



SATURDAY CHURRASCO NIGHT

A CHURRASCIA IS A PLACE WHERE MEAT IS COOKED IN A CHURRASCO STYLE, ORIGINATING FROM SOUTH AMERICA CENTURIES AGO. THE CHURRASCO STYLE OF COOKING OWES ITS ORIGINS TO THE FIRESIDE ROASTS OF THE GAÚCHOS "COWBOYS" OF SOUTHERN BRAZIL TRADITIONALLY FROM THE PAMPA REGION.

ALL CHURRASCO SKEWERS ARE SERVED WITH GRILLED PINEAPPLE SLICE, ORGANIC RICE, BLACK BEANS, GRILLED CHILI, GARDEN SALAD AND CHIMICHURRI SAUCE

EBONY'S PICANHA 148
辣椒-青柠澳大利亚和牛西冷
CHILI-LIME RUBBED AUSTRALIAN WAGYU SIRLOIN CAP

PORK CHURRASCO 128
白兰地猪颈肉
HENNESSEY XO FLAMED PORK NECK

PAMPA CHURRASCO 158
阿根廷香料牛柳
GRASS FED AUSTRALIAN TENDERLOIN MARINATED IN AROMATIC HERBS

BBQ CHICKEN 118
烧烤汁腌鸡胸肉
38 HOURS MARINATED CHICKEN BREAST AND THIGH IN BBQ SAUCE

LOBSTER CHURRASCO 328
扒大虾，香蒜和法国茴香酒
PASTIS FLAMED BOSTON LOBSTER WITH GARLIC

THE MAMA OF CHURRASCAIA (SERVES 2 PERSONS) 888
综合拼盘
PLATTER OF AUSTRALIAN WAGYU SIRLOIN, BEEF TENDERLOIN, PORK NECK, CHICKEN AND LOBSTER
SERVED WITH EBONY FRIES AND A TWO GLASSES OF HOUSE WINE

THE CHURRASCAIA TEASER 188
迷你拼盘
TASTING SAMPLE OF AUSTRALIAN WAGYU SIRLOIN, BEEF TENDERLOIN, PORK NECK, CHICKEN AND LOBSTER
SERVED WITH A GLASS OF OUR HOUSE WINE

所有价格为人民币，另加 10%服务费及相应税费

ALL PRICES ARE IN RMB AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING TAXES