

Yemanja Brasil Restarante



Dining, Patio Bar, Banquet Facility, "To Go", and Catering

2900 Missouri Avenue at Pestalozzi Street ♦ Saint Louis, MO 63118

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"To Go" Orders are not available during peak dining times. 10% gratuity is appreciated for "To Go" Orders. Equal or better substitutes may apply.

"PRATOS PRINCIPAIS" – Main Courses served with house salad or soup of the day.

"DE CARNE/PORCO" – Beef/Pork

Feijoada de Ogom – The National Dish

Black beans stewed with Brazilian dried beef, smoked sausage and smoked pork ribs; served with rice, "farofa", and collard greens.

\$17

Espetinhos Gaucho

Pan-grilled, sirloin beef kabobs; served with seasonal vegetables and rice.

\$18

Bifé Acebolado

Pan-grilled, strip steak topped with onions; served with black beans, rice, "farofa", and collard greens.

\$23

Lombo Ipanema

Pan-grilled, pork loin topped with pineapples; served with black beans, rice, "farofa", and potato salad.

\$16

"DE FRANGO" – Chicken

Xin Xim de Galinha

Sautéed chicken filet in a "vatapá" sauce; served over rice.

\$17

Frango Minas

Shredded chicken in a four-cheese, raisin cream sauce; served over rice.

\$16

Frango Danielle

Sautéed chicken filet, olives, onions, tomatoes, and mozzarella cheese; served over rice.

\$14

Risoto Copacabana

Shredded chicken, curry/herbs, vegetables, raisins, Parmesan cheese, and rice.

\$14

"SOBREMESAS" – Homemade Desserts

Paveê da Nena

Champagne cookies dipped in Amaretto liqueur, layered with chocolate, egg custard cream, and Cachaça flavored whipped cream; topped with a chocolate sauce.

\$6

Pudim de Coco

Coconut bread pudding on a bedding of rich caramel cream sauce; topped with coconut.

\$5

Pudim Carioca

Flan. baked egg custard covered in a light caramel sauce

\$5

DEFINITIONS

Farofa: Toasted manioc (yucca) flour seasoned with sautéed garlic, onions, carrots, raisins, and parsley.

Vatapá: Coconut cream blended with red peppers flakes, ground cashews, and dried shrimp.

Refogado: Sauté of garlic, onions, green peppers and tomatoes.

"DO MAR" – Seafood

Bobo de Camarão

"Refogado" jumbo shrimp in a spicy yucca, coconut cream sauce; served over rice.

\$23

Salmão Barra da Tijuca

Sautéed salmon in a caper, white wine sauce; served with black beans, rice, "farofa", and potato salad.

\$18

Moqueca Baiana

"Refogado" mixed seafood stew in a spicy coconut cream broth; served with rice.

\$22

Pescado Miranda

Sautéed tilapia in a coconut cream sauce topped with fried bananas and provolone cheese; served over rice.

\$18

"VEGETARIANO" – Vegetarian

Portabella Recheado

Jumbo Portabella mushroom with cashew stuffing in balsamic reduction; served with vegetables and brown rice

\$12

Arroz Feijão Botafogo

"Refogado" seasonal vegetables with curry; served with black beans, brown rice, "farofa", and potato salad.

\$11

Risoto Vegetariano

Sautéed seasonal vegetables, curry/herbs, raisins, Parmesan cheese, and brown rice.

\$11

"ENTRADAS" – Appetizers

Torraõinhas Leme

Broiled French bread slices with a Parmesan, blue cheese, and onion cream topping.

\$6

Empanadas de Bifé

Fried pastry pies stuffed with green olives and seasoned beef filling; served with a spicy tomato dipping sauce.

\$7

Empanadas de Camarão

Fried pastry pies stuffed with shrimp and Brazilian cream sauce; served with a spicy tomato dipping sauce.

\$9

Empanadas de Palmito

Fried pastry pies stuffed with Brazilian cream cheese and hearts of palm filling; served with a spicy tomato dipping sauce.

\$7

Aipim Frito

Fried yucca root wedges topped with Parmesan cheese; served with a curry dipping sauce.

\$5

Marisco Buzios

Fresh mussels steamed with a white wine, seafood broth.

\$9