

# The Intelligencer

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Serving communities in Bucks and Montgomery counties



**Hanging in one of their new restaurants** in Horsham are (from left) Celso Leite, Daniel DaCosta and Riu Lucas. These three friends have brought a taste of Brazil to the area in naBrasa Brazilian Steakhouse and Iron Abbey Gastro Pub, which have separate chefs, menus and hours, but share a kitchen.

## An international taste

*Three friends who grew up in Portugal recently opened Iron Abbey Gastro Pub and naBrasa Brazilian Steakhouse in Horsham, brought together by their love of food.*

**BY CRISSA SHOEMAKER DEBREE**  
**STAFF WRITER**

Three friends from the same town in Portugal have joined together to bring international cuisine to Horsham in the form of two new restaurants.

Iron Abbey Gastro Pub and naBrasa Brazilian Steakhouse have different chefs, different menus and different hours. But they share the experienced management team of Daniel DaCosta, Celso Leite and Rui Lucas.

All three men grew up in the tiny town of Vale de Cambria, Portugal, but didn't become friends until they were all in the United States.

For Leite, the restaurants mark his return to the food industry, which he left 10 years ago after the birth of his son.

"I was tired," said Leite, who started his own cleaning company. "My son was born."

But the industry was in his blood. When Lucas — Leite's brother-in-law — approached him with the idea to open a restaurant together, he couldn't resist.

The two Montgomeryville residents enlisted the help of longtime friend DaCosta — an industry veteran whose endeavors include the nearby Graeme Park Pizza — and bought the former Julie's Steakhouse and Seafood Factory on North Easton Road.

"When the project came along, it would be too much for one person," said DaCosta, who lives in Upper Dublin.

For six months, the three men worked almost around the clock to transform the building into naBrasa and Iron Abbey, which opened in April.

While the restaurants are separate, they share a kitchen — separated into an "American side and a Brazilian side," Leite said — and an overflow room.

Iron Abbey is a Belgian-style "gastro pub" featuring a variety of freshly made American and international cuisine including soups, salads, sandwiches and entrees.

While the décor borders on medieval, the bar boasts eight plasma televisions. It features more than 200 beers, 24 on tap.

"This is not your typical bar, where you're going to have two beers and you're out in a half hour," DaCosta said. "You come here and sit for hours. The beers we have are not the beers you drink because you're thirsty. You drink because you like the beer."

Next door at naBrasa, customers dine on more than a dozen cuts of meat, pork, lamb, chicken and salmon served tableside. Each guest gets a card; so long as the card is turned to the yellow, or yes, side, the food keeps coming. Also included is naBrasa's salad bar and sides like mashed potatoes, fried bananas and Brazilian cheese bread.

"It would be a pleasure that when people come here, they have a piece of Europe," Leite said. "Or they have a piece of Brazil."

The three friends say they bring different talents to the table. But all three have one thing in common: They love food.

"If you really enjoy food, then you know what it should taste like, how a customer would enjoy it," DaCosta said. "That's what makes you a good restaurateur — you have to think like a customer."

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