

**SALADS** 

**APPETIZERS** 

**ENTREE** 

KIDS MENU

**PASTA** 

**BURGERS** 

**SANDWICHES** 

**DESSERTS** 

# MENU

COCKTAILS

SHOTS

WHISKEYS

**DRAFTS** 

**BEERS** 

WINES

**JUICES** 

**SODA** 

"For an unforgettable gastronomic experience"

# Our Chef Recommend

Osso Buco Alla Brasileiro A dish that refers to the soul of Brazilian cuisine. This creation of beef shanks braised in red wine and aromatic vegetables.





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# **SALADS**

### SALADA DO CHEF 10.90

Mix green, carrots, red onion, tomatoes, croutons, feta cheese, black olives and pepperoni with a delicious Chef's dressing. Add: Chicken + 6.00, Shrimp + 8.00, Steak Chop + 8.00.







### SALADA CAESAR 9.90

Romaine lettuce, parmesan, croutons and the traditional Caesar dressing. Add: Chicken + 6.00, Shrimp + 8.00, Steak Chop + 8.00.



### **SALADA TRADICIONAL 8.90**

Romaine lettuce, tomato and red onion. Add: Chicken + 6.00, Shrimp + 8.00, Steak Chop + 8.00.



# **APPETIZERS**

(the weight when the protein is raw)

### PASTÉIS - 2 UND. (fried savory empanadas) 7.90

Brazilian empanadas - Ground beef

Brazilian empanadas - Jerky beef and Cream Cheese.

Brazilian empanadas - Shrimp and Cream Cheese.

Brazilian empanadas - Chicken and Cream Cheese.

Brazilian empanadas - Cheese.

### TORRESMO (150gr - 5.29oz) 16.90

Fried chunks of pork belly – chicharron with lemon slices.

### CALDO DE FEIJÃO (230gr - 8.11oz) 9.90

Delicious black bean soup.

### ESCONDIDINHO - (150gr - 5.29oz) 13.90 JERKY BEEF or SHRIMP

Popular Brazilian northeast dish, prepared with mashed yucca layers and filled with cheese and a choice of protein above.

### MANDIOCA FRITA COM PARMESÃO 13.90

Fried crunchier chunks of yucca, covered with grated parmesan cheese.





### CAMARÕES À MILANESA - 5 UND. 19.90

Golden crunchy breaded shrimp, prepared to reveal the flavors of the sea on each bite with the house tartar sauce on the side.

CAMARÕES AO ALHO E OLÉO - (250gr - 8.82oz) 24.90

Sauteed Shrimp, garlic, and parsley with tartar sauce on the side.

### BOLINHO DE BACALHAU - 3 UND. 12.90

A Portuguese traditional recipe brought to Brazil of Cod fritters served with lemon slices and olive oil on the side.

COXINHA - 5 UND. 8.90

Fried breaded creamy potato dough with shredded chicken filling.

### BATATA FRITA 10.90

The classic French fries , with a crispy outside and a soft inside, a dash of salt to reveal a masterpiece of simplicity and flavor.

### **BATATA FRITA ESPECIAL 13.90**

Loaded French fries with cheddar. Add: Jerky beef or Bacon + 3,00.

BOLINHO DEMANDIOCA C/CARNE SOL. 9.90 (3 UND). Yucca fritters, filled with Jerky Beef.

### ISCA DE PEIXE (300gr - 10.58oz) 18.90

Crunchy breaded white fish sticks (tilápia) with the house tartar sauce on the side.



# APPETIZERS FOR TWO

(Weight of the raw protein)

ISCA DE CARNE AO MOLHO CAMPESTRE 19.90

(300gr - 10.58oz) - Grilled Steak chunks with red wine sauce and vegetables. Served with sliced bread.

PICANHA FATIADA C/FRITAS (400gr - 14.11oz) 34.90

Grilled Top Sirloin Steak served on the iron skillet with your choice of french fries, steamed or fried yucca chunks.



### CARNE DE SOL C/MANDIOCA (300gr-10.58oz) 28.90

Appetizer from the Brazilian northeast of Jerky beef sauteed with Chef's spices. Served with your choice of steamed or fried yucca chunks.

### FRANGO À PASSARINHO (600gr - 21.17oz) 19.90

Traditional Brazilian and Portuguese appetizer of fried legs quarts of chicken, topped with parsley and fried garlic.

CALABRESA ACEBOLADA (300gr - 10.58oz) 21.90

Delicious seasoned sausage with red pepper created in Brazil by Italian immigrants, sauteed with onion, and served with sliced bread.

### ISCA DE FRANGO | MOLHO 4 QUEIJOS 20.90

(300gr - 10.58oz) - Breaded Chicken breast, sliced and covered with cheese sauce, served with sliced bread.



# **ENTREES**

(Weigh of the raw proteins)

### PICANHA BOTECO BR - IND. 34.90 | FOR 2 - 61.90

(300gr - 10.58oz) - The most popular Brazilian dish, of delicious grilled top sirloin steak, with onion and served with sides of rice with bacon and corn, black beans, seasoned yucca flour and vinaigrette salsa.

### PICANHA TRADICIONAL-IND. 32.90 | FOR 2. 59.90

NEW

NEW

(300gr - 10.580z) - The most popular Brazilian dish, of delicious grilled top sirloin steak, with onion and served with sides of white rice, black beans, French fries, seasoned yucca flour and vinaigrette salsa.



PICANHA BOTECO



### CONTRA-FILET À PIAMONTESE - IND. 34.90 | FOR 2 - 59.90

(300gr - 10.58oz) - Grilled shoulder steak topped with the special Dijon mustard and pink pepper. Served with creamy rice with fresh crema, mushrooms and mozzarella cheese and sauteed golden potatoes.

### T-BONE AO ESTILO CAMPESTRE - FOR 2 - 56.90

(600gr - 21.16oz) - Grilled T-Bone Steak served with white rice with lightly fried garlic, black beans, buttered corn and steamed broccoli, seasoned yucca flour, and vinaigrette salsa.

### OSSO BUCO ALLA BRASILEIRO - IND. 32.90 | FOR 2 - 59.90

(300gr - 10.58oz) - A dish that refers to the soul of Brazilian cuisine. This creation of beef shanks braised in red wine and aromatic vegetables served with a side of creamy mashed potatoes, white rice and seasoned vucca flour.

### CUPIM NA MANTEIGA DE GARRAFA - IND. 30.90 | FOR 2 - 53.90

(300gr - 10.58oz) - Beef hump seasoned with fine herbs, slow cooked with clarified butter and served with sides of white rice, steamed yucca chunks, vinaigrette salsa and a delicious banana seasoned yucca flour.



CUPIM NA MANTEIGA DE CARRAFA

# PANELINHA DE CARNE SECA

### PANELINHA DE CARNE SOL-IND. 23.90 | FOR 2 - 42.90

Traditional dish of the Brazilian Midwest of delicious creamy rice with shredded jerky beef gratinated with mozzarella cheese and served with fried bananas.

### COSTELINHA BARBECUE - IND. 23.90 | FOR 2 - 42.90

(400gr - 14.11oz) - Grilled after slow cooked pork spare ribs, seasoned with Chefs spices and covered with barbecue sauce, served with sides of white rice, french fries, black beans, seasoned yucca flour and vinaigrette salsa.

### FRANGO GRELHADO À MODA PROVENÇAL-IND. 21.90 | FOR 2 - 38.90

(300gr - 10.58oz) - Grilled Chicken breast, served with white rice and your choice of steamed vegetables or French fries. Served with black beans, seasoned yucca flour and vinaigrette salsa.

### STROGONOFF DE CARNE-IND. 21.90 | FOR 2 - 38.90

(300gr - 10.58oz) - Delicious pieces of meat carefully mixed with sliced mushrooms, all wrapped in a creamy stroganoff sauce. Accompanied by a perfect combination of white rice and potato sticks.

### STROGONOFF DE FRANGO - IND. 19.90 | FOR 2 - 35.90

(300gr - 10.58oz) - Delicious pieces of chicken breast carefully mixed with sliced mushrooms, all wrapped in a creamy stroganoff sauce. Accompanied by a perfect combination of white rice and potato sticks.



STROCONOFF VEGAN



### STROGONOFF VEGAN-IND. 18.90 | FOR 2 - 34.90

(300gr - 10.58oz) - A delicious alternative to the traditional version, with a selection of vegetables sautéed until soft, adding soy cream. Served with white rice and potato sticks.

### SALMÃO GRELHADO A BELLE-IND. 29.90 | FOR 2 - 52.90

(250gr - 8.82oz) - Grilled Salmon to perfection, adorned with delicate capers, which add a touch of acidity and sophistication. Served with a side of white rice and a colorful selection of steamed vegetables.

### TILÁPIA À GRILLE-IND. 23.90 | FOR 2 - 42.90

(250gr - 8.82oz) - A combination of flavors where grilled tilapia is delicately covered in a creamy shrimp sauce. On the side, Greek-style rice, colorful vegetables and tasty sautéed potatoes.



(250gr - 8.82oz) - Indulge in the perfect harmony between tilapia gratin and a creamy white sauce on a bed of fried plantains with an exotic twist of shredded coconut. On the side rice with broccoli.



### BOBÓ DE CAMARÕES DOURADO - IND. 24.90 | FOR 2 - 43.90

(250gr - 8.82oz) - Shrimp "bobo" is a tribute to northeastern cuisine, with succulent shrimp dipped in a creamy cassava puree, served with a palm oil seasoned yucca flour that adds a touch of color and flavor, all accompanied by fresh white rice.

### CAMARÃO MEDITERRÂNEO - IND. 24.90 | FOR 2 - 43.90

(250gr - 8.82oz) - Shrimp sautéed in olive oil with garlic and onion. Served over creamy rice, wrapped in a graduated white sauce with mozzarella cheese and parmesan. To enhance the flavor potato sticks on the side.



### BEEF PARMEGIANA - IND. 24.90 | FOR 2 - 43.90

(200gr - 7,05oz) - Delicious breaded beef steak topped with marinara sauce, au gratin with mozzarella and parmesan. Served with sides of white rice and fries.

### FRANGO PARMEGIANA - IND. 23.90 | FOR 2 - 42.90

(200gr - 7,05oz) - Delicious breaded chicken breast topped with marinara sauce, au gratin with mozzarella and parmesan. Served with sides of white rice and fries.



### CHURRASCO MISTO (750gr - 26.46oz) DUPLO - 58.90

MIX BARBECUE - Barbecue in authentic Brazilian style. Served with white rice, black beans, seasoned yucca flour and vinaigrette salsa. Your choice of 3 proteins: Picanha (Top Sirloin), NY Strip, Pork Spare Ribs with barbecue sauce, Grilled Chicken or TuscanyBrazilian Sausage. Your choice extra: French fries, fried yucca chunks or Salad.

### FEIJOADA. IND. 23.90 | FOR 2 - 42.90

(400gr - 14.11oz) | (800gr - 28.22oz)

The most traditional Brazilian dish is a slow cooked pot of black beans with smoked meats as sausage, ribs and pork loin. The mix of flavors is irresistible. Served with sides of white rice, seasoned yucca flour, sauteed collar greens, chunks of fried pork belly (chicharron) and sliced oranges.



# FEIJOADA

### **SIDES**

FRIED YUCCA 6,90 | FRENCH FRIES 6,90 | MASHED POTATO 6,90 | WHITE RICE 5,90 | BLACK BEANS 5,90 CARIOCA BEANS 5,90 | STEAMED BROCOLLI 6,90 | STEAMED VEGETABLES 6,90 | SALADS 5.90 | FRIED BANANA 5.90

## KIDS MENU - UP TO 10 YEARS OLD

### CHICKEN NUGGETS E BATATA FRITA 10.90

Chicken nuggets with French fries.

### MAC & CHEESE 10.90

Add chicken nuggets + 3.50

### BABYBEEF 15.90

Beef steak with white rice, black beans and french fries.

### **BABY CHICKEN 14.90**

**NEW** 

Grilled chicken breast with white rice and french fries.



MAC & CHEESE



CHICKEN NUGGETS

### **FETTUCCINE BOLONHESA 13.90**

Marinara sauce combined with slow-cooked ground beef for an irresistible flavor.

### FETTUCCINE ALHO E ÓLEO 9.90

A classic pasta dish of Italian cuisine, it consists of garlic fried in olive oil until golden brown a simple recipe but full of flavor. Add: nuggets + 3.50 - Chicken + 5.00 or Beef + 6.00.

### FETTUCCINE MARINARA 10.90

Marinara sauce is a vibrant blend of tomatoes, garlic, onions, and herbs. It's light, fresh, and full of aroma.

Add: nuggets + 3.50 - Chicken + 5.00 or Beef + 6.00.

### FETTUCCINE ALFREDO 12.90

Chef Alfredo's sauce is a creamy and luxurious indulgence, made with butter, sour cream, Parmesan cheese, and a touch of garlic. Add: nuggets + 3.50 - Chicken + 5.00 or Beef + 6.00.

### **PASTA**

### FETTUCCINE BOLONHESA 17.90

Marinara sauce combined with ground beef, slow-cooked with herbs ensuring an irresistible Italian flavor.

### **FETTUCCINE MARINARA 15.90**

Marinara sauce is a vibrant blend of tomatoes, garlic, onions, and herbs, slow-cooked to bring out its natural flavors. It's light, fresh, and full of aroma. add: Chicken + 6.00, Shrimps + 8.00 ou Beef + 8.00.

### FETTUCCINE DU CHEF ALFREDO 16.90

Chef Alfredo sauce is a creamy and luxurious indulgence, made with butter, sour cream, parmesan cheese, and a touch of garlic. Its silky texture and rich flavor create a fascinating dining experience.

add: Chicken + 6.00, Shrimps + 8.00 ou Beef + 8.00.



BOTECO BURGER

### SANDUÍCHE DE PICANHA 18.90

The most popular cut in Brazil top sirloin. Onions, mozzarella cheese and chimichurri sauce with ciabatta bread. Accompanied with the classic and delicious fries, crispy on the outside but soft on the inside.

### SANDUÍCHE DEFRANGO C/SALADA 16,90

Juicy grilled chicken breast, mozzarella cheese. lettuce, vinaigrette salsa, and a homemade garlic sauce on ciabatta bread. Accompanied with the classic c delicious fries crispy outside but soft inside.

### **SANDUÍCHE DE PERNIL 16.90**

Pulled pork shank, slow-cooked in seasonings, topped with melted cheese on ciabatta bread. Accompanied with the classic and delicious fries, crispy on the outside but soft on the inside.



### **BURGERS | SANDWICHES.**

### **BOTECO BURGER 17.90**

Juicy meat burger, mozzarella cheese, onion, lettuce, and tomato on a hamburger bun. Accompanied with the classic and delicious fries, crispy on the outside but soft on the inside.

### **DOUBLE BOTECO BURGER 21.90**

Double the flavor. Two juicy beef burgers, mozzarella cheese, onions, lettuce, and tomatoes on a hamburger bun. Accompanied with the classic and delicious fries, crispy on the outside but soft on the inside.

### **IMPOSSIBLE BURGER 17.90**

Delicious plant-based vegan burger, grilled onions, mushrooms, lettuce, and tomato on a ciabatta bun. Accompanied by classic and delicious fries, crispy on the outside but soft on the inside.



NEW

### **DESSERTS**

### **BOLOS DE POTES:**

NINHO and NUTELLA 8.00 BANOFFEE 8.00 PINEAPPLE 8.00

**DOCES** 

QUINDIM 7.00 BRIGADEIRO 4.90 LEMON PIE 7.00 FLAN 8.00



PETIT GATEAU

### PETIT GATEAU 10.90

With vanilla ice cream.

### **CREPE DE NUTELLA 10.90**

Nutella crepe with vanilla ice cream.

### MOUSSE DE MARACUJÁ 9.90

Passion fruit mousse.

### TACA DE SORVETE 9.90

Ice cream Sunday with fudge and chopped nuts.

# COQUETÉIS

### CAIPIRINHA 9.90

The traditional Brazilian drink made from the tasty "cachaça" Pitú, mixed with fruit and sugar.

**Flavors:** Lemon, Passion Fruit, Strawberry, Coconut, Pineapple or Grape. **Cachacas:** Cabaré + \$2.00 - Salinas + \$2.00.

### CAIPIROSKA 9.90

Brazilian drink made with vodka, fruits and sugar.

**Flavors:** Lemon, Passion Fruit, Strawberry, Coconut, Pineapple or Grape. Vodkas: Ciroc + \$4,00 - Grey Goose + \$4,00 - Smirnoff + \$2,00 - Absolut + \$2,00 - \$Tito's + \$1,00.

### MARGARITA 11.90

A Margarita is a cocktail consisting of tequila and lime juice, the rim of the glass with salt.

**Tequila:** Patron Silver + \$4.00 - Sauza + \$3.00 - Jose Cuervo + \$2.00.



### PINA COLADA 12.90

Sweet frozen cocktail made with rum, crème coconut milk, and pineapple juice.

### **COSMOPOLITAN 12.90**

Cocktail made with vodka, cramberry juice, and lime juice.

BOTECO MULE

### BLUEMARTINI 11.90

Made with vodka, lime and blue curaçao. Vodkas: Ciroc + \$4,00 - Grey Goose + \$4,00 - Smirnoff + \$2,00 - Absolut + \$2,00 - \$Tito's + \$1,00.

### COZUMEL 10.00

Made with draft beer, lemon juice and the rim of the glass with salt.



### CAIPIVINHO 10.90

The traditional Brazilian drink made from the tasty "cachaça" Pitú, mixed with, house wine with sugar. (white or red).



CAIPIRINHA CACHAÇA PITÚ

### **APEROL SPRITZ 13.90**

The Venice Spritz is an invitation to summer in a glass: a refreshing blend of Aperol, an Italian bitter orange liqueur, combined with sparkling wine and a perfect balance between sweet and bitter.

### **BOTECO MULE 10.90**

Made with Smirnoff apple, spicy ginger beer, cranberry juice, and mint leaves.

### **GINTONICA 10.90**

Made with good gin, tonic water and lemon. Gins: Tanqueray + \$ 2,00 - Bombay + \$ 2,00.

### GINBLUSH 11.90

Made with Gin, tonic water and cranberry juice. Gins: Tanqueray + \$ 2.00 - Bombay + \$ 2.00.



### **MOJITO 9.90**

MOIITO

Made with rum, soda, lemon and mint. **Rum:** Bacardi + \$ 2.00.



### **CLUB DO WHISKEY**

	SHOT	BOTTLES
Johnnie Walker Black Label - 1L.	9.90	149.00
Johnnie Walker Red Label - 1L	8.90	129.00
Old Par 12 years - 750ml	8.90	120.00
Jack Daniels - 1L	8.90	149.00
Jack Daniels Fire	8.90	
Jack Daniels Honey	8.90	
<b>Buchannas 18 years</b>	16.90	
<b>Buchannas 12 years</b>	8.90	
Crown Royal Apple	8.90	
Crown Royal	8.90	
Jameson	8.90	
Glenfiddch	10.50	
Skrewball (peanut butter)	6.90	
Fireball	5.90	



### SHOTS

Licor 43 - 8.90 Licor Grand Marnier 9.90 Licor Beirão 4.90 Conhaque Hennessy 8.90 Campari 8.90 Lemon Drop Shot 7.90 (well vodka, Lemon juice, triple sec) Green Tea Shot 7.90 (Whiskey, Lemon juice, triple sec)

### CLUB DA VODKA

	SHOT	BOTTLES
Ciroc - 1L	9.90	129.00
<b>Grey Goose - 1L</b>	9.90	129.00
Tito's -1L	8.90	89.00
Absolut - 1L	8.90	108.00
Smirnoff - 1L	8.90	
Well - 1L	7.90	

### CLUB DA CACHAÇA

Cachaca Pitú 5.00
Cachaca Poderosa 6.90
Cachaca Cabaré (Silver, Gold, Amburana) 5.90
Cachaca Cabaré Premium 15 years 24.00
Cachaca Salinas 5.90
Cachaca Buteco do Jay (Silver, Gold, Amburana) 6.90
Cachaca Buteco do Jay 8 years 21.90
Cachaca B Passion Fruit 6.90
Cachaca B Coffee 6.90
Cachaca B Honey Sting Shots 6.90
Cachaca B Black 6.90

### **CLUB DA TEQUILA**

Jose Cuervo Silver 5.90 Sauza Silver 5.90 Sauza Gold 5.90 Patron Silver 9.90 Patron Gold 9.90 Well 4.90

### **CLUB DO GIN**

Gin Bombay 8.90 Gin Tanqueray 8.90 Gin Well 6.90

### DRAFT (400ml - 13.5 oz)

Bud Light 5.90 Stella Artois 7.90 Goose Island Ipa 7.90 Heineken 7.90



### **BEER**

BOTTLE	BUCKET(5X)	BOTTLE	BUCKET (5X)
Blue Moon 7.90	29.90	Michelob Ultra 7.90	29.90
Brahma 7.90	29.90	Miller Lite 7.90	29.90
Bud Light 6.20	24.90	Modelo 7.90	29.90
Budweiser 6.20	24.90	O'doul's 6.20	24.90
Corona 7.90	29.90	Stella Artois 7.90	29.90
Heineken 7.90	29.90		

### **JUICES**

Fresh Lemonade 5,90 Pineapple 5,90 Maracujá 4,90 Strawberry 4,90 Cranberry 4,90 Grape 5,90 Apple 4,90 Orange 4,90

### WATER AND SODAS

Water bottle 2.20 Pellegrino 6.20 Red Bull 6.90 Soda 4.00 (Coca-cola, coca-cola zero, Sprite, Ginger ale, Guarana) Tonic water 3.50 Soda 3.50

### COFFEE & TEA

Espresso 3.60 American 4.20 Hot tea 3.20 Latte 4.90

# WINE

### **RED**

# High Note Malbec 35.00 Argentina



### SPARKLING WINE

Mas Fi Cava Brut 35.00 Spain

Casa Farive Prosecco 38.00 Italy

Ca' Di Prata Prosecco Rose 38.00 Italy

### WHITE

# Santa Julia Pinot Grigio 29.90 Argentina





" Dear clients if you pay with cash you will receive a 3.84% discount on your bill."

18% tip will be added to all bills.
Thank you!



