

BBE · THE BLACK BRAZIL EXCHANGE

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PRESENTS

*Personal Chef*

**ARTHUR BENÍCIO**

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*"A self-care experience. We are what we eat, and we must revere the potential of food to extract the benefits for our well-being."*

A CURATED CULINARY EXPERIENCE · RIO DE JANEIRO

*Sourced and concierge-managed by BBE*

# Welcome to Rio

*A three-course tasting of Brazilian regional cuisine*



## STARTER

### *Dado de Tapioca & Tacacá*

Crispy tapioca cubes paired with Tacacá — a fragrant Amazonian broth of tucupi (yellow manioc broth), jambu (a tingling Amazonian herb), and dried shrimp.



## MAIN

### *Baião de Dois*

The northeastern classic: rice and beans cooked together with cured sausage, queijo coalho (Brazil's squeaky grilling cheese), and fresh herbs.



## DESSERT

### *Pudim de Leite & Strawberry Ice Cream*

Pudim — Brazil's iconic caramel milk flan — served alongside a scoop of fresh strawberry sorvete.

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## STARTER

### *Acarajé*

Bahia's beloved black-eyed-pea fritter — deep-fried in dendê (red palm oil) and filled with vatapá (creamy shrimp-coconut-bread paste) and shrimp.



## MAIN

### *Moqueca de Pirarucu*

Pirarucu (giant Amazonian river fish) stewed in coconut milk, tomato, peppers, and dendê. Served with rice and farofa amarela.



## DESSERT

### *Maracujá Cheesecake & Coconut Ice Cream*

Tangy maracujá (passion fruit) glaze over silky cheesecake, finished with a scoop of fresh coconut sorvete.

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## STARTER

### *Coxinha*

Brazil's most-loved street food — teardrop-shaped fried dumplings filled with seasoned shredded chicken and Catupiry (a silky Brazilian cream cheese).



## MAIN

### *Feijoada*

Brazil's national dish: slow-stewed black beans and pork with rice, torresmo (crackling), collard greens, farofa, and orange.



## DESSERT

### *Cuscuz Branco*

Cuscuz Branco — sweet tapioca-pearl pudding topped with shaved coconut and condensed milk; a creamy, traditional finish.

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## STARTER

### *Pão de Alho, Queijo Coalho & Grilled Vegetables*

Toasted garlic bread, honey-glazed skewers of queijo coalho (squeaky grilling cheese), and a medley of charred seasonal vegetables.



## MAIN

### *Churrasco — Picanha*

Brazil's signature cut — flame-grilled picanha (prized top-sirloin cap) with vinaigrette, farofa, white rice, and house mayonnaise.



## DESSERT

### *Quindim & Queijadinha*

Twin golden Brazilian sweets of coconut, egg yolk, and sugar — paired with a scoop of doce-de-leite ice cream.

# Welcome to Rio

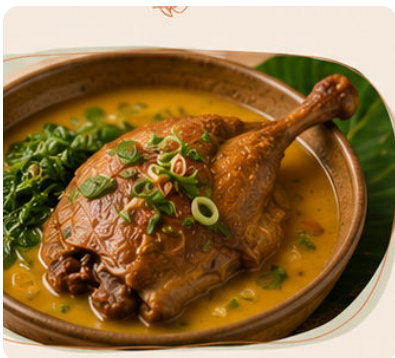
*A three-course tasting of Brazilian regional cuisine*



## STARTER

### *Cuscuz Amarelo, Carne de Sol & Cheese Cream*

Steamed yellow cornmeal cuscuz crowned with carne de sol (lightly cured sun-dried beef) and a pour of warm cheese cream.



## MAIN

### *Pato no Tucupi*

Northern Brazil's celebrated duck simmered in tucupi (yellow manioc broth) with jambu leaves — vibrant, herbaceous, and warming.



## DESSERT

### *Mousse de Cupuaçu*

Cloud-light mousse made with cupuaçu — the Amazon's perfumed cousin of cacao, with notes of pineapple and chocolate.

BEYOND THE TASTINGS

# *The Chef's Signature Menus*

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*A full breakfast spread and two à la carte dinner menus.  
Mix, match, and stack across the day to design your stay.*

**01** ***Brasilidades***  
*Brazilian comfort, ingredient-deep*

**02** ***Veranum Tempus***  
*Contemporary summer fine dining*

**03** ***Café da Manhã***  
*American-Brazilian breakfast*



SIGNATURE MENU 01 · BRAZILIAN

# Brasilidades

"Brazilian-isms" · Tudo que aprendi — Everything I have learned

## ACOMPANHAMENTOS · SIDES

### SALADAS · SALADS

- Butter lettuce, tomato, mango, butter-bean vinaigrette
- Curly lettuce, apple, grape, mayo, cashews
- Mixed lettuce, carrot, beet, cucumber, cabbage

### FAROFAS · TOASTED CASSAVA FLOUR

- With egg and bacon
- With banana and leek
- Green farofa with collards and calabresa

### ARROZ · RICE

- Branco · Verde (broccoli) · Colorido (corn-peas-pepper)

### FEIJÃO · BEANS

- Feijão Preto — black beans
- Feijão Carioca — Brazilian pinto-style
- Feijoada — slow-stewed beans & pork

### PURÊS · PURÉES

- Batata Asterix · Batata Baroa · Abóbora

### LEGUMES · VEGETABLES

- Sautéed seasonal · Salpicão · Root chips

### CLÁSSICOS BRASILEIROS

- Baião de Dois · Pirão · Dadinho de Tapioca · Cuscuz Amarelo

### PRATO PRINCIPAL · MAIN COURSES

- Roasted Pork Loin stuffed with bacon & cheese, orange-stout sauce
- Pork-loin medallions in mustard-and-herb sauce
- Tilapia fillet in passion-fruit sauce
- Tilapia almondine (à dorê de amêndoas)
- Moqueca de Tilápia — coconut-milk tilapia stew

### SOBREMESA · DESSERTS

- Mousse de Cupuaçu with açai drizzle
- Pudim — Brazilian caramel flan
- Cuscuz Branco — tapioca-pearl pudding



SIGNATURE MENU 02 · CONTEMPORARY

# Veranum Tempus

"Summer Time" (Latin) · Tudo que aprendi — Everything I have learned

ENTRADAS

STARTERS

- Salada Caprese — tomato, buffalo mozzarella, basil, pesto
- Salada PANC — wild edible leaves & shoots
- Bruschetta de Cogumelos — Italian bread, sautéed mushrooms, Parmesan
- Ceviche Tropical — sole, leche de tigre, rainbow chips
- Veloute de Asparago — asparagus velouté, caramelized onion
- Carpaccio de Vieira — scallop, passion-fruit gazpacho, roe
- Tartar de Mignon — capers, pickles, egg yolk

PRATOS PRINCIPAIS

MAIN COURSES

- Filé Mignon — demi-glace, potato gratin, sautéed vegetables
- Salmão Grelhado — hollandaise, Sicilian-lemon risotto
- Lomo Saltado of filet mignon — soy, vegetables, paprika risotto
- Sobrecoxa — chicken thigh, baroa-potato mousseline
- Fettuccine Alfredo Verde — green pasta, eggplant meatballs
- Chicharrón Acevichado · Arroz de Mariscos · Pirarucu Moqueca
- Ravioli de Costela · Ancho ao Jus · Ratatouille

SOBREMESAS

DESSERTS

- Torta de Maracujá — passion-fruit pie, crunchy crust, meringue
- Mousse de Cupuaçu — açaí drizzle, cashew farofa
- Três Leches · Brownie with vanilla ice cream
- Cheesecake de Frutas Vermelhas · Tiramisu · Pudim



MORNING SERVICE · AMERICAN-BRAZILIAN

# Café da Manhã

"Breakfast" · Brazilian classics meet American comforts

## PRATOS QUENTES · HOT PLATES

- Pancakes with wild berries & maple
- Brioche French toast, maple-caramel
- Eggs Benedict on brioche, hollandaise
- Avocado toast on sourdough, soft egg
- Eggs your way — scrambled, sunny, omelet
- Crispy bacon & breakfast sausage
- Golden hash-brown potatoes

## TIGELAS · BOWLS

- Açai bowl — granola, banana, honey
- Greek yogurt parfait, tropical fruit
- Steel-cut oatmeal, banana, cinnamon

## QUITUTES · BRAZILIAN BITES

- Pão de Queijo — warm Minas cheese bread
- Tapioca crepes — cheese-ham or banana-condensed milk
- Bolo de Fubá — cornmeal-fennel cake
- Brigadeiro & Beijinho truffles

## PADARIA · BAKERY

- Pão Francês with butter & house jams
- Buttery croissants & almond croissants
- Banana bread, assorted muffins

## FRUTAS · FRESH FRUIT

- Tropical platter — mango, papaya, pineapple, maracujá
- Berries with cream · Caju fruit in season

## BEBIDAS · DRINKS

Cafezinho · Espresso · Cappuccino · Latte · Loose-leaf tea · Fresh-squeezed orange · Maracujá · Mango · Beet-carrot-ginger · Coconut water

+ **OPTIONAL:** Mimosa (champagne + fresh OJ) — for celebratory mornings

## HOW IT'S SERVED

Daily spread set out by 8 a.m., hot plates cooked to order. Menu rotates daily. Dietary accommodations (gluten-free, vegan, kid-friendly) confirmed during menu planning.

THE PROPOSAL

# Private Chef · Rio de Janeiro

Two daily services · build your own package · group of 20 over 5 days

**BREAKFAST SERVICE**

## Café da Manhã

American-Brazilian morning spread, hot plates to order

\$25 per guest · \$500 per day

5-DAY TOTAL

**\$2,500 USD**

**DINNER SERVICE**

## Jantar

Three-course tasting · 5 curated menus or à la carte

\$53 per guest · \$1,060 per day

5-DAY TOTAL

**\$5,300 USD**

**FULL BOARD**

## Breakfast + Dinner, all 5 days

Both services bundled · two seatings, one chef team

BUNDLED TOTAL

**\$7,800 USD**

**ALL PACKAGES INCLUDE:** menu design · ingredient sourcing · logistics & transport · prep · 1 kitchen assistant · 1 server · additional server \$80/day

SINGLE-EVENT PRICING · À LA CARTE

# Smaller Groups

One-day events for parties under 20 · USD, all-inclusive of BBE concierge

## PERSONAL CHEF · DAILY

### *Chef-for-the-day*

*Menu design · cooking · cleanup. Ingredients billed at cost.*

Up to 8 guests	<b>\$320 / day</b>
9 to 14 guests	<b>\$425 / day</b>
15 to 20 guests	<b>\$530 / day</b>

## EVENT PACKAGES · PER GUEST

### *Curated single-occasion menus*

*All-inclusive: menu, sourcing, ingredients, prep, service.*

Brunch	<b>\$65 / guest</b>
Churrasco — Classic	<b>\$65 / guest</b>
Churrasco — Premium	<b>\$80 / guest</b>
Family-Style · 2 proteins	<b>\$60 / guest</b>
Family-Style · 3 proteins	<b>\$75 / guest</b>
Custom Tasting Menu	<b>\$80 / guest</b>

## CHEF'S SPECIALTIES

*Signature Brazilian · International · French · Peruvian · Italian*

HOW IT WORKS

# Deposit & Payment Terms

Two simple payments — scaled to whichever service tier you pick.

STEP 01

## 50% Deposit

*Half of your package total*

Paid to BBE at booking. Locks your chef, dates, and party size. Non-refundable except under the cancellation terms below.

STEP 02

## 50% Balance

*Remaining half of your package*

Due 14 days before the first service date. Pays the chef team, ingredient sourcing, and final logistics.

### CANCELLATION POLICY

30+ days out

**90% refund**

*10% admin fee retained*

14 – 29 days

**50% refund**

*Sourcing already in motion*

Under 14 days

**Non-refundable**

*Chef team is locked in*

### REFERENCE AMOUNTS · DEPOSIT + BALANCE

Breakfast: \$1,250 + \$1,250 · Dinner: \$2,650 + \$2,650 · Full Board: \$3,900 + \$3,900

EXPERIENCE & TRAINING

# *About the Chef*



ARTHUR BENÍCIO

*Personal Chef · Rio de Janeiro*

*"We are what we eat."*

- Researcher in food culture, graduated from the Federal University of Rio de Janeiro (UFRJ).
- Professionally trained at Le Cordon Bleu Rio de Janeiro.
- Alumnus of Signatures — voted the best teaching restaurant in Latin America.
- Project & business manager, certified by multiple institutions and recipient of public & private culinary grants.
- Personal chef and restaurant-management consultant; researcher with UFRJ's SAGASTRO and the Laboratory for the Sociology of Culture & Food.

RESERVE YOUR EXPERIENCE

# *Let's plan it.*

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*Every BBE chef booking includes English menu planning, dietary accommodation, and a real person on the ground in Rio if anything moves on you.*

EMAIL

[bookings@blackbrazilexchange.com](mailto:bookings@blackbrazilexchange.com)

TEXT / SMS

(404) 915-0806

WEB

[blackbrazilexchange.com](http://blackbrazilexchange.com)