

Malagueta

Brazilian & Continental Cuisine

- Free Delivery -

(with Minimum Order of \$10)

WE CATER

Open 6 Days A Week

Tuesday - Wednesday - Thursday
11:30 am - 10 pm

Friday
11:30 am - 11 pm

Saturday: 1 pm - 11 pm

Sunday: 1 pm - 10 pm

We Are Closed Monday

25-35 36th Avenue, Astoria, NY 11106

Tel: (718) 937-4821

www.malaguetany.com

Almoco / Lunch (Served Tuesday thru Friday: 11:30 am - 3 pm)

Aperitivos / Appetizers ... \$6

Acaraje 8
A Fritter Mashed Black-eyed Peas Cake with
Yatapa (a spicy cream of fish & dried shrimp)
and Sauteed Shrimp

Sururu
Steamed Fresh Mussels with
Chef Fine Herbs Sauce

Lula Frita
Fried Calamari with Malagueta Sauce

Salada De Camarão
Grilled Shrimp Marinade mixed with Mesclun
Greens, Carrots, Roasted Red Peppers, Black
Olives in Cherry Vinegar

Salada De Lentilha
Warm Lentil, Pepper Crusted Goat Cheese
in Balsamic Vinegar

Salada Amazonas
Like the Amazon, Everything Green,
plus Heart Palm (Palmito)

Caesar Salad
with Chicken or Shrimp
Plain \$5

Sopa Do Dia \$3
Soup Of The Day

Sandwiches / Sandwiches . \$5

Flounder
Fillet of Flounder with Chipotle Mayo with
Lettuce, Tomatoes, and Onions on Kaiser Roll
served with Fries

Atum
White Tuna mixed with Carrots, Fresh Dill and
Mayonaise on Whole Wheat Bread served
with Mixed Greens

Beef or Chicken Club
Grilled Sliced Top Sirloin with Onions, Bacon,
and Tomatoes on French Baguette served with
French Fries

Chicken Handroll
Grilled Chicken Breast Handroll with Tomatoes,
Peppers & spicy Mayo served w/ Mixed Greens

Pasta Latina \$7

Ravioli De Frango
Chicken and Fresh Mozzarella Ravioli in
Cream Creole Sauce

Bowtie Com Salmão
Bow Tie Pasta with Salmon, Broccoli, Capers
in light Tomato Sauce

Penne Pasta
Penne Pasta with Brazilian Sausage, Heart Palm
Red Pepper and Tomato Sauce

Linguine Com Almondegas
Linguine with Meatball served with Red Pepper
Artichoke and Basil in Pink Cream Sauce

Linguine Com Camarao
Linguine with Shrimp served Asparagus,
Cherry Tomatoes, Black Olives and Cilantro
in Olive Oil and Garlic

Entradas / Entrees \$8

Filet De Peixe
Fried Fillet of Flounder, Seasoned Bread Crumbs
served with Rice, Beans, and Salad

Camarao Com Arroz
Sauteed Spicy Shrimp served with Rice
and Salad

Bife Acebolado
Sauteed Sliced Beef with Onions and Tomatoes
served with Rice and Beans

Lombo De Porco
Sauteed Pork Tenderloin with Peppers and
Onions served with Rice and Beans

Carne Guisada
Beef Stew with Veggies, served with Rice
and Beans

Corvina Com Pirão
Roasted Pollock fish served with Rice and
Puree of Yuca

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Dinner

Aperitivos / Appetizers

Camarao Ao Alho \$8
Sautéed Shrimp with Garlic

Pastel De Carnes 8
3 Pieces of Pastry Crust Meat Filling

Acaraje 8
A Fritter Mashed Black-eyed Peas Cake with
Vatapa (a spicy cream of fish & dried shrimp)
and Sautéed Shrimp

Linguica Grelhada Com Madioca 9
Grilled Brazilian Sausage with Fried Yuca
and Spicy Mayonaise

Sururu 9
Steamed Fresh Mussels with
Chef Fine Herbs Sauce

Lula Frita 9
Fried Calamari with Malagueta Sauce

Salada De Manga E Castanha De Caju 9
Fresh Spinach Salad with Mango, Cashew Nuts
and Gorgonzola Cheese

Salpicão 9
Traditional Brazilian Salad, Shredded Chicken
and Ham mixed with Carrots, Stik Potatoes,
Raisins and Mayonaise

Salada De Lentilha Com Queijo 8
Warm Lentil, Pepper Crusted Goat Cheese in
Balsamic

Salada De Camarão 9
Grilled Shrimp, Mixed Greens, Roast Red Peppers,
Black Olives and Cherry Vinegar

Salada Amazonas 7
Mixed Greens with Heart of Palm, Cherry
Tomatoes in Balsamic Vinegar

Sopa Do Dia \$5
Soup Of The Day

Entradas / Entrees

Aves / Poultry

Frango Com Prosciutto 17
Sautéed Chicken Breast with Prosciutto and
Fontina Cheese in Marsala Sage Sauce
served with Mashed Potatoes and Spinach

Frango Malagueta 17
Sautéed Chicken Breast with Cajun Caju
(Cashew Fruit) Sauce served with Fried
Potato and Mesclun Green Salad

Frango Ao Vinho Branco 16
Sautéed Chicken Breast with Shallots, White
Wine Sauce, served with Mashed Potatoes,
Carrots, and Spinach

Frango Grelhado 15
Grilled Chicken Breast served with Rice,
Beans, and Veggies

Codorna 17
Sautéed Boneless Quail, served with
Mashed Potatoes and Crispy Spinach

Peito De Pato 19
Sautéed Duck Breast Marinate with Cachaca
and Lime, served with Brown Sauce, Rice
Mixed with Veggies (Arroz A La Grega)

Frutos Do Mar / Seafood

Moqueca De Camarão 16
Shrimp Stew, Palm Oil, Onions, Peppers,
Coconut Milk and Cilantro, served with Rice

Pescado 18
Sautéed Fillet of Red Snapper, with Shrimp
Sauce, served with Rice

Salmão Com Molho De Alcaparras. . 17
Sautéed Salmon with Mashed Potatoes,
Sautéed Spinach and Capers Sauce

Corvina Com Vatapa \$16
Roasted Fillet of Pollock, served with Vatapa
(a spicy cream of fish, bread, dried shrimp, palm
oil and cashews) and Shrimp Sauce

Carne / Meat / Pasta

Lombo De Porco 15
Sautéed Pork Tenderloin with Sundried,
Tomatoes and Mushroom Sauce served
with Mashed Potatoes

Bife Com Mandioca 20
Grilled Shell Steak and Shiitake Mushroom
Sauce on top, served with Fried Yuca

Picanha 16
Grilled Sliced Top Sirloin Served with
Rice, Beans, Farofa and Vinaigrette

Carne Guisada 15
Beef Stew with Veggies, served with Rice
and Beans

Penne Pasta 14
Penne Pasta with Brazilian Sausage, Heart
Palm, Red Peppers and Tomato Sauce

Feijoada Completa 17
(Served only Saturday)
The Brazilian National Dish
Black Beans Stew made with Dried Meat, Pork,
Ribs, Sausage, and Bacon served with Rice,
Farofa, and Sautéed Collard Greens

Ordens Extra / Side Orders

Arroz / Rice 3

Feijão / Beans 3

Espinafre / Sautéed Spinach 5

Pure De Batatas / Mashed Potatoes . . 4

Vegetais / Sautéed Veggies 5

Sobremesas / Desserts

- All Homemade \$5.00

Pudim De Leite / Flan

Mousse De Maracuja / Passion Fruit Mousse

Manjar / Coconut Pudim

Tiramisu

Beverages

Sodas 2.00

Guarana (Brazilian Soda) 2.00

Suco De Maracuja (Passion Fruit Juice) . 3.00

Suco De Caju (Cashew Juice) 3.00

Homemade Lemonade 3.00

Iced Tea 3.00

Poland Spring 2.00

S. Pellegrino 4.00

Hot Tea 2.00

Coffee 2.00

Espresso 3.00

Macchiato 3.50

Double Espresso 4.00

Cappuccino 4.50

Mochaccino 4.50

Beer 5

Becks Corona Heineken Stella Artois

Brazilian Beer

Sangria

Pitcher 18

Glass 6

Glass 6

Lime or Passion Fruit

