

Appetizers

EMPANADAS (BASKET OF 4) - Beef, ham & cheese or spinach & cheese 10

NEW FISH FINGERS - Tempura fried Mahi Mahi served with tartar sauce 7

GARLIC SHRIMP - Sautéed in garlic and olive oil 9

CALAMARI - Deep fried to a golden crisp served with our home made mustard aioli 8

BRAZILIAN SMOKED SAUSAGE - Served with sautéed onions and crushed red pepper 6

NEW LITTLE CHICKEN THIGH (COXINHA) - Brazil's most popular snack made of chicken, onions, tomato, mashed potatoes and mozzarella cheese, deep fried. Four per serving 3

GRILLED PROVOLONE - Topped with extra virgin olive oil and oregano 5

LOADED FRENCH FRIES - Seasoned fries topped with scrambled eggs, cheese, bacon and garlic 4

Fresh Pastas

Fettuccine/Gnocchi/Ravioli/Agnolotti

For Ravioli or Agnolotti please add \$3

YOUR CHOICE OF:

FRESH TOMATO BASIL - 8

ALFREDO SAUCE - 9

PESTO - 10

NEW PRIMAVERA - Chicken, smoked Gouda cheese, fresh basil and tomato 11

FRESH MUSHROOM CREAM SAUCE - 12

PARISIENNE - Chicken, ham and cheese in Alfredo sauce Au Gratin 13

SEAFOOD SAUCE - with shrimp, calamari, octopus and mussels 15

Milaneses

BAHIA MILANESE - Chicken Milanese topped with Alfredo sauce, ham and fried plantains, served with sweet potato puffs 16

NAPOLITANA MILANESE - Beef Milanese topped with fresh tomato sauce, ham and mozzarella cheese Au gratin, served with seasoned fries 17

SAMBA MILANESE - Beef Milanese topped with two fried eggs, served with bacon and a side of seasoned fries 17

From the Grill

All served with Chimichurri and a side of our choice

TOP SIRLOIN CAP (PICANHA) - 14 oz of Brazil's most famous cut, 100% organic, grass fed 21

RIBEYE - 14 oz charbroiled 17

NEW YORK STRIP - 14 oz full bodied prime cut 20

LAMB CHOPS - Four chops grilled to perfection 21

GRILLED CHICKEN - 12 oz of tender juicy chicken breast 10

NEW CHICKEN UNDER THE BRICK - 1/2 A chicken topped with mushroom marsala sauce, served with mashed potatoes 12

SHORT RIBS - Brazilian marinated grilled ribs 23

SAMBA LOCA COMBO - Top Sirloin Cap, Grilled Chicken, Short Ribs, Brazilian Sausage, and an extra side of your choice (serves 2-3) 38

FILET MIGNON - 9 oz, most tender cut 24

Sides

NEW TWICE BAKED POTATO - filled with cream cheese, mozzarella & bacon 4

BRAZILIAN RICE & BLACK BEANS - 5

SEASONED FRIES - 3

NEW BRAZILIAN MAC & CHEESE - Smoked gouda mac & cheese 4

SWEET POTATO PUFFS - 3

FRIED PLANTAINS - 3

MASHED POTATOES - make'em loaded for extra two dollars 3

SAUTÉED VEGETABLES - squash, zucchini & broccoli 3

FRIED YUCCA STICKS - Served with mustard aioli 4

SAUTÉED MUSHROOMS - In a red wine demi glaze sauce 4

Brazilian Specialties

All served with rice, vegetables and a sauce of your choice

1. CHOOSE YOUR MEAT

GRILLED CHICKEN - 13

SHRIMP - 21

RED SNAPPER - 20

SALMON - 21

FILET MIGNON - 26

2. CHOOSE YOUR SAUCE

FOUR CHEESE - A perfect mixture of heavy cream and butter, Parmesan, mozzarella, provolone, and Romano cheeses

SEAFOOD - Seasoned fresh tomato sauce with Shrimp, Calamari, and Mussels

SUSU CURRY - Exotic very mild curry sauce with rich coconut milk

DIJON MUSTARD - Brazilian honey mustard sauce

BLUE CHEESE

MUSHROOM - cream sauce with sautéed mushrooms

BY POPULAR DEMAND

NEW SHRIMP CEVICHE - One of Latin America's most popular dish! Made of shrimp, red onions, tomato, cilantro and avocado 14

NEW STROGANOFF - Your choice of chicken or steak in stock reduction sauce with mushrooms, garlic, and onions served over rice 9

NEW KRAZY KABOBS - 3 kabobs, your choice of grilled chicken, steak or Brazilian sausage. Includes mushrooms, onion & squash. One dollar extra for shrimp. Served with rice 10

Moquecas

Traditional Brazilian Seafood Stew, cooked with palm oil, coconut milk, onions, bell peppers, and tomatoes. All served in a large clay pot with Brazilian rice on the side (serves 2-3)

FISH AND SHRIMP - 38

SALMON AND SHRIMP - 39

Soups & Salads

NEW GREEN PEAS AND BACON SOUP -
Green peas, potatoes, bacon and Brazilian sausage, served with toasted French bread
Cup 3 Bowl 5

VEGETABLE BISQUE - Creamy vegetable soup topped with shaved Parmesan cheese, served with toasted French bread
Cup 3 Bowl 6

NEW LOBSTER BISQUE - Crab, Shrimp, Octopus and Calamari bisque topped with Parmesan cheese, served with toasted French bread
Cup 5 Bowl 8

BLACK BEAN SOUP - Brazilian black bean stew topped with shaved Parmesan cheese, served with toasted French bread
Cup 3 Bowl 6

SAMBA LOCA SALAD - Chopped greens, tomatoes, feta cheese and croutons, served with olive vinaigrette dressing 4

CAESAR SALAD - With housemade dressing and croutons 6

NEW BRAZILIAN WEDGE - A wedge of lettuce, Gorgonzola, hickory smoked bacon, tomatoes and creamy Parmesan dressing 6

TROPICAL SALAD - Spring mix, feta cheese, mango, pineapple, and fresh tomatoes served with olive vinaigrette dressing 9

NEW AVOCADO SALAD - Roasted corn, fresh mozzarella, tomato and avocado, served with our lime dressing 8

Add Chicken \$3 Steak \$4 Shrimp \$5

Desserts

PETIT GATEAU - Chocolate cake with a crunchy rind and mellow-filling that is served hot with vanilla ice cream and Chantilly cream (please allow 9 min) 8

FLAN - Brazilian custard topped with whipped cream 5

CHEESECAKE - Classic or Passion fruit 5

NEW KEY LIME PIE - 5

PINEAPPLE FLAMBÉ - In cognac V.S.O.P. topped with vanilla ice cream, whipped cream and baileys 6

COPA SAMBA LOCA - Samba Loca's specialty, ice cream, fresh fruit salad, whipped cream and acai (exotic and delicious mashed Brazilian berry) 8