



NOVO FLAME



CHEF JAYLA GINES &
CHEF EMILY
RODRIGUEZ-LOPEZ

FRIDAY, OCTOBER 10TH,
2025

FROM 5:00 PM TO 6:30 PM

ROY J SMITH STUDENT
CENTER

6200 WEST CENTRAL
TEXAS EXPWY, KILLEEN,
TX 76549

STARTERS

BRAZILIAN KALE SALAD

Earthy kale, crunchy Farofa (Toasted cassava flour), & Grilled chicken tossed in vinaigrette. - 12.00

VATAPA

Coconut milk based fish and shrimp stew. Served with toasted baguettes. - 9.00

APPETIZER TRIO

Fried mozzarella balls, Chicken croquettes, and ground beef meat pies. Served with cilantro crema. - 14.00

BRAZILIAN LEMONADE

Frozen limeade with creamy condensed coconut milk. - 3.50

ENTREES

LAMB FEIJOADA

Succulent lamb, slow-roasted with bold Brazilian-inspired seasonings, paired with a rich and savory black bean paste. A perfect balance of smoky, earthy, and vibrant flavors that capture the essence of Brazilian cuisine. - 27.00

CHURRASCO/ PORK GRILL

National Brazilian dish. Skewered & grilled pork tenderloin, bell peppers, and onion. Served with Chimichurri, Creamy Aji Verde, Tomato Capsicum Salsa trio. - 25.00

GALINHADA

Brazilian classic of tender chicken simmered with fragrant spices, golden rice, and garden vegetables. Slow-cooked to capture deep, hearty flavors, this dish brings the warmth and tradition of Brazil to your table. - 22.00

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat

SIDES

COUVE MINEIRA

Tender collard greens slow-simmered with savory smoked ham hocks, creating rich, smoky flavor that's both hearty and comforting. A true Brazilian favorite, served as a soulful side with depth and tradition. - 3.50

YELLOW RICE

Fluffy rice infused with garlic, onions, and a touch of turmeric for its vibrant golden color. Light, aromatic, and versatile, this traditional Brazilian side dish adds warmth and flavor to any meal. - 3.50

ROASTED BROCCOLI

Broccoli florets roasted to perfection, finished with a bright squeeze of lemon and a sprinkle of Parmesan. A vibrant side dish that balances smoky, nutty flavors with a zesty, savory touch. - 3.50

CRISPY FRIED POLENTA

Golden, crispy polenta served with a cool, creamy cilantro sauce. A perfect balance of crunch and freshness, bringing a vibrant Brazilian-inspired twist to the table. - 3.50

DESSERTS

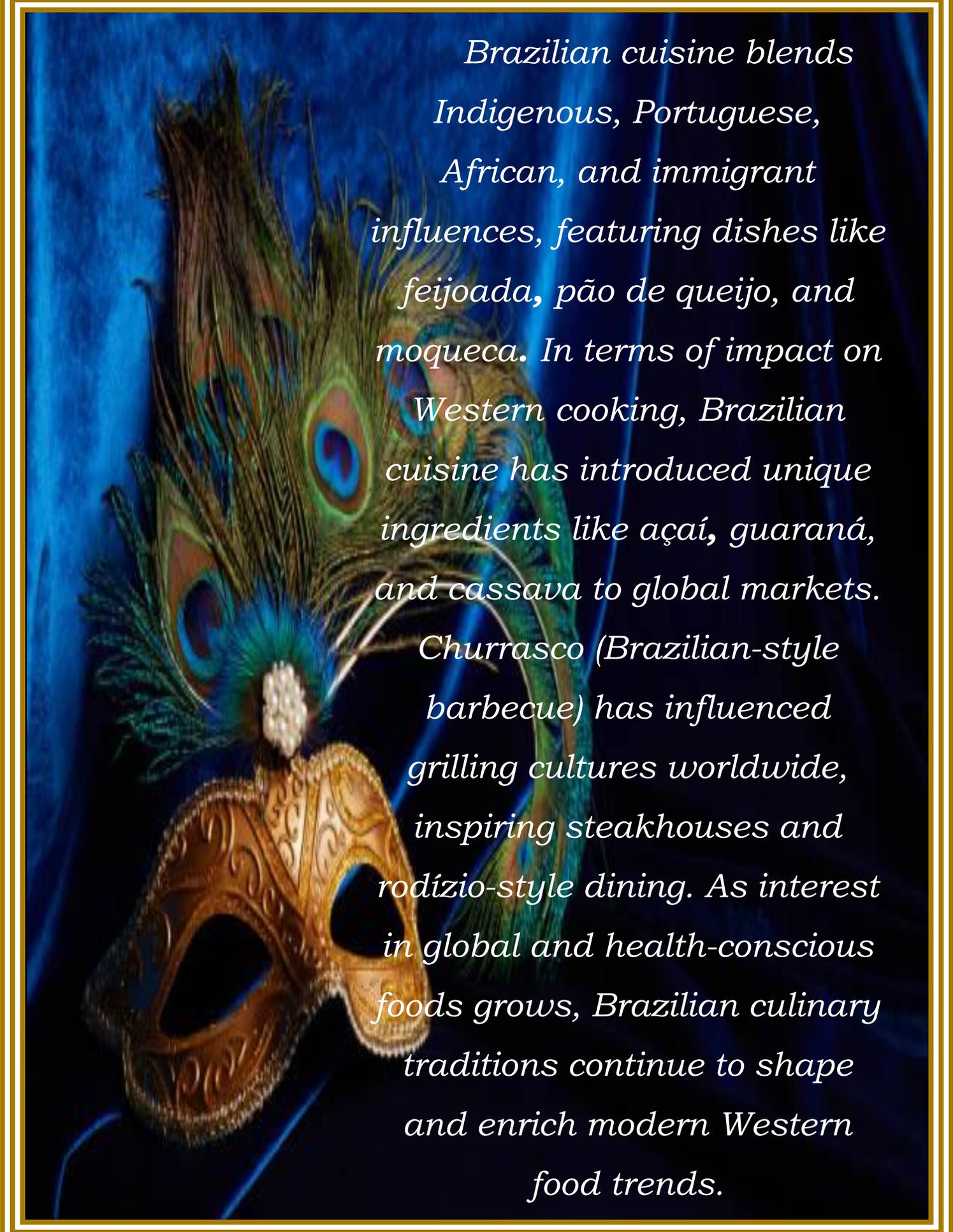
ACAI SORBET

Refreshing Açaí berry sorbet, topped with fresh fruit and caramelized oats- 6.50

GUAVA CHEESECAKE

Rich cheesecake swirled with Guava marmalade- 7.00

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Brazilian cuisine blends Indigenous, Portuguese, African, and immigrant influences, featuring dishes like feijoada, pão de queijo, and moqueca. In terms of impact on Western cooking, Brazilian cuisine has introduced unique ingredients like açaí, guaraná, and cassava to global markets. Churrasco (Brazilian-style barbecue) has influenced grilling cultures worldwide, inspiring steakhouses and rodízio-style dining. As interest in global and health-conscious foods grows, Brazilian culinary traditions continue to shape and enrich modern Western food trends.