



**Located in
Midtown**

440 NW 11TH
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www.cafedobrazilokc.com



**Enjoy the BEST
BRUNCH IN OKC
while listening to
the beats of Bossa
Nova.**

**Live Music
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CAFÉ DO BRASIL—REGIONAL CUISINE



BEST ROOF TOP IN MIDTOWN!

Bossa Nova Bar

Enjoy our skyline view while sipping on hand crafted caipirinhas and infused cachaças! Experience a true South American vibe with Brazilian tapas and live music!



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BLAME IT ON THE SOUTH...

Oklahoma City has become a great destination for foodies, offering a diverse selection of restaurants with unique flavors and different cultural influences. More restaurants are seeking diverse sources of inspiration, and ethnic flavors, and thus allowing adventurous consumers the opportunity to try new flavors and ingredients.

Guests are more educated today than ever in worldly flavors and ingredients, explains Chef/Proprietor Ana Paixao Davis from Café do Brasil. Although diners want diverse taste experiences, they want food to be authentic, adapting dishes to fit menu creativity, while maintaining their authenticity; however, to do such task can be a challenge, especially with the lack of knowledge of many vendors in bringing a few items to Oklahoma's market, such as three of the peppers (Malagueta, Biquinho and Cumari) which are present in most of the restaurant's menu items. Chef Davis personally brings them from Brazil, on her regular trips back home. Other ingredients used, such as palm oil, yuka flour, urucum oil, black rice, Brazil Nuts, and various other ingredients can be found at the Asian, Latin and Indian markets in Oklahoma City though; which show the influence of other cultures in the cuisine.

The food of Brazil is an interesting mix of cultures that have come together to create the modern Brazilian food culture. The original indigenous people of Brazil, the Portuguese, and the African slaves, brought by the Portuguese, have all had a part in creating this cuisine.

Brazilian food is an exuberant, colorful mix of Portuguese, African and native foods, including some from the Amazon. The indigenous tribes developed ways of preserving meats by smoking and drying them; sweet potatoes, were present in most of their meals, and they also discovered delicious ingredients such as the hundreds of fish species,

acai berry, cocoa, cashews, Brazil nuts, corn, and countless fruits, as well as cassava also known as yuka root, which is used to make farofa and used in many all of the various Brazilian cuisine dishes.

Portuguese settlers, along with African slaves settled in Bahia in the north-east, a province still renowned for its cuisine, and brought a range of



influences and ingredients, including the Portuguese salted cod, as well as a love of baked goods and desserts, especially egg custards; while the Africans brought dende (palm oil), coconut, plantains and okra.

The national dish, feijoada, is believed to have been created by African slaves using dried beans, collard greens and yuka, along with what were considered off-cuts of pork and air-dried beef.

The southern part of Brazil was settled later with coffee plantations, which brought western European and Arab immigrants with the skills for cheese making and preservation meat. They contributed to a diverse cuisine centered on the Minas Gerais region.

The Brazilian barbecue churrasco originated in the south of Brazil with the gauchos, or cowboys, who prized a cut of meat from the top of the beef rump called picanha, which is rolled in sea salt and sometimes garlic, and cooked rotisserie-style over charcoal on long skewers.

Brazilians love their savory snacks (salgadinhos), which they eat along with strong, black coffee, guarana (soft drink made out of guarana berries from the Amazon) or a caipirinha cocktail, which is considered Brazil's national drink (made with cachaça sugar cane rum, sugar and lime juice). On most street corners you can also find pao de queijo, bite-sized cheese breads.

Café do Brasil has been bringing all these flavors and ingredients to OKC, for over 16 years. Located in the heart of Midtown, in a white

Mission-style building that dates back to the 1930s, the restaurant has been home to many cultures, and represents Brazil's melting pot of colors, languages

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