
Carnaval Brazilian Bbq Menu

ADDRESS : 100-270 WATERFRONT DR, WINNIPEG, MB R3B 0L4, CANADA

PHONE : +1 204-505-0945

OPENING TIMES : 04:30 PM - 09:00 PM

SIDES

Brazilian Salad

Caesar Salad

Kale Salad

Coleslaw

Brazilian Experience

BEERS

Wpg Local Beer Special

COGNAC / BRANDY

Hennessy Vsop

Remy Martin Vsop

Grand Marnier

RYE & IRISH

Crown Royal

Jameson Irish

Gibson

Forty Creek Whisky

MONDAY

Sangria Glasses

CA\$7.00

THURSDAY

Draft Beer

CA\$6.00

FRIDAY

Tacos 50% Off	Caipirinha Loz	CA\$7.00
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SATURDAY

Brazilian Wine Glasses	CA\$7.00
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SPARKLING WINE & ROSE WINE

Argentina

RED WINE

Henry Of Pelham Pinot Noir, Canada	1884 Estate Grown Malbec, Argentina
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ACOMPANHAMENTOS, SIDES

Pão De Queijo	Batata Frita
Arroz Branco	Pure De Batata
Feijoada	

SELEÇÃO DE CARNES

Enrolado De Bacon	Filé De Costela
Fraldinha	Alcatra
Costela De Porco	

DINNER & LUNCH

Picanha	Maminha
Ombros De Porco	Presunto
Coxa De Frango	

QUENTE (WARM, ACOMPANHAMENTOS

Pão De Queijo	Batata Frita
Arroz Branco	Pure De Batata
Feijoada	

RED

Sottano Cabernet Sauvignon, Argentina	Sottano Malbec, Argentina
Sottano Merlot, Argentina	Henry Of Pelham Pinot Noir, Vqa, Canada

WHITE

Wise Owl Sauvignon Blanc, New Zealand	Longhand Pinot Grigio, Vqa, Canada
Sottano Chardonnay, Argentina	

QUENTE, ACOMPANHAMENTOS

Polenta	Batata Frita
Arroz Branco	Feijoada
Macaxeira Frita	

OTHERS

Stella Artois	Michelob Ultra
Bottled Beer	Grey Goose
Tito's Handmade	

Objective Review

Carnaval Brazilian Bbq Menu is more than just a list of dishes - it’s a full sensory experience that takes you straight to the heart of Brazil, right here in Winnipeg. Located at 100-270 Waterfront Dr, Winnipeg, MB R3B 0L4, Canada, this restaurant celebrates the lively tradition of Brazilian churrasco, where skewered meats are grilled to perfection and carved right at your table. Every visit feels like a feast, and every plate tells a story of flavor, culture, and passion for good food.

When exploring the **Carnaval Brazilian Bbq Menu**, the first thing that strikes you is the vibrant variety. It’s not just about meat (though the selection of slow-roasted beef, lamb, pork, and chicken is phenomenal); it’s about how every bite is complemented by sides and drinks that enhance the whole experience. The **Brazilian Salad**, fresh and colorful, sets the tone perfectly. Crisp greens mixed with bright vegetables and a zesty dressing prepare

your palate for the rich flavors to come. For something more familiar yet equally delicious, the **Caesar Salad** offers a creamy, garlicky twist, while the **Kale Salad** adds a wholesome crunch that feels both healthy and indulgent.

One standout on the **Carnaval Brazilian Bbq Menu** is the **Coleslaw** - a refreshing companion to the smoky meats. Its tangy-sweet balance helps cut through the richness of the churrasco, ensuring every bite feels new and satisfying. If you're after a true taste of Brazil, the **Brazilian Experience** side dish ties it all together - a medley of authentic flavors that showcase why this restaurant is loved by locals and visitors alike.

And then there's the drinks menu, carefully curated to match the boldness of the grill. The **Beers** section includes the **Wpg Local Beer Special**, a nod to Winnipeg's craft beer scene. It's crisp, cold, and pairs beautifully with every cut of meat. If you prefer something with more depth, the **Cognac and Brandy** offerings-like **Hennessy VSOP**, **Remy Martin VSOP**, and **Grand Marnier**-add a touch of elegance to your evening. They're perfect for sipping slowly as you unwind after a satisfying meal.

Whisky lovers will appreciate the **Rye & Irish** selection. With options like **Crown Royal**, **Jameson Irish Whiskey**, **Gibson**, and **Forty Creek Whisky**, Carnaval delivers both familiar favorites and refined choices for the discerning drinker. Each spirit carries its own personality, and the staff are always ready to recommend a pairing that enhances your dining experience.

Of course, the **Carnaval Brazilian Bbq Menu** wouldn't be complete without a few surprises. Mondays bring a delightful special: **Sangria Glasses** that taste like sunshine in a cup. Fruity, refreshing, and slightly sweet, they perfectly complement the smoky skewers that parade from the kitchen. It's the kind of detail that makes this place special - a little midweek celebration to make Mondays something to look forward to.

Beyond the food, what makes Carnaval Brazilian Bbq memorable is the energy. The servers, called "gauchos," move from table to table offering slices of freshly grilled meat right off the skewer. The aroma alone is intoxicating, and each cut - from juicy sirloin to tender chicken wrapped in bacon - is cooked with care and tradition. Every side, salad, and sip plays its part in this flavorful performance.

Whether you're a meat lover, a cocktail enthusiast, or someone simply looking for a warm, joyful dining experience, the **Carnaval Brazilian Bbq Menu** has something for everyone. It's a journey through taste, texture, and culture - all wrapped up in the lively spirit of Brazil. Dining here isn't just about eating; it's about celebrating. And at Carnaval, every meal feels like a festival.

