

# FEIJÃO BOWLS

10,50

## Beef Brisket Feijão

Slow braised pulled beef brisket and Anasazi bean with cherub tomato salsa, white cheddar and chile de arbol recado, over rice.

## Pork Shoulder Feijão

Marinated pulled Berkshire pork shoulder and Black Ayacote Bean with Burnt piquillo and padron chile salsa, Spanish manchego and aji Amarillo recado, over rice.

## Chicken Thigh Feijão

Slow cooked Pulled from the bone Chicken thigh and White Alubia bean with pineapple fresno salsa, Argentine fontina and morita chile recado, over rice.

## Vegetarian Feijão 9,50

Your choice of Red, Black or white bean with collard greens, potato, Carrot and Cherub tomato Salsa, with sharp cheddar, over rice.

# SALADS

11,50

## La Bahiana

Hearts of Palm, Avocado, Aged Cheddar, Lump crab meat, large prawn, fresh field greens , julienne of gypsy chiles

## Cabo Verde

Salad of Blackened cod, large prawn, avocado, mango, candied pecans over fresh field greens with julienne of gypsy chiles

## Feijão Sides 3,50

- Spanish tortilla
- Plantains
- Fried Yucca
- Fresh Bannana
- Arepitas
- Burnt Jalapenos
- Pickled Serranos
- Burnt sweet Carrots
- Fire roasted red Bell
- Grilled eggplant
- Assorted olives

## Beverages

- Tropical Fruit Juices
- Sodas - Iced Tea - Bottle Water

JUST IN CASE YOU  
NEED A RELAXER!

Beer +  
House wine (R&W)

If you need a cocktail  
let us know. we are good  
at making a few!

Feijão é um nome comum para uma grande variedade de sementes de plantas de alguns gêneros da família Fabaceae. A combinação de arroz com feijão é típica da culinária do Brasil e as Américas. Geralmente, tal combinação acompanha carnes, verduras e tubérculos.

Feijão "Bean" is a common name for a wide variety of plant seeds of some genera of the family Fabaceae. The combination of rice and beans is typical of the cuisine of Brazil and the Americas. Generally, such combination accompanies meats, vegetables and tubers.