

ENTRADAS (APPETIZERS)

GAMBAS À MOÇAMBIQUE | 19

THREE LARGE TIGER SHRIMPS WITH
PORTUGUESE PIRI-PIRI SAUCE

SALGADINHOS SORTIDOS | 12

OUR HOUSE SPECIAL: A SAMPLER OF
TRADITIONAL BRAZILIAN & PORTUGUESE
CROQUETTES

CAMARÃO À GUILHO | 12

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

LINGUIÇA E MANDIOCA FRITA | 12

FRIED PORTUGUESE SAUSAGE &
FRIED YUCCA WITH HOMEMADE
BRAZILIAN HOT SAUCE

LULAS FRITAS COM MOLHO DE MANGA | 12

FRIED CALAMARI WITH SWEET CHILI
MANGO SAUCE

ABACATE RECHEADO | 14

1/2 AVOCADO STUFFED WITH CRAB
MEAT & REMOULADE SAUCE

SOPAS (SOUPS)

CALDO VERDE | 7

POTATO & COLLARD GREEN SOUP
WITH PORTUGUESE SAUSAGE

CREME DE CAMARÃO | 8

BRAZILIAN SHRIMP BISQUE

ACOMPANHAMENTOS (SIDES)

BANANA FRITA (FRIED SWEET BANANAS) | 4

VEGETAIS (SAUTÉED VEGETABLES) (GF) | 6

COUVE (SAUTÉED COLLARD GREENS WITH GARLIC) | 5

PURÊ DE BATATA (MASHED POTATOES) | 4

BATATA FRITA (THINLY SLICED FRIED POTATOES) | 4

ASPARGOS (ASPARAGUS) (GF) | 4

BATATA DO CHEF (GARLIC POTATOES) | 4

COGUMELOS (MUSHROOMS WITH GARLIC & LEMON) (GF) | 4

MOLHO DO BITOQUE (BITOQUE SAUCE) | 3

SALADAS (SALADS)

SALADA IPANEMA | 15

OUR SIGNATURE SALAD WITH COCONUT
FRIED SHRIMP, PORK SAUSAGE &
HEARTS OF PALM

SALADA DE POLVO | 14

POACHED OCTOPUS TOSSED IN A
HOMEMADE VINAIGRETTE SAUCE (GF)

SALADA DE PALMITO | 12

FRESH LETTUCE, TOMATO, ONION &
HEARTS OF PALM WITH OUR HOUSE
VEGETABLE DRESSING (GF)

Make This Experience Authentic By Adding a Classic Portuguese or Brazilian Beverage

CAIPIRINHA | 11

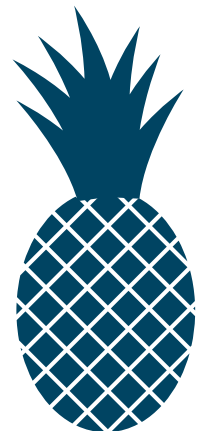
CACHAÇA, FRESH LIMES
MUDDLED WITH SUGAR
OVER ICE

PORTUGUESE SANGRIA | 10

PORTUGUESE DRY WINE,
ORANGE JUICE, BRANDY,
TRIPLE-SEC, LEMON &
LIME (CHOICE OF RED
OR WHITE WINE)

SUPERBOCK | 9

PORTUGAL'S FAVORITE BEER



DINNER MENU

Hosting an upcoming event?
Ask us about on or off-site catering!
Contact: info@ipanemanyc.com

CARNES (MEATS)

BITOQUE | 26

OUR MOST POPULAR DISH AND A PORTUGUESE CULINARY STAPLE.
AGED NY STRIP IN A GARLIC & BEER SAUCE TOPPED WITH A FRIED EGG

CHURRASCO IPANEMA | 30

AGED NY STRIP TOPPED WITH SHRIMP,
LUMP CRAB MEAT & MELTED CHEESE

PICANHA | 27

AGED TOP-SIRLOIN SERVED ON A
SIZZLING PLATTER

FRALDINHA COM CHIMICHURRI | 27

SKIRT STEAK WITH OUR HOMEMADE
BRAZILIAN CHIMICHURRI SAUCE (GF)

CHURRASCO MISTO | 29

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

BIFE ACEBOLADO | 26

AGED NY STRIP, GRILLED & TOPPED WITH
SAUTÉED ONIONS (GF)

BIFE OSWALDO ARANHA | 26

AGED NY STRIP, GRILLED & TOPPED WITH
FRIED GARLIC

FRUTOS DO MAR (SEAFOOD)

CAMARÃO NO COCO | 26

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

PAELHA | 30

JUMBO SHRIMP, CLAMS, MUSSELS,
CHICKEN, SAUSAGE & SCALLOPS
COOKED IN SAFFRON RICE

CAMARÃO EMPANADO | 26

COCONUT-FRIED SHRIMP WITH CRAB
AND AVOCADO SALAD

MARISCADA ALGARVIA | 30

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

PEIXES (FISH)

SALMÃO GRELHADO | 25

GRILLED SALMON WITH MASHED
POTATOES, ASPARAGUS & TANGY PASSION
FRUIT SAUCE

ROBALO GRELHADO | 26

BROILED PORTUGUESE SEA-BASS LIGHTLY
SEASONED WITH ROCK SALT AND SERVE
WITH SAUTÉED VEGETABLES (GF)

BACALHAU ASSADO | 28

DRIED & SALTED PORTUGUESE STYLE
ROASTED CODFISH WITH POTATOES,
ONIONS & GARLIC

LOCAL SPECIALS

FEIJOADA COMPLETA | 25

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

VATAPÁ | 24

TRADITIONAL BRAZILIAN GRILLED MONKFISH
& SHRIMP STEW MADE TRADITIONAL SPICES
AND DENDE OIL

POLVO À LAGAREIRO | 26

GRILLED OCTOPUS & POTATOES DRIZZLED WITH
OLIVE OIL & TOPPED WITH CARAMELIZED
ONIONS & FRESH CILANTRO



Make This
Experience
Authentic By
Adding Some
Portuguese Wine

HERDADE DE
ESPORÃO 'ALANDRA',
PORTUGUESE BLEND,
ALENTEJO, 2015

\$10/\$30

AUES (CHICKEN)

FRANGO GRELHADO | 20

LIGHTLY SEASONED GRILLED CHICKEN
WITH FRIED POTATOES (GF)

FRANGO COM BANANA E QUEIJO | 20

GRILLED CHICKEN THIGH WITH FRIED BANANAS
& MELTED CHEESE

FRANGO COM COGUMELOS | 20

GRILLED CHICKEN IN A WHITE WINE SAUCE
TOPPED WITH SAUTÉED
MUSHROOMS