

English Vocabulary – Meat & Seafood

Meat

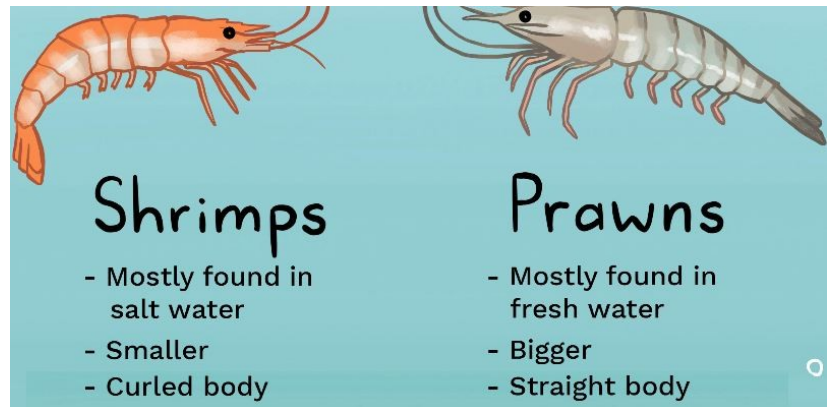
barbecue	<i>churrasco</i>
beef	<i>carne de boi</i>
chicken	<i>frango</i>
duck	<i>pato</i>
ham	<i>presunto</i>
lamb	<i>cordeiro</i>
pork	<i>carne de porco</i>
rabbit	<i>coelho</i>
sausage	<i>linguiça</i>
veal	<i>vitela</i>
venison	<i>carne de veado</i>
heart	<i>coração</i>
kidney	<i>rim</i>
liver	<i>figado</i>
offal	<i>miudezas</i>

Seafood

cod	<i>bacalhau</i>
salmon	<i>salmão</i>
crab	<i>caranguejo</i>
lobster	<i>lagosta</i>
octopus	<i>polvo</i>
oyster	<i>ostra</i>
squid	<i>lula</i>
tuna	<i>atum</i>
sardines	<i>vieiras</i>
prawns	<i>camarões</i>
shrimps	<i>camarões</i>
(see image below)	

Meat Cuts

steak *	<i>bife</i>
chop	<i>costeleta</i>
rump	<i>anca / garupa</i>
loin / sirloin	<i>lombo</i>
minced meat	<i>carne moída</i>
steak tartare	<i>carne de onça</i>
rib	<i>costela</i>



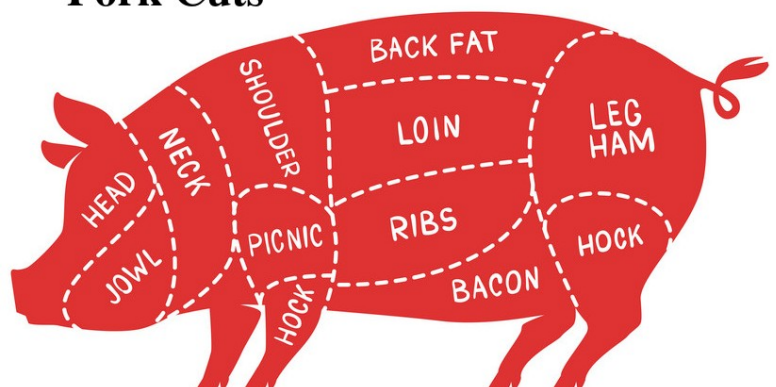
* steak: rare / medium rare / medium / well done

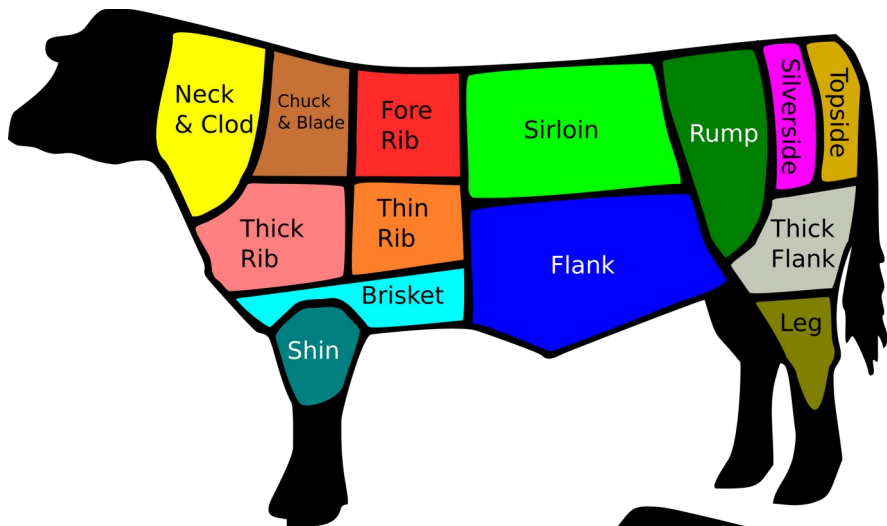
(a “well-done” steak is tough, and a “medium-rare” steak is tender) (*duro / macia*)

Parts of a chicken

- Wing *Asa*
- Leg *Coxa*
- Breast *Peito*
- Thigh *Sobrecoxa*

Pork Cuts

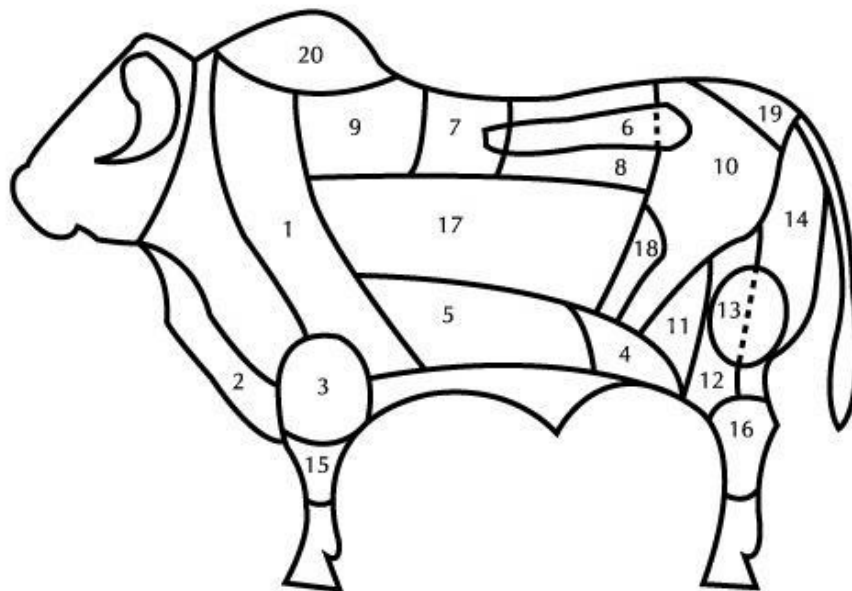
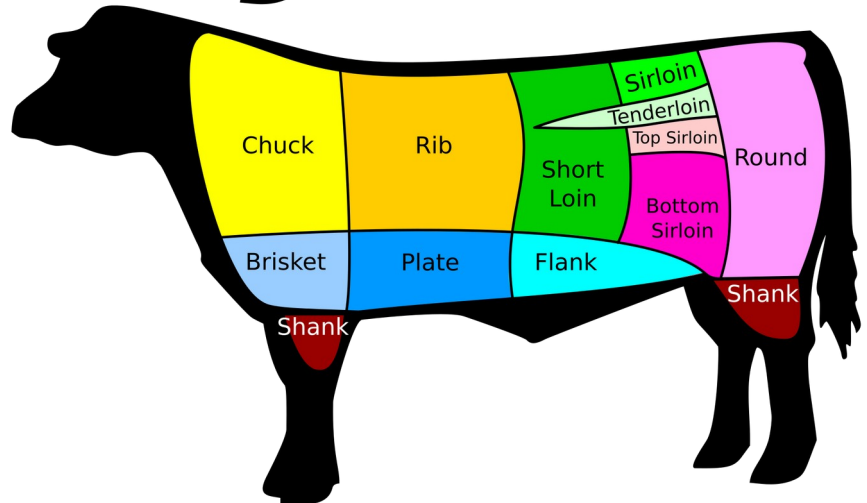




British beef cuts

(topside and silverside are "lean" cuts) (*magra*)

USA beef cuts
(round and sirloin are "lean" cuts)



Brazilian Cuts of Beef - Cortes Bovinos

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|---------------------------------------|---|
| 1. Chuck - Acém | 11. Ruckle/Red Meat - Patinho |
| 2. Breast/Brisket - Peito | 12. Silverside - Coxão Duro |
| 3. Shoulder - Braço/Paleta | 13. Topside - Coxão Mole |
| 4. Bottom Sirloin - Fraldinha | 14. Eye of Round - Lagarto |
| 5. Short Ribs - Ponta de Agulha | 15. Muscle/Leg of Beef - Muscúlo |
| 6. Eye Fillet - Filet Mignon | 16. Muscle/Hind quarter - Muscúlo |
| 7. Striploin Cap - Filet de Cost lé | 17. Skirt of Tenderloin Beef - Aba de Filet |
| 8. Sirloin - Alcatra | 18. Trip Tip/Rump Tail - Maminha |
| 9. Scotch Fillet - Contrafilé | 19. Rump Cap - Picanha |
| 10. Boneless Rump - Alcatra + Picanha | 20. Hump - Cupim |