



Jorgina Pereira

Owner & Chef

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LUNCH

(BYOB)

Tuesdays thru Fridays

11:30 - 2:00 pm

Buffet

Black Beans

Black beans cooked Brazilian style (Beef and pork/Feijoada)

Black Beans (Vegetarian)

Black beans cooked Brazilian style without meat)

Basmati Rice

Basmati rice made with vegetarian broth

Garden Salad

Pasta Salad

Individual entrée (one serving)

Choose from one of the following main dishes:

(Includes vegetable of the day, fried plantains, fresh fruit and Pãozinho de queijo)

- Chicken a la Sinhá

Thin strips of Chicken tenderloin, sautéed with wine and herbs

- 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 dendê

- Brazilian Top Sirloin (Picanha)

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

- Pulled Pork (Roupa Velha)

Shredded marinated pork butt, slow cooked in a delicious sauce

- Brazilian Fish Stew (Moqueca de Peixe)

Fresh cod fish loin cooked with tomatoes, green peppers, onion, a touch of coconut milk and coriander.

-Portobello Mushrooms

Grilled Mushrooms, with a touch of sesame oil. Sprinkled with scallions and cheese or coconut milk

Beverages

- Guaraná (canned Brazilian soft drink

- Hibiscus tea (Homemade)

Dessert

Red velvet with Flan