

CARNEVAL

BRAZILIAN CHURRASCO

*Bien-vindo
ao CARNEVAL,*

*where meat takes centre stage and the joy of
Carnaval comes alive.*

MENU



WELCOME TO
CARNIVAL

Abuja's premier churrasco restaurant where the spirit of Carnaval meets the essence of grilled meat. As you step into our culinary world, allow us to take you on a journey through the rich history and tradition of churrasco dining.

Originating from the vibrant lands of Brazil, churrasco is a centuries-old grilling tradition deeply embedded in the fabric of Brazilian culture. The word "churrasco" itself refers to the act of grilling meat, and it holds a special place in the hearts of meat enthusiasts around the world.

With a strong emphasis on the quality of ingredients, the art of grilling, and the joy of communal dining, churrasco has become a beloved culinary experience for all.

*At **CARNEVAL**, we have carefully crafted an experience that captures the essence of this extraordinary tradition. Our journey began with a vision to create a restaurant that embraces the spirit of Carnaval, the world renowned Brazilian festival of joy and celebration. Inspired by the festive atmosphere and the vibrancy of Carnaval, we sought to infuse these elements into our restaurant concept.*

*The name "**CARNEVAL**" perfectly encapsulates our philosophy. By merging the words "**Carnaval**", "**Carne**" (which means meat in Portuguese), and "**Val**" (which signifies value), we have created a name that embodies the core of what we offer, a carnival of flavours centred around exceptional grilled meats and unmatched value for our cherished guests.*

We believe that dining is not merely a necessity but a moment to be cherished, an experience to be remembered. From the sizzle of the grill to the mouth-watering aromas that fill the air, our churrasco restaurant presents a sensory journey that will transport you to the heart of Brazil. The mastery of our skilled grill chefs, the selection of premium cuts of meat and the lively ambiance of our restaurant come together to create an unforgettable dining experience.

*Whether you are seeking a memorable dinner with loved ones, hosting a special event or simply looking to indulge in the art of churrasco, **CARNEVAL** is the perfect destination. Immerse yourself in the flavours, culture, and warmth of our restaurant, where every bite is a celebration of culinary expertise and every moment is filled with delight.*

*We invite you to join us at **CARNEVAL** and become a part of our churrasco tradition.*

Come, experience the magic of Carnaval, the succulence of meat and the value of exceptional dining.

Indulge your senses, revel in the festivity and let us transport you to a world of gastronomic wonder.

A LA CARTE

APPETIZERS

COXINHA - 8,500

*Deep-fried dough filled with shredded chicken.
3 pieces*

SHRIMP EMPADINHAS - 8,500

*shrimp filling seasoned with garlic, onions,
tomatoes, and cilantro.
3 pieces*

SALADS - 12,500

One serving of salad from our buffet selection.

TROPICAL ELEGANCE MAIN DISHES

*Savour the fusion of vibrant Brazilian flavours
and our elegant tropical signature sauce.*

TROPICAL CHICKEN DELIGHT - 26,000 ADDITIONAL PORTION - 15,000

*Juicy grilled chicken breast, lightly seasoned,
served with our signature sauce. Accompanied by
a crisp lettuce salad and one side of your choice
from the following (Rice, Mashed Potatoes or
French fries)*

AMAZONIAN BEEF CHARM - 40,000 ADDITIONAL PORTION - 28,000

*250 grams of Brazilian tenderloin grilled to
perfection, complemented by our unique signa-
ture sauce. Paired with fresh lettuce salad and
one side dish of your choice (Rice, Mashed
Potatoes or French Fries)*

CORAL REEF PRAWNS - 43,000 ADDITIONAL PORTION - 30,000

*250 grams Succulent prawns, lightly grilled, and
lavished with our signature sauce. Served along-
side a refreshing lettuce salad and one side dish
of your choice Rrice, Mashed Potatoes or French
Fries)*

SAVANNA OSTRICH - 53,000 ADDITIONAL PORTION - 35,000 (subject to availability)

*Tender, grilled ostrich steak, a lean and exotic
choice, paired with our signature sauce. Comes
with a light lettuce salad and one side dish of
your choice (Rice, Mashed Potatoes or French
Fries)*

COPACABANA SURF AND TURF - 59,000

*The best of both worlds: select cuts of Brazilian
tenderloin and plump prawns, all enhanced by our
signature sauce. Served with a crisp lettuce salad
and one side dish of your choice (Rice, Mashed
Potatoes or French Fries)*

ADDITIONAL SIDE DISH

<i>French Fries</i>	<i>5,000</i>
<i>The star jollof rice</i>	<i>5,500</i>
<i>Mashed potatoes</i>	<i>5,000</i>

*All prices are exclusive of 7.5% VAT
and 5% service charge*

FORMULAS

Eat till you give up.

VARANDA TROPICAL - 30,000

"Enjoy an unlimited wide selection of prepared salads, and hot items alongside Brazilian appetizers and soups."

SOUP SELECTION

*Coastal lobster
Mushroom medley
Carioca heat
Ministrone soup (non creamy)*

FRESCO - 40,000

"Harmonious combination of unlimited juicy chicken selections and our fresh, colourful salads, soups and hot dishes. A duet of flavours you will love."

SOUP SELECTION

*Coastal lobster
Mushroom medley
Carioca heat
Ministrone soup (non creamy)*

CHICKEN SELECTION

*Chicken breast
Chicken drumsticks
Suya spiced chicken breast
Parmesan chicken breast
Chicken breast wrapped in beef bacon*

LA CARNEVAL - 55,000

"Delicious trio of chicken, meat, and prawns perfectly paired with our salads, hot dishes and soups offer. Experience the harmony of sea and field in each forkful."

SOUP SELECTION

*Coastal lobster
Mushroom medley
Carioca heat
Ministrone soup (non creamy)*

CHICKEN SELECTION

*Chicken breast
Chicken drumsticks
Suya spiced chicken breast
Parmesan chicken breast
Chicken breast wrapped in beef bacon*

MEAT SELECTION

*Brazilian picanha
Signature garlic picanha
Brazilian beef tenderloin
Brazilian beef tenderloin wrapped in beef bacon
Suya spiced Brazilian beef tenderloin
Brazilian beef neck
Brazilian beef ribs
Alcatra (Brazilian rump cut)
Lamb chops
Leg of lamb*

PRAWNS SELECTION

*Marinated chargrilled prawns
Suya spiced chargrilled prawns*

EXTRAVAGÁCIA - 70,000

"Our supreme offering. Chicken, meat, prawns, accompanied by salads, hot dishes, soups, a refreshing soft drink, an indulgent dessert, and a coffee or tea to finish. For the true food lovers."

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SOUP SELECTION

Coastal lobster
Mushroom medley
Carioca heat
Ministrone soup (non creamy)

CHICKEN SELECTION

Chicken breast
Chicken drumsticks
Suya spiced chicken breast
Parmesan chicken breast
Chicken breast wrapped in beef bacon

MEAT SELECTION

Brazilian picanha
Signature garlic picanha
Brazilian beef tenderloin
Brazilian beef tenderloin wrapped in beef bacon
Suya spiced Brazilian beef tenderloin
Brazilian beef neck
Brazilian beef ribs
Alcatra (Brazilian rump cut)
Lamb chops
Leg of lamb

PRAWNS SELECTION

Marinated chargrilled prawns
Suya spiced chargrilled prawns

DESSERTS SELECTION (CHOICE OF ONE)

Creme Brulee
Maracujia bliss
Fruit platter
Pan cookie
Tiramisu
2 ice cream scoops

SWEET DREAMS

PAN COOKIE - 8,500

"Our signature dessert offering, a freshly baked mixture of peanut butter chocolate chip cookie topped with caramel sauce and a vanilla flavoured ice cream scoop." (Allow 10 to 15 minutes to prepare)

CRÈME BRULEE - 7,500

"A luscious vanilla-infused custard, crowned with a perfectly caramelized sugar crust. Every spoonful promises a symphony of creaminess and crunch."

MARACUJIÁ BLISS - 8,000

"A symphony of zesty passion fruit and creamy decadence, whisking you away on a tropical journey."

FRUIT PLATTER - 8,000

"A vibrant medley of the season's finest fruits, offering a burst of freshness with each bite. This platter celebrates nature's bounty in its purest, most colourful form."

Tiramisu - 8,000

"A sweet journey from Italy to the heart of Brazil in every bite."

ICE CREAM SCOOP - 4,000

"The perfect cool-down for any day, any mood."

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DRINKS

COLD DRINKS

Water small	1,000
Water big	2,000
Soft drink	2,500
Fresh juices	5,000
Tonic water	2,500
Bitter lemon	2,500

HOT DRINKS

Espresso	4,000
Selection of tea	4,000

BEER

BOTTLE

Heineken	3,500
Star	3,000
Star Light	3,000
Star Radler	3,000
Tiger	3,000
Gulder	3,000
Desperado	5,000
Guinness	5,000

DRAFT BEER

33CL	
Heineken	4,500
Tiger	3,500
50CL	
Heineken	6,000
Tiger	5,000

COCKTAILS

Stunning Brazilian cocktails sure to get your evening started!

CARNEVAL SIGNATURE COCKTAILS

Strawberry Smash	14,000
Rio Caipirinha	15,000
Pina Colada	10,000
Gin Basil	10,000
Tropical Sunshine	12,000
Rainbow Illusion	14,000

CLASSIC COCKTAILS

Classic Martini	10,000
Pornstar Martini	10,000
Mai Tai	10,000
Margarita	10,000
Mojito	10,000
Whisky Sour	10,000
Mimosa	10,000
Bellini	10,000

MOCKTAILS

Deliciously refreshing non-alcoholic cocktails...

Chapman	6,000
Virgin Mojito	6,500
Virgin Pina Colada	7,000
Shirley Temple	6,000
Virgin Caipirinha	6,500
Virgin Strawberry Daiquiri	8,500

Children under 5 years old eat free (excluding beverages and desserts)

Children 6-12 years old are half price when purchased alongside a full-priced meal.

Beverages and desserts are paid separately.

Salads and sides may vary per season.

Ask a team member for additional information.

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SPIRITS

Whisky	Bottle	Glass
<i>Johnny Walker Black Label</i>	70,000	9,000
<i>Johnny Walker Gold Label</i>	145,000	20,000
<i>Johnny Walker Blue Label</i>	700,000	
<i>Glenfiddich 18 years</i>	250,000	22,000
<i>Glenfiddich 21 years</i>	450,000	
<i>Glenfiddich 26 years</i>	1,600,000	
<i>Chivas 12 years</i>	100,000	10,000
<i>Chivas 18 years</i>	200,000	20,000
<i>Macallan 12 years</i>	165,000	19,000
<i>Macallan 18 years</i>	500,000	38,000
<i>Macallan Rare Cask</i>	520,000	
<i>Glenmorangie Nectar D'or</i>	170,000	18,000
<i>Glenmorangie 18 years</i>	320,000	30,000
<i>Jack Daniels</i>	50,000	6,000
<i>Hibiki</i>	380,000	
<i>Monkey Shoulder</i>	65,000	9,000
<i>Jameson Black Barrel</i>	60,000	10,000

VODKA	Bottle	Glass
<i>Belvedere</i>	120,000	12,000
<i>Grey Goose</i>	70,000	8,000
<i>Ciroc</i>	70,000	8,000
<i>Absolut Vodka</i>	40,000	6,000

GIN	Bottle	Glass
<i>Tanqueray</i>	110,000	12,000
<i>Hendricks</i>	80,000	7,500
<i>Bombai Sapphire</i>	45,000	5,500
<i>Gordons</i>	40,000	5,000

TEQUILA	Bottle	Glass
<i>Patron Silver</i>	110,000	15,000
<i>Patron Coffee XO</i>	140,000	20,000
<i>Clase Azul Resposado</i>	600,000	35,000
<i>Clase Azul Black</i>	1,400,000	
<i>Don Julio 1942</i>	1,000,000	60,000

COGNAC	Bottle	Glass
<i>Hennessy XO</i>	800,000	
<i>Hennessy VSOP</i>	200,000	21,000
<i>Hennessy VS</i>	124,000	18,000
<i>Martell VS</i>	100,000	11,000
<i>Martell Blue Swift</i>	180,000	19,000
<i>Martell XO</i>	500,000	
<i>Remy Martin VSOP</i>	150,000	10,000
<i>Remy Martin XO</i>	480,000	

LIQUORS	Glass
<i>Campari</i>	7,000
<i>Martini Bianco</i>	7,000
<i>Martini Rosso</i>	7,000
<i>Martini Extra Dry</i>	7,000
<i>Jägermeister</i>	7,000
<i>Baileys</i>	7,000

CHAMPAGNE	Bottle
<i>Moët Et Chandon Brut</i>	220,000
<i>Moët Et Chandon Rosé</i>	270,000
<i>Veuve Cliquot Brut</i>	230,000
<i>Veuve Cliquot Rosé</i>	280,000
<i>Dom Perignon Brut</i>	900,000
<i>Dom Perignon Rosé</i>	1,300,000
<i>Ace Of Spades Brut</i>	1,200,000
<i>Ace Of Spades Rosé</i>	1,500,000

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