

*Capacity is limited—
make your reservations today!!*

Sinhá

BYOB

2018 West Adams
Chicago, IL 60612
312-491-8200

Elegant Brazilian Cuisine With International Flair

NEW!

BRAZILIAN BREAKFAST MENU

Monday-Friday 8am - 11am

\$8

The items below are served with choice of Brazilian cheese bread (Pãozinho de queijo) or other breads.

GAUCHO BREAKFAST

Shredded corned beef with grilled onions, bacon, scrambled eggs, and sliced pineapple

THE GIRL FROM IPANEMA

Choice of vegetarian quiche or ham and cheese served with tropical fruits

MINEIRINHO NO RIO

Corn meal mush (Angu) topped with shrimp, collard greens (Couvinha Mineira), and sliced oranges

SINHA'S CREPES

Delicate crepes served with choice of Bananas, homemade compotes and agave nectar

- or -

Smoked salmon, cream cheese and onions, and tomato salsa

BEVERAGES \$3

Brazilian Coffee

Brazilian Tea (Yerba Mate)

Oregano Gold Coffee

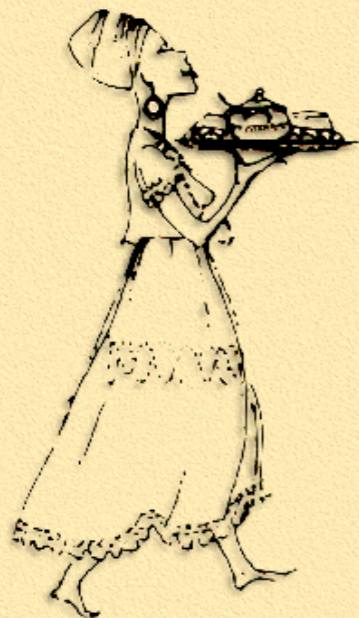
(with Organic Ganoderma Extract)

Organic Green Tea

(with Organic Ganoderma Lucidum)

Orange Juice

Mango Juice



BRAZILIAN MINI BRUNCH/LUNCH

Monday-Friday 11:30am - 2pm

\$12

All-you-can-eat sides and choice of entrée

SIDES

BLACK BEANS

Black beans cooked Brazilian style with Beef and Pork (or vegetarian without meat)

BASMATI RICE

Basmati rice made with vegetarian broth

HEART OF PALM SALAD

Heart of palm, cucumbers, tomatoes, onions

ENTRÉES

CHICKEN SALPICON (Salpicão de Galinha)

Thin strips of Chicken tenderloin, corn, green peas, diced potatoes, olives, raisins, onions, and parsley in a light mayo served over lettuce leaves

SHRIMP BOBÓ (Bobó de Camarão)

Fresh shrimp (camarão) in a puree of dried shrimp, manioc (cassava/yucca) meal, coconut milk, ginger flavored with palm oil called dende

BRAZILIAN TOP SIRLOIN (Picanha)

Strips of Brazilian grilled top sirloin steak (Picanha) with grilled onions

PULLED PORK (Roupa Velha)

Shredded marinated pork, slow cooked in a delicious sauce

BRAZILIAN FISH STEW (Moqueca de Peixe)

Fresh cod fish loin cooked with lemon juice and coriander seeds

TOFU WITH MUSHROOMS

Cubed tofu sautéed with mushrooms, with a touch of sesame oil and sprinkled with scallions and herbs

DESSERTS \$3

Brazilian Flan

Brazilian cakes

(Prestígio & Brigadeiro)

BEVERAGES

Mango Juice \$3

Limenade \$3

(Suco de limão galego)

Guaraná \$2

(Canned Brazilian soft drink)

SUNDAY BRAZILIAN BRUNCH

Seatings at 2pm and 4pm

\$30

All-you-can-eat buffet

COMPLETE FEIJOADA

BLACK BEANS

Black beans cooked Brazilian style with Beef and Pork (or vegetarian without meat)

BASMATI RICE

Basmati rice made with vegetarian broth

COLLARD GREENS (Couvinha Mineira)

Collard greens thinly sliced and sautéed in olive oil

PLANTAINS (Banana Frita)

Sliced plantains quickly fried with a little butter.

FAROFA

Grainy cassava meal, sautéed with olives, onions, coriander, fresh chives, carrots and raisins

ORANGE SALAD

Sliced fresh oranges

VINAIGRETTE

Refreshing vinaigrette salad made out of diced tomatoes, onions, cucumbers, balsamic vinegar and extra virgin olive oil

- and -

A VARIETY OF OTHER BRAZILIAN AND INTERNATIONAL DISHES

Consisting of chicken, beef, seafood, and vegetables
(hot sauces and chutneys available)

BUFFET INCLUDES

Dessert

Juice

Brazilian Coffee

Brazilian Tea

BRAZILIAN APPETIZERS

Catering Menu

\$80 per 100 units

Brazilian bites delivered right to your door!

SAVORY

MINI HEART OF PALM EMPANADAS

(Risoles)

CHICKEN PEARS

(Coxinha de galinha)

BRAZILIAN MEATBALLS

(Bolinho de carne)

CODFISH BALLS

(Bolinho de bacalhau)

YUCCA CROQUETTES

(Bolinho de aipim)

BLACK EYED PEAS WITH SHRIMP

(Acarajé)

SWEET

CHOCOLATE BALLS

(Brigadeiro)

COCONUT KISSES

(Beijinhos de coco)

MOTHER-IN-LAW'S EYES

(Olhos-de-sogra)

NUT CROQUETTES

(Croquetes de nozes)

SWEETHEARTS

(Amorzinhos)

HIGH-SOCIETY CANDY

(Docinho grã-fino)

CAKES

Cassava Cake \$2/slice

(Bolo de Mandioca)

Banana Cake \$2/slice

Brazilian Birthday Cakes \$3/slice

(Marta Rocha, Prestígio, Brigadeiro or Frutas)