

The Lounge at Em Chamas

Salad e Sopa Salad & Soup

Gourmet Bar\$18.95

A selection of over 30 items including, traditional Brazilian dishes, seafood, soups, salads, fruit, vegetables, pasta and more (Not available at 1/2 Price)

Brazilian Vinaigrette, Papaya, Ranch, Cesar, Blue Cheese, Oil & Balsamic Vinegar, Chimichurri

Add any of the following to your salad

with Fraldinha (Flank Steak) \$5

with Salmão (Salmon) +\$5

with Picanha (Specialty Cut) +\$5

Side Salad

Choice of our Caesar or Vinaigrette salad served in a smaller portion \$5

Em Chamas Spiedini Caesar

Caesar Salad topped with our Chicken Spiedini covered in Amogio Sauce \$12

Salada Vinaigrette

Mixed Greens topped with Brazilian Vinaigrette Dressing \$9

Sopa do Dia

A bowl of our made from scratch soup of the day \$5

Placas Pequenas Small Plates

Picanha/Alcatra com Chimichurri

Picanha (Our Specialty Cut) or Alcatra (Top Sirloin stuffed with Provolone served with Chimichurri \$12

Picanha com Alho

Our Specialty cut covered in Garlic \$12

Burnt Ends (Please allow 15 minutes)

A Brazilian twist on a KC classic. Served with Rosemary Bread \$12

Frango com Molho Doce e Apimentado

Marinated Chicken Drumettes served with a Sweet and Spicy Brazilian Sauce \$8

Peru

Marinated Turkey wrapped in Bacon served \$7

Linguiça

Rich Brazilian Sausage served with our Spicy Brazilian Sauce \$7

Feijão com Arroz

Traditional Brazilian Black Beans & Rice \$4

Baked Asparagus wrapped in Ham

A favorite off our gourmet bar topped with Blue Cheese. \$5

Mashers

Chef Tomas' award winning mashed potatoes \$4

Costela De Porco

1/2 Rack of Barbeque Ribs \$8

Churrasco e Peixes Plates

Meat & Seafood Plates

All entrees are served with Feijão com Arroz (black beans and rice), Mashed Potatoes or Potato Salad.

Churrasco Misto

2oz. Picanha, 2 oz. Alcatra, 2oz. Costella de Boi.

1 Frango, 1 Peru, 1Lombo de Porco, 1 Linguiça

(No Substitutions)

\$21

Churrasco Vermelho

2oz. Picanha, 2oz. Fraldinha, 2oz. Medalhão,

2oz Alcatra, 2oz. Picanha com Alho

\$25

Carnes Vermelhas - Red Meat

- Picanha - Specially Cut
- Picanha com Alho - Garlic rubbed specialty cut
- Alcatra - Top Sirloin stuffed with Provolone Cheese
- Fraldinha - Flank Steak
- Costella de Boi - Boneless Beef Ribs
- Medalhão - Beef Medallions wrapped in Bacon

Miudos - Pork & Poultry

- Frango - Marinated Chicken Drumettes
- Peru - Marinated Turkey wrapped in Bacon
- Lombo de Porco - Marinated Pork Loin
- Linguiça - Brazilian Pork Sausage

Spiedini de Frango

Rotisserie cooked Chicken Spiedini topped with an amogio sauce \$14

Brazilian BBQ Plate (Please allow 15 minutes)

Burnt Ends, Marinated Chicken Drumettes, and

Brazilian Pork Sausage with a side of Em Chamas

BBQ Sauce served with Potato Salad or Mashers \$18

Brazilian Bangers & Beans

Linguiça (Brazilian Pork Sausage) and our traditional

Brazilian Beans and Rice \$9

Ravioli of the Day

Chef's choice of Ravioli and Sauce \$7

Salmão

A Salmon Filet rotisserie cooked over our grill and

topped with Cilantro and Caper Aioli or Amogio

(lemon garlic and oil) \$20

Stroganoff de Frango

A new take on Stroganoff ...A traditional Brazilian

Chicken Stroganoff recipe served over our Brazilian

white rice \$ 12

Costela De Porco

Full Rack of Barbeque Ribs \$16

Sobremesas

Desserts

Passion Fruit Mousse..... \$7

Triple Chocolate Mousse Cake \$7

Coconut Soft Brule..... \$7

Brazilian Flan \$7

Em Chamas Trio \$7

A small portion of our Triple Chocolate Cake,

Coconut Soft Brule, and Passion Fruit Mousse

Mango Cheese Cake.....\$7

*consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

We encourage gratuities of 18% or more for parties of five or more and we will add this to your bill as a convenience. If you would like to do so something different please let us know.