

feijoada

PACK



KEENTOWNPROJECT.COM



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About us



We are Cris and Mu. Nice to meet you :)



Cris is a professional creative Brazilian Chef with more than 15 years of experience in hospitality, passionate about the farm-to-table concept and food with soul, and Mu left his long management career to become KeenTown's other half, be the meat and smoking specialist and be responsible for all the administrative parts.

The KeenTown Project is not just our business, but it is also our Community and here we believe in REAL food with story. Cooked from scratch and made with love to create the best memories around the table.

Based in Marrickville, Inner West of Sydney, we care about what we bring to the table, only selecting the best products, and supporting Australian Farmers and other Local Inner West businesses.



feijoada

Is one of the most traditional dishes in Brazilian cuisine, and in Brazil it is normal to eat it on Wednesdays and Saturdays, while listening to live 'Samba' and drinking 'Caipirinhas.'

The dish is a black bean stew brewed with a variety of salted and smoked cuts of pork and beef and in our vegan version it comes with smoked tofu, mushrooms and plant based sausage.

It is traditionally served with a variety of sides, including farofa (cassava flour), kale and vinaigrette salsa, thereby creating an amazing meal full of flavours and colours.

feijoada is not only a dish, but a ritual to be shared.



feijoada

PACK



Our famous feijoada cooked fresh,
packed, delivered, ready* to be served for your
guests and travel to Brazil without leaving
Australia.

menu

(PRE-ORDER: 3 days in advance)
(MINIMUM ORDER: 4 people)

choose from:

KeenTown's Famous Traditional Feijoada

(black bean and pork stew)

\$42/person

Vegan Feijoada

\$35/person

includes:

Cassava herbs farofa

Garlic kale

Vinaigrette salsa

Basmati rice

Chilli sauce

Cassava Chips

Orange

Add Crème Caramel or Vegan Chocolate Cake for the group

\$5/person

MORE DETAILS

availability

Friday, Saturday and Sunday (Please contact us if you would like to order for a different day). Note that due to the high demand for our services, check availability in advance to guarantee the product on a specific day.

dietary requirements

Our feijoada pack can attend to different dietary requirements such as vegetarianism, veganism, no dairy, and no gluten, but please be aware our kitchen is not free of gluten.

* packaging and serving

Each item from our pack is cooked fresh and packed individually. Some items will need heating, please follow the instructions included with the pack.

bookings and cancellations

For bookings please e-mail us at hello@keentownproject.com or message 0450 706 817 and talk to Cris.

Please provide us with your name, the number of feijoadas, date to be delivered and address (we charge a fee according to your location) and an invoice with 50% of the amount will be charged to reserve your booking. The final 50% can be paid once delivered.

We are aware of, and try to understand unexpected situations, but should the catering be cancelled less than 48h prior to the date and time booked without a valid reason, KeenTown will not refund the amount already paid.

For any other questions or enquiries that were not answered in this portfolio, please contact Cris at 0450 706 817 or send us an e-mail at hello@keentownproject.com





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