

Sopa / Soup

Canja de Galinha / Chicken Soup with Pasta

\$4.50

Aperitivos/Appetizers

Amêijoas à Bulhão Pato / Steamed Clams in White Wine Sauce with Garlic and Cilantro

\$24.50

Amêijoas à Casino / Stuffed Clams with Crab Meat and Bacon

\$24.95

Camarão Salgado ao Alho / Sautéed Shrimp in Garlic Sauce

\$22.95

Polvo à Feira / Steamed Octopus with Paprika and Olive Oil

\$23.95

Chouriço Assado Cortado / Roasted Portuguese Sausage

\$19.95

Lulas Fritas à Solar / Balsamic Fried Calamari w/ Peppers, Sweet Corn, Tomato and Scallions

\$23.75

Salada à Solar / Fresh Mozzarella, Tomato and Presunto with Basil and Balsamic Glaze in a Pesto Sauce

\$23.95

Salada à Tropical / Tropical Salad

\$24.50

Burrata à Solar / Fried Burrata Over Toasted Bread with Caramelized Onion and Balsamic Glazed

\$22.95

Mariscos/Seafood

Camarão Recheado / Stuffed Shrimp with Crab Meat

\$34.95

Gambas de Moçambique / Three Grilled Shrimp Prawns in a Spicy Sauce

\$68.95

Mariscada com Molho de Tomate ou Verde / Lobster, Clams, Mussels, Shrimp and Scallops Served in a Green or Red Sauce

\$43.95

Paçha Marinheira / Seafood Combination of Lobster, Clams, Mussels, Shrimp and Scallops Served with Yellow Rice

\$45.95

Rabos de Lagosta Recheados / Two Lobster Tails Stuffed with Crab Meat

\$62.95

Camarão Jumbo e Pedacos de Lagosta em Molho Brandy com Linguini / Jumbo Shrimp and Chopped Lobster in a Brandy Cream Sauce Over Linguini

\$39.95

Peixes/ Fish

Chilzan Sea Bass Grilhado com Molho de Limão / Grilled Chilzan Sea Bass in Lemon Sauce
\$65.95

Camarão ao Alho / Shrimp in Garlic Sauce
\$34.95

Polvo à Lagarziro / Grilled Octopus Served with Sautéed Peppers & Onions Accompanied of Vegetables & Roasted Skin Potato
\$39.95

Filete de Linguado com Recheio de Caranguejo / Fillet of Flounder Stuffed with Crab Meat
\$38.95

Salmão à Cajun com Puré e Aspargos/ Grilled Salmon Seasoned with Cajun Served with Mashed Potato and Asparagus
\$39.95

Halibut Grilhado com Molho de Lagosta / Grilled Halibut in a Lobster Cream Sauce
\$46.95

Bacalhau Assado na Brasa com Batata a Murro e Vegetais/ Roasted Cod Fish with Smashed Potato and Vegetables
\$39.95

Pargo Inteiro Frito com Arroz de Grãos / Fried Whole Red Snapper with Broccoli Rabe, Rice and Red Beans Mixed
\$41.95

Carnê/ Meat

Prêto de Frango à Princesa / Chicken Breast with Sautéed Shrimp in a Mushroom Sauce Served with Mashed Potato, and Stuffed Mushroom
\$34.95

Prime Rib com Purê e Vegetais / Grilled Prime Rib with Mashed Potato and Vegetables
\$54.95

Prêto de Frango ao Alho / Chicken Breast with Garlic Sauce
\$33.95

Rib Eye com Pimentos Picantes e Cebola / Grilled Rib Eye Steak with Hot Cherry Peppers and Sautéed Onions
\$54.95

Chateaubriand com Aspargos em Molho de Cogumelo / Filet Mignon with Asparagus in a Mushroom Sauce
\$56.95

Costeletas de Porco com Grãos e Pimentos Picantes / Grilled Double French Cut Pork Chop with Sautéed Broccoli Rabe, Hot Cherry Peppers
\$39.95

Mar e Terra / Surf and Turf
\$57.95

T-Bone Steak Grelhado com Purê e Espinafre Salteado / Grilled T-Bone Steak with Mashed Potato and Sautéed Spinach
\$56.95

Costela de Vaca Assada no Forno / Braised Short Rib in a Merlot Wine Reduction with Mashed Potato and Vegetables
\$43.95

Churrasqueira do Solar / From de B.B.Q.

Costelinha de Porco na Brasa / Grilled Baby Back Ribs on the Charcoal
\$33.95

Picanha no Espeto / Grilled Top Sirloin on the Skewer Served Brazilian Style
\$55.95 (No Sharing/No Doggy Bag)

Rodizio Brasileiro / Grilled Assorted Meats Served Brazilian Style
\$54.95 (No Sharing/No Doggy Bag)