

SOUPS & SALADS

[SOPAS]

CALDO VERDE | 7

POTATO & COLLARD GREEN SOUP WITH PORTUGUESE SAUSAGE

CRÈME DE CAMARÃO | 8

BRAZILIAN SHRIMP BISQUE

[SALADAS]

SALADA IPANEMA | 15

OUR SIGNATURE SALAD WITH COCONUT-FRIED SHRIMP, LINGUIÇA & HEARTS OF PALM

SALADA DE PALMITO | 12

FRESH LETTUCE, TOMATO, ONION & HEARTS OF PALM IN PORTUGUESE OLIVE OIL & VINEGAR

SALADA DE POLVO | 14

POACHED OCTOPUS TOSSED IN A HOMEMADE VINAIGRETTE SAUCE

SALADA IBERICA | 13

FRESH MOZZARELLA, TOMATO & BASIL WITH OLIVE OIL & BALSAMIC VINEGAR

[PEIXES]

SALMÃO RECHEADO | 25

GRILLED SALMON ROLLED WITH PORTUGUESE CURED MEAT & ASPARAGUS WITH A LEMON & CAPER SAUCE

ROBALO GRELHADO | 25

BROILED PORTUGUESE SEA-BASS LIGHTLY SEASONED WITH ROCK SALT

BACALHAU ASSADO | 28

PORTUGUESE STYLE ROASTED CODFISH WITH POTATOES, ONIONS & GARLIC

BACALHAU COM NATAS | 25

SHREDDED CODFISH CASSEROLE BAKED WITH ONIONS, POTATOES & CREAM

APPETIZERS

[ENTRADAS]

GAMBAS À MOÇAMBIQUE | 19

THREE TIGER SHRIMPS WITH PORTUGUESE PIRI-PIRI SAUCE

SALGADINHOS SORTIDOS | 10

SAMPLER OF TRADITIONAL BRAZILIAN & PORTUGUESE CROQUETTES

CAMARÃO À GUILHO | 12

SAUTEED SHRIMP IN GARLIC, OLIVE OIL, WHITE WINE & PAPRIKA

ABACATE RECHEADO | 14

AVOCADO STUFFED WITH LUMP CRAB MEAT & REMOULADE SAUCE

LINGUIÇA E MANDIOQUINHA | 12

GRILLED PORTUGUESE SAUSAGE & FRIED YUCCA WITH A SPICY BRAZILIAN SAUCE

LULAS FRITAS COM MOLHO DE MANGA | 12

FRIED CALAMARI WITH SWEET & SPICY SAUCE

MEXILHÕES COM CHOURIÇO | 12

MUSSELS & CHOURIÇO SERVED IN A PORTUGUESE TOMATO SAUCE

ATUM CRUSTADO | 25

CAJUN-RUBBED SEARED TUNA WITH AVOCADO

POLVO À LAGAREIRO | 26

GRILLED OCTOPUS & POTATOES DRIZZLED WITH OLIVE OIL & TOPPED WITH GARLIC & FRESH CILANTRO

DIVIDIR PRATO PRINCIPAL POR 2 PESSOAS, SERÁ ADICIONADO UMA TAXA DE \$8 DOLARES.
\$8 ADDITIONAL CHARGE FOR SHARING ENTREES

20% DE GORGETA SERÁ ADICIONADO AUTOMATICAMENTE PARA GRUPOS DE 8 OU MAIS PESSOAS.
20% GRATUITY FOR PARTIES OF 8 OR MORE.

[FRUTOS DO MAR]

VATAPÁ | 24

TRADITIONAL BRAZILIAN GRILLED MONKFISH & SHRIMP IN A STEW MADE WITH DENDE OIL, SPICES & CRISPY HAZELNUTS

CAMARÃO NO COCO | 26

SAUTÉED SHRIMP IN A CREAMY SAUCE, SERVED IN A FRESH WATER COCONUT

MARISCADA ALGARVIA | 30

SOUTHERN PORTUGUESE MEDLEY OF TIGER SHRIMP, MUSSELS, CLAMS & SCALLOPS IN A SEAFOOD & VEGETABLE SAUCE

PAELHA NEGRA | 30

SQUID INK PAELHA WITH SHRIMP, OCTOPUS & SQUID

MASSADA DE PEIXE | 29

PORTUGUESE SEAFOOD MEDLEY WITH MONKFISH & ELBOW PASTA

CAMARÃO PANADO | 26

COCONUT-FRIED SHRIMP WITH CRAB AND AVOCADO SALAD

PAELHA | 30

TIGER SHRIMP, CLAMS, MUSSELS, CHICKEN, CHOURIÇO & SCALLOPS COOKED IN SAFFRON RICE

[ACOMPANHAMENTOS]

BANANA FRITA (FRIED SWEET BANANAS) | 4

VEGETAIS (STEAMED VEGETABLES) | 6

COUVE (SAUTÉED COLLARD GREENS WITH GARLIC) | 5

PURÊ DE BATATA (MASHED POTATOES) | 4

BATATA FRITA (THINLY SLICED FRIED POTATOES) | 4

ESPARAGOS (GRILLED ASPARAGUS) | 4

BATATA DO CHEF (GARLIC POTATOES) | 4

COGUMELOS (MUSHROOMS WITH GARLIC & LEMON) | 4

[CARNES]

CHURRASCO IPANEMA | 28

AGED ANGUS STEAK TOPPED WITH SHRIMP, LUMP CRAB MEAT & MELTED CHEESE

BITOQUE | 26

"OUR MOST POPULAR DISH" AGED ANGUS STEAK IN A GARLIC & BEER SAUCE TOPPED WITH A FRIED EGG

PICANHA | 27

AGED TOP-SIRLOIN SERVED ON A SIZZLING PLATTER WITH PINEAPPLE

BIFE OSWALDO ARANHA | 26

AGED ANGUS STEAK, GRILLED & TOPPED WITH FRIED GARLIC

FEIJOADA COMPLETA | 25

BRAZIL'S NATIONAL DISH: BLACK BEAN STEW WITH DRIED MEAT, PORK, SAUSAGE & BACON

CHURRASCO MIXTO | 29

TRADITIONAL MIXED-GRILL PLATTER (PICANHA, CHICKEN THIGH, PORK SAUSAGE & PORK BELLY)

CARNE DE PORCO À ALENTEJANA | 24

PORK CUBES WITH CLAMS & POTATOES COOKED IN A WHITE WINE GARLIC & CILANTRO SAUCE

FRALDINHA COM CHIMICHURRI | 27

SKIRT STEAK WITH HOMEMADE BRAZILIAN CHIMICHURRI

[AVES]

FRANGO TROPICAL | 20

GRILLED CHICKEN THIGH WITH PINEAPPLE, STRAWBERRIES & BLUEBERRIES IN A PORT WINE MANGO SAUCE

FRANGO COM COGUMELOS | 20

GRILLED CHICKEN THIGH IN A WHITE WINE SAUCE TOPPED WITH SAUTÉED MUSHROOMS

FRANGO COM BANANA E QUEIJO | 20

GRILLED CHICKEN TIPS WITH FRIED BANANAS & MELTED CHEESE