

BRASERO

WEST TOWN
RESTAURANT WEEK
2025

4 COURSES. ONE CHOICE PER COURSE \$60 PER PERSON



GRILLED & CHILLED BROCCOLINI

Smoked Broccoli Caesar, Sherry Vinaigrette, Candied
Brazil Nuts, Pecorino

YELLOWFIN TUNA CRUDO

Blood Orange Leche De Tigre, Pickled Kumquat,
Avocado Aioli, Fried Shallot



BRAZILIAN FRIED CHICKEN

Fennel, Chiles, Pickled Pepper Aioli

GRILLED OYSTERS (2)

Citrus Garlic Butter, Cilantro,
Plantain Cashew Crumble



PAN SEARED SALMON

Potato-Leek Purée, Heart of Palm Beurre Blanc, Crispy
Shallots, Herbs

BRAISED SHORT RIB

Braised Short Rib, Aji Verde,
Saffron Risotto, Chili Oil

ROASTED SQUASH

Tempura Kabocha, Pine Nut Gremolata,
Brown Butter Honey, Clothbound Cheddar



CHOCOLATE BUDINO

Strawberry Coulis, Chocolate & Strawberry
Crumble

ROTATING SORBET

A Scoop of Our Seasonal Sorbet



cocktails

**HAND MUDDLED
CAIPIRINHAS**



*** PRATA PITU**

Classic “Beach Style”
Cachaça, Brasero Sugar Blend,
Muddled Limes- 12

*** BATIDA**

Coconut Milk, Coconut Cream, Passion Fruit- 12
Add Cachaça, Mezcal or Dark Rum + 4

*** EXTENDED STAY**

Paranubes, Melon Liqueur, La Fuerza Blanco
Pineapple, Lime, Herbsaint rinse- 16

MOOLAH

Vodka, Passion Fruit Liqueur, Lime,
Ginger Beer - 15

CHAPEUZINHO

(LITTLE HAT)

Rye, Amburana Cachaca, Tart Cherry Liqueur,
Braulio, Amargo Vallet, Lemon, Maple - 16

*** RHUM OLD FASHIONED**

Aged Agricole Rhum, Bourbon,
Coffee Demerara, Tiki Bitters - 17

SHORT & SWEET

Mr. Black Coffee Liqueur, Corazon Blanco,
Planteray Cut and Dry Coconut Rum,
Cocchi Torino- 16

BIG RED - 10

LITTLE RED - 10





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