



207 Starr Street, Brooklyn, NY 11237 || brazil@pitangabk.com || (718) - 456 - 1048

## BREAKFAST

- Avocado Grain-free Breakfast** ✓GF \$16  
Avocado, steamed greens, blueberries, strawberries,  
Choice of sweet potatoes or eggs.
- Granola** ✓GF \$12  
Gluten-free house made granola topped with  
seasonal fruits & honey. Choice of milk.
- Oatmeal** ✓GF \$12  
Gluten-free oatmeal topped with house granola,  
seasonal fruits & honey. Choice of milk.
- Chia Porridge** ✓GF \$12  
Served hot or cold. Topped with house granola,  
seasonal fruits, & honey. Made with almond milk.
- Yogurt Parfait** GF \$12  
Organic greek yogurt topped with house granola,  
seasonal fruits, & honey.

## SANDWICHES

- Egg Sandwich** \$16  
Folded organic eggs, cheddar, tomatoes,  
avocado spread on whole grain bread or croissant.
- Pitanga Sandwich** \$14  
Avocado spread, feta, tomato, arugula, carrots,  
vegan aioli, on multi-grain bread.
- Portobello 'Steak' Sandwich** ✓ \$18  
Portobello mushroom, caramelized onions, tomato,  
vegan chipotle mayo, arugula, on focaccia bread.
- Veggie Burger** \$18  
Patty made with black beans, rice, herbs and spices.  
Vegan aioli, sautéed mushrooms, caramelized onions,  
tomato, arugula, on a brioche bun. Choice of roasted  
sweet potatoes or house salad.
- Chicken Sandwich** \$22  
Grilled chicken thigh on toasted focaccia bread  
served with house-made slaw, arugula and chipotle  
mayo. Serve with fries or salad.

## WRAPS \$16

- Breakfast Burrito**  
Organic eggs, slow-cooked beans, tomato, cheddar  
cheese.
- Ginger Tofu Burrito** ✓  
Ginger, turmeric, tofu, slow-cooked beans, organic rice,  
caramelized onions, pico de gallo.
- Healthy Vegan Wrap** ✓  
Roasted artichoke, tomato, arugula, cucumber, hummus,  
avocado, carrots.

## SALADS

- Kale Caesar Salad** ✓GF \$17  
Organic kale, chickpea croutons, hemp seeds, avocado,  
tossed with house-made cashew caesar dressing.
- Arugula with Poached Eggs** GF \$17  
Arugula, poached eggs, parmesan cheese, avocado,  
carrots, sunflower seeds, lemon olive oil vinaigrette  
dressing.
- Sesame Ginger Quinoa Salad** ✓GF \$17  
Kale, avocado, quinoa, roasted sunflower seeds,  
roasted sweet potatoes, sesame ginger dressing.

## SIDES

- Soup du Jour** \$12
- House Salad** \$8
- Fruit Bowl** \$8
- Toast with Butter** \$8
- Sautéed Greens** \$8
- Roasted Sweet Potatoes** \$10
- French Fries** \$12
- Yuca Frita** \$12

## TOASTS / EGGS

Egg \$3 | Avocado \$3 | Butter \$3 | Toast \$3

- Brazilian Breakfast** GF \$16  
Slow-cooked black beans, baked egg, avocado,  
pico de gallo, 1/2 pao de queijo.
- Avocado Toast and Eggs** \$18  
House-made avocado spread, lime, sea salt, eggs  
(poached or fried). Dusted with chili flakes, on a  
whole grain bread. Choice of seasonal fruits or greens.
- Poached Eggs on Toast** \$18  
Sourdough toast, with whipped ricotta chives  
spread, poached eggs, roasted tomatoes, and greens.
- Omelette** \$18  
Organic eggs, spinach, mushroom served with  
mixed greens and whole grain toast with butter.
- Vegan Scrambled** ✓ \$16  
Tofu turmeric ginger scrambled, roasted tomatoes,  
avocado, with sourdough toast.
- French Toast** \$16  
French toast served with whipped cream,  
caramelized banana, berries, vermont maple.

## SAVORY BOWLS

Egg \$3 | Avocado \$3 | Butter \$3 | Toast \$3

- Rice, Bean & Soul** ✓GF \$18  
Organic rice, slow-cooked beans, farofa, avocado,  
sautéed seasonal greens.
- Big Healthy Bowl** GF \$18  
Sautéed seasonal greens, quinoa, sautéed mushrooms,  
shaved carrots, kelp, avocado, organic eggs.
- Super Quinoa Bowl** ✓GF \$18  
Sautéed mushrooms, quinoa, spinach, kale, avocado,  
slow-cooked beans, pico de gallo.

\*\*Gluten-free (GF) and Vegan (✓) options are available for certain menu items\*\*



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## AÇAÍ S

<b>Classico</b> Granola, banana, raw honey.	\$12
<b>Pitanga</b> House granola, strawberry, banana, coconut flakes, almond butter, honey.	\$15
<b>Paleo (grain-free)</b> Strawberry, blueberry, coconut flakes, maca, cacao nibs, flax seeds, almond butter, honey.	\$15
<b>Peruvian</b> House granola, blueberry, banana, hemp seeds, chia seeds, honey.	\$15
<b>Tropicalia</b> House granola, pineapple, mango, banana, coconut flakes, chia seeds, honey.	\$15
<b>Choco-Love</b> House granola, raw cacao, maca, banana, cacao nibs, almond butter, honey.	\$15
<b>Ha-Bee-Bee</b> House granola, strawberry, blueberry, chia seeds, bee pollen, coconut flakes, honey.	\$15
<b>Energia</b> House granola, banana, bee pollen, spirulina, peanut butter, honey.	\$15

**\*\*All acai bowls are made with our house-made base which contains bananas.\*\***

## MERCADO

<b>Almond Butter (15oz)</b>	\$15
<b>Peanut Butter (15oz)</b>	\$15
<b>Granola (12oz)</b>	\$14
<b>Kitten Coffee</b>	\$15

## SMOOTHIES

<b>Bananarchy</b> Açaí, blueberry, banana, coconut milk, agave.	\$12
<b>Green Power</b> Pineapple, mango, kale, spinach, almond butter, almond milk, agave.	\$12
<b>Knockout</b> Pineapple, banana, peanut butter, coconut milk, agave.	\$12
<b>Mega Protein</b> Banana, flax seeds, hemp protein, almond butter, almond milk, agave.	\$12
<b>Coconut Love</b> Banana, dates, cinnamon, cardamom, coconut meat, coconut milk.	\$12
<b>Beets and Berries</b> Organic wild blueberry, raspberry, strawberry, beets, walnuts, flax seed, collagen madagascar vanilla.	\$14

## JUICES \$11

<b>Beija Flor</b> Carrot, apple, lemon, ginger.
<b>Pineapple Picante</b> Pineapple, apple, lemon, ginger, cayenne.
<b>Orange Picante</b> Orange, lemon, ginger, echinacea.
<b>Verde Delight</b> Kale, spinach, apple, lemon, ginger, celery.
<b>Turn up the Beet</b> Beet, carrot, apple, lemon, ginger.
<b>The Sunset</b> Beet, carrot, orange, ginger.

## COFFEE

Oat 50¢   Almond 50¢   Soy 50¢   Coconut 50¢	
<b>Drip Coffee</b> \$3.50   \$4	<b>Cortado</b> \$4.50
<b>Cold Brew</b> \$4.50   \$5	<b>Red Eye</b> \$5   \$5.50
<b>Espresso</b> \$3.50	<b>Cappuccino</b> 4.50
<b>Americano</b> \$4.00	<b>Latte</b> \$5
<b>Macchiato</b> \$4.25	<b>Flat White</b> \$5

## WELLNESS LATTE \$6

Oat 50¢   Almond 50¢   Soy 50¢   Coconut 50¢	
<b>Mocha Latte</b>	<b>Chai Latte</b>
<b>Chaga Latte</b>	<b>Hot Cacao</b>
<b>Matcha Latte</b>	

## SHOTS \$5

garlic 50¢   echinacea \$2   honey 50¢   cayenne 50¢	
<b>Lemon-Ginger</b>	
<b>Turmeric Lemon</b>	

## TEAS \$4

<b>Earl Grey</b>	<b>Hibiscus</b>
<b>Mint</b>	<b>Ginger Peach</b>
<b>Green Tea</b>	<b>Lemon Ginger</b>
<b>Turmeric Lemon</b>	

## PASTRIES

<b>Pain au Chocolat</b>	\$4.50
<b>Banana Nut Bread</b> ✓ GF	\$4.75
<b>Pao de Queijo</b> GF	\$4.50
<b>Croissant</b>	\$4

**\*\*Please let us know if you have any allergies\*\***