

**FAMILY STYLE MENUS**

**NABRASA BRAZILIAN SAMPLER (2 People) 44.95**

**Bacon-Wrapped Chicken** (2pc)  
served with Au Jus & Chimichurri Sauce  
**Brazilian Sausage** (2pc)  
**Pork Parmesan** (2pc)  
**Filet Wrapped in Bacon**(2pc)

**12oz Sirloin or 12oz Salmon**(Choose 1)  
**Brazilian Rice** 8oz  
**Feijoada (Black Bean & Pork Stew)** 8oz  
**Brazilian Cheese Bread** (5pc)  
**Caesar Salad**

**NABRASA FAMILY STYLE- REGULAR (4 People) 89.95**

**Bacon-Wrapped Chicken:** (4pc)  
served with Au Jus & Chimichurri Sauce  
**Brazilian Sausage** (4pc)  
**Pork Parmesan** (4pc)  
**Filet Wrapped in Bacon** (4pc)

**12oz Sirloin & 12oz Salmon**  
**Brazilian Rice** 16oz  
**Feijoada (Black Bean & Pork Stew)**  
**Brazilian Cheese Bread** (10pc) 16oz  
**Caesar Salad**

**NABRASA FAMILY STYLE- LARGE ( 8 People) 154.95**

**Bacon-Wrapped Chicken** (8pc)  
served with Au Jus & Chimichurri Sauce  
**Brazilian Sausage** (8pc)  
**Pork Parmesan** (8pc)  
**Filet Wrapped in Bacon** (8pc)

**24oz Sirloin & 24oz Salmon**  
**Brazilian Rice** 32 oz  
**Feijoada (Black Bean & Pork Stew)** 32 oz  
**Brazilian Cheese Bread** (20pc)  
**Caesar Salad**

**BRAZILIAN INSPIRED DISHES**

**BRAZILIAN BOWLS**

Composed of Black Beans, Rice, Romaine Lettuce, and Brazilian Mango Pico de Gallo, Topped with Farofa

**Chicken Wrapped in Bacon Skewer with Peppers & Onions** | 17

**Filet Wrapped in Bacon Skewer with Peppers & Onions** | 18

**Shrimp Skewer with Peppers & Onions** | 18

**Flank Steak (8oz)** | 19    **Salmon (8oz)** | 19

**BRAZILIAN TRAYS**

Served with Rice, Feijoada (Black Bean Stew), and Chimichurri Sauce

**Chicken Wrapped in Bacon Skewer with Peppers & Onions** | 17

**Filet Wrapped in Bacon Skewer with Peppers & Onions** | 18

**Shrimp Skewer with Peppers & Onions** | 18

**A LA CARTE**

**Bacon-Wrapped Chicken** (5pc) 10.5  
served with Au Jus & Chimichurri Sauce  
**Pork Parmesan**(5pc) 10.5  
**Salmon**(12oz) 17.5  
served with Asparagus & Lemon Butter Sauce  
**Lamb Chops**(3 Chops) 14.5  
served with Au Jus & Chimichurri Sauce

**Top Sirloin** (Picanha)12oz 14.5  
served with Au Jus & Chimichurri Sauce  
**Filet Wrapped in Bacon** (5pc) 13.5  
served with Au Jus & Chimichurri Sauce  
**Flank Steak** (12oz) 18.5  
served with Au Jus & Chimichurri Sauce  
**Brazilian Sausage** (5pc) 9.5

DISCLAIMER: Due to the rise of meat prices given the current climate, we recently had to make adjustments to our takeout pricing

**TRADITIONAL BRAZILIAN SIDE DISHES**

**Brazilian Shrimp Salad** 14oz 10.5  
**Brazilian Potato Salad** (1 lb) 9  
**Brazilian Cheese Bread**(10pc) 5  
**Feijoada (Black Bean & Pork Stew)** 6

**Mashed Potatoes** 5  
**Grilled Asparagus w/Chipotle Mayo** 6  
**Brussels Sprouts w/ Bacon** 6  
**Brazilian Rice** 5

## BEVERAGES

Boylan's – Cane Cola	3
Boylan's – Root Beer	3
Guarana ( Brazilian Ginger Ale)	3

## DESSERTS

Cheesecake Xango	9
Peanut Butter Bomb	9
Molten Chocolate Cake	9



### SHOP

NaBrasa's Butchershop has all your favorite cuts ready to grill available for sale. Meats carved daily by our Brazilian-trained Gaucho Chefs. Packaged for cooking at home\* Avoid the stress at the grocery store and call for your favorite cuts like Filet Mignon, Picanha, T-Bone Lamb, and more. Curbside pickup or free delivery.

<b>Picanha (Top Sirloin Steak )</b> 8oz	10	<b>Pork Ribs</b> (full rack)	13
<b>Filet Mignon</b> 8oz	10	<b>Skewer</b> – Chicken Wrapped In Bacon with Peppers and onion	10
<b>Flank Steak</b> (16oz)	14	<b>Skewer</b> – Filet wrapped in Bacon with Peppers and onion	12
<b>Sausage</b> (16oz)	12	<b>Skewer</b> – Shrimp with Peppers and onion	12
<b>Sirloin Steak</b> (16oz)	14	<b>Skewer</b> – Brazilian sausage with Peppers and onion	10
<b>Marinated Salmon</b> (12oz)	12		

## WINE + BEER AVAILABLE FOR TAKEOUT

PRICES & BRANDS VARY CALL FOR FULL LIST & RECOMMENDATIONS

**CANYON OAKS 1.5 L \$20**  
Merlot | Chardonnay | Pinot Grigio  
| Cabernet | White Zinfandel

**RED WINE**  
Cabernet | Merlot  
| Pinot Noir | Red Blend

**WHITE WINE**  
Pinot Grigio | Sauvignon Blanc  
| Chardonnay | Reisling

### BEER 4 PACKS | 6 PACKS

**(6) Dogfish 60 min** | \$12.75  
**(4) Dogfish Midas** | \$14.50  
**(4) La Chouffe** | \$14.50  
**(4) Allagash White** | \$11  
**(4) Neshaminy Creek** | \$12  
**Shape of Hops to Come**

**(6) Neshaminy Creek J.A.W.N** | \$14  
**(4) Bell's Two Hearted** | \$11  
**(4) Half Acre Daisy Cutter** | \$13.50  
**(4) Conshohocken Type A** | \$13.50  
**(6) Jever Pils** | \$13.75  
**(6) Founders All Day IPA** | \$12.75

### CROWLER CANS TO GO

Take home any of our beers on draft or specialty cocktails canned here on sight

32 oz **Red or White Sangria** \$16

32 oz **Mimosa** \$14

## COCKTAILS TO GO

**4 SERVINGS** 12oz \$20  
**5 SERVINGS** 16oz \$25  
**10 SERVINGS** 32oz \$45

### Caribbean Manhattan

#### Margarita

**Flavors:** Lime, Passion Fruit, Strawberry,  
Mango, Pineapple

### Barrel Aged Old Fashioned

### Barrel-Aged Twisted Tai

### Barrel Aged Manhattan

#### Caipirinha

**Flavors:** Lime, Passion Fruit,  
Strawberry, Mango, Pineapple

\* THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. Nutrition information available upon request. ©2020 Nabrasa Brazilian Steakhouse. All rights reserved.

# Valentine's A NIGHT IN

February 13<sup>th</sup> & 14<sup>th</sup> TAKEOUT

Pickup between 3pm-6pm

Enjoy your romantic dinner from the comfort of your home. Let us do the cooking.

Orders must be placed 48 hours in advance. Must be 21 or older to purchase bottle of wine or champagne. Tax not included.

Order your romantic dinner today **215.956.9600**

## DINNER FOR TWO \$90

**3 COURSE DINNER: Includes: Appetizer, Entrée, Dessert**  
**Add Bottle of Wine or Champagne for \$15**

### 1ST COURSE

- CHOICE OF -

#### VALENTINE SALAD

Arugula, Goat cheese, roasted red beets,  
with homemade raspberry vinaigrette

OR

#### LOBSTER BISQUE

Smooth and creamy, rich lobster stock,  
Port & Cream

### 2ND COURSE

- CHOICE OF -

#### 25OZ PORTERHOUSE STEAK

ADD \$16 LOBSTER TAIL

Served with Baked potato and caramelized brussels  
sprouts with bacon

OR

#### PAN SEARED CHILEAN SEA BASS

Served with Mediterranean pearly couscous and  
sauteed broccolini

### DESSERT

#### NEW YORK STYLE CHEESECAKE

With Chocolate covered strawberries for 2

ADD BOTTLE OF WINE FOR \$15

- CHOICE OF 750ML BOTTLE-

#### ADEGAMAE PINTA NEGRA RED BLEND

#### GUENOC CHARDONNAY

#### STANFORD BRUT CHAMPAGNE

RESERVE YOUR DINNER



215.956.9600