



**In 1994, Chef Graca Ribeiro arrived in Seattle inspired to create a restaurant modeled after her childhood experience in Salvador, Bahia. In 2001, along with business partner, Bryant Urban, and her husband, Antonio Ribeiro, they opened the doors of Tempero do Brasil.**

**At Tempero do Brasil, we pride ourselves on following traditional recipes from Brazil. Our mission is to consistently honor the customs of Brazil's rich culture. We insist on using house-made ingredients and our chefs prepare every sauce and dish from scratch. We focus on utilizing fresh, locally sourced ingredients to achieve the highest quality food possible. We want our unique and distinctive Brazilian flavors to brighten up the Pacific Northwest.**

## **APERITIVOS / APPETIZERS**

### **Casquinha de Siri - \$10**

Rock crab, coconut milk, onion, garlic, pepper and spices. Topped with parmesan cheese and served with ciabatta slices.

### **Bolinho de Bacalhau - \$9**

Salt-cod croquettes with potato, herbs and spices. Crispy on the outside, yet smooth on the inside.

### **Coxinha de Galinha - \$7**

Chicken croquettes served with our housemade green hot sauce.

### **Quiabo Frito - \$5**

Lightly breaded and deep fried okra served with a shrimp and peanut sauce.

### **Aipim Frito - \$5**

Deep fried manioc/yucca fries, topped with shredded parmesan cheese.

## **SOPA E SALADA / SOUP AND SALAD**

### **Caldo de Sururu - \$4**

A cup of Bahian-style mussel soup. Sauteed mussel in a light, flavorful broth. Served spicy or not spicy.

### **Side Salad - \$4**

House side salad. Mixed greens, tomatoes, hearts of palms, and balsamic vinaigrette.

### **Salada Tropical - \$10 Add Chicken - \$13**

Mixed greens, mangoes, toasted cashew nuts, red peppers, and passion fruit vinaigrette.



*Local fishermen in Salvador, BA - Brasil*

## **FRUTOS DO MAR / SEAFOOD**

### **Moqueca - Halibut Fillet \$21 - Prawns \$18**

A traditional Bahian seafood stew, heavily influenced by African cuisine. Halibut fillet or prawns simmered in coconut milk, palm oil, lime juice, onion, Poblano peppers and tomatoes. Served with rice and black-eyed peas salad.

### **Peixe do Tempero - \$21**

Halibut filet simmered in coconut milk, tomato sauce, onions, Poblano peppers, and tomatoes. Served with rice and black-eyed peas salad.

### **Bobó de Camarão - \$19**

Prawns sautéed in olive oil served with a creamy sauce made of yucca, bay shrimp, ginger, peanuts, coconut milk and palm oil. Served with a rice and black-eyed peas pilaf and fried okra.

### **Camarão Alho e Óleo - \$17**

Prawns sautéed in olive oil, garlic, cilantro and spices. Served with silky, rich potato purée and rice.

### **Peixe Frito - \$12**

Manioc encrusted Tilapia filet, lightly pan fried and topped with fresh Pico de Gallo. Served with rice and beans.

## **CARNE/ MEAT**

### **Vaca Atolada - \$19**

Braised short ribs served with yucca purée and collard greens sautéed with butter, garlic and bacon.

### **Bife Grelhado - \$18**

Grilled Ribeye steak, served with rice, black beans and potato salad.

### **Quiabada - \$15**

A hearty and spicy tender beef and okra stew on top of a roasted Kabocha squash, served with rice.

### **Bife à Milanesa - \$13**

New York steak seasoned with garlic and spices, lightly breaded and pan-fried. Served with rice, black beans and okra salad.

### **Bife Acebolado - \$13**

New York steak pan fried, topped with caramelized onions. Served with rice, black beans, and okra salad.

## **AVES / POULTRY**

### **Bobó de Frango - \$16**

Chicken served with a creamy sauce made of yucca, coconut milk, palm oil, shrimp and peanuts. Served with a rice and black-eyed peas pilaf and fried okra.

### **Frango com Quiabo - \$15**

Chicken, bay shrimp, and okra sautéed in a spicy *Malagueta* pepper, onion, ginger, peanuts and palm oil sauce. Served with rice.

### **Frango Olodum - \$14**

Chicken breasts, tricolored peppers and olives simmered in a coconut milk, white wine, garlic and ginger sauce. Served with rice.

### **Frango Grelhado - \$13**

Grilled chicken breast topped with fresh, housemade mango salsa. Served with rice and black beans.

### **Frango à Milanesa - \$13**

Chicken breast seasoned with garlic and spices, lightly breaded and pan fried. Served with rice, beans and mixed greens.

### **VEGETARIANO / VEGETARIAN**

#### **Festa - \$15**

Crimini mushrooms sautéed in extra virgin olive oil, onions, green peppers, tomato sauce and parmesan cheese. Served on top of a roasted Kabocha squash and a side of mixed greens and rice.

#### **Primavera - \$11**

Vegetables sautéed in olive oil, tomato sauce, garlic and coconut milk. Served with rice.

### **HOUSE SPECIAL**

#### **Feijoada - 1 person \$17 / 2 person \$32**

Brazil's national dish! Feijoada is said to have been the “luxury” dish of African slaves on Brazilian colonial farms. It's typically enjoyed on the weekends, after a day long preparation. This hearty, rich stew of black beans and a variety of specially selected meats - *beef, smoked pork, sausages, bacon and hamhock* – is slowly cooked for several hours, over low heat until the savory, rich flavors have developed. Served with rice, sautéed collard greens and orange slices.



*Feijoada*

## **PORÇÕES / SIDES**

### **Feijão -\$3**

Housemade, slow-cooked black beans. *\*Not vegetarian*

### **Salada de Feijão Fradinho - \$3**

Black-eyed peas salad

### **Purê de Batata - \$3**

Housemade potato purée.

### **Farofa - \$3**

Toasted manioc flour, sautéed with butter, bacon and onions. *Typically enjoyed with rice, beans and Feijoada.*

### **Arroz -\$2**

Garlic-scented white rice.

### **Molho Vinagrete - \$2**

Fresh, housemade Pico de Gallo.

### **Salada de Batata -\$2**

Brazilian-style potato salad. Yellow potatoes, carrots, peas, onion, olive oil, and mayonnaise.



*Farmer's Market – Salvador, BA – Brazil.*

## **DESSERT**

### **Quindim - \$6**

A must-have Bahian specialty, heavily influenced by the Portuguese. A glistening, silky, yellow custard with coconut crust.

### **Musse de Maracujá - \$6**

A fruity and tangy passion fruit mousse.

### **Romeo e Julieta - \$6**

A very traditional Brazilian dessert. Guava paste and white cheese layers on a bed of rich guava-scented cream.

### **Pudim de Leite - \$5**

Brazilian-style caramel flan.