

Casa Sabor Salvador da Bahia

Lime Caipirinha

Appetizer

Pao de queijo &
Palm heart soup

First

Acaraje with Vatapa & Caruru

Crunchy fritters of black-eyed peas, stuffed with a spicy mix of dried shrimp and coconut, and served with a puree of okra, cashew nuts and garlic, and okra paper

Second

Filé de porco Pata Negra

Pan roasted fillet of pata negra pork, served with a plantain puree, aromatic pepper farofa and spicy pineapple salsa

Main

Moqueca de de peixe com camarão

A classic dish from Salvador da Bahia - a delicious stew of red snapper, swordfish, prawns, mussels, tomatoes and coconut milk, seasoned with chili and coriander, served over rice

Dessert

Brazil Tropical

Layers of mango cream, passion fruit mouse, brazilian nut crumble and coconut foam.