

LUNCH HOURS:
Available from
12pm - 4pm

LUNCH MENU

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

ENTRADAS (APPETIZERS)

SALGADINHOS SORTIDOS | 12

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

CAMARÃO À GUILHO | 10

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

LULAS FRITAS COM MOLHO DE MANGA | 10

FRIED CALAMARI WITH SWEET CHILI MANGO SAUCE

SANDWICHES

Served with french fries or a house salad

O EUSÉBIO | 13

SPICY PORTUGUESE PIRI-PIRI CHICKEN WITH LETTUCE AND TOMATO

O PELÉ | 16

GRILLED TOP SIRLOIN WITH SAUTÉED ONIONS, PEPPERS & MELTED MOZZARELLA CHEESE

LINGUIÇA E MANDIOCA FRITA | 10

FRIED PORTUGUESE SAUSAGE & FRIED YUCCA WITH HOMEMADE BRAZILIAN HOT SAUCE

ABACATE RECHEADO | 12

1/2 AVOCADO STUFFED WITH CRAB MEAT & REMOULADE SAUCE

PREGO NO PÃO | 15

PORTUGUESE GARLIC STEAK SANDWICH WITH A FRIED EGG ON FRESH PORTUGUESE BREAD

ACOMPANHAMENTOS (SIDES)

BANANA FRITA (FRIED SWEET BANANAS) | 4

VEGETAIS (SAUTÉED VEGETABLES) (GF) | 6

COUVE (SAUTÉED COLLARD GREENS WITH GARLIC) (GF) | 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 CARIOCA | 10

FRESH LETTUCE, TOMATO, ONION & HEARTS OF PALM (GF)

ADD ANY OF THE FOLLOWING:

GRILLED CHICKEN BREAST | 4

SALMON | 6

GRILLED OR COCONUT FRIED SHRIMP | 7

STEAK | 5

SOPAS (SOUPS)

CALDO VERDE | 7

POTATO & COLLARD GREEN SOUP WITH PORTUGUESE SAUSAGE

CREME DE CAMARÃO | 7

BRAZILIAN SHRIMP BISQUE

Make This Experience
Authentic By
Adding Brazil's
National Cocktail

CAIPIRINHA | 11

CACHAÇA, FRESH LIMES
MUDDLED WITH SUGAR
OVER ICE



SERÁ ADICIONADO \$8 EM CASO DE DIVISÃO DE PRATOS
\$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.

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CARNES (MEATS)

BITOQUE | 23

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

BIFE OSWALDO ARANHA | 26

AGED NY STRIP, GRILLED & TOPPED WITH
FRIED GARLIC

PICANHA | 24

AGED TOP-SIRLOIN SERVED ON A
SIZZLING PLATTER

FRALDINHA COM CHIMICHURRI | 22

SKIRT STEAK WITH OUR HOMEMADE
BRAZILIAN CHIMICHURRI SAUCE (GF)

CHURRASCO MISTO | 25

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

BIFE ACEBOLADO | 21

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

BIFE OSWALDO ARANHA | 21

AGED NY STRIP, GRILLED & TOPPED WITH
FRIED GARLIC

FRUTOS DO MAR (SEAFOOD)

CAMARÃO NO COCO | 24

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 | 29

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

PEIXES (FISH)

SALMÃO GRELHADO | 22

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

ROBALO GRELHADO | 22

BROILED PORTUGUESE SEA-BASS LIGHTLY
SEASONED WITH ROCK SALT AND SERVED
WITH SAUTÉED VEGETABLES

BACALHAU ASSADO | 26

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

LOCAL SPECIALS

FEIJOADA COMPLETA | 21

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

VATAPÁ | 21

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

POLVO À LAGAREIRO | 24

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

\$7/\$30

AUES (CHICKEN)

FRANGO GRELHADO | 17

LIGHTLY SEASONED GRILLED CHICKEN BREAST
WITH FRIED POTATOES (GF)

FRANGO COM BANANA E QUEIJO | 20

GRILLED CHICKEN THIGH WITH FRIED BANANAS
& MELTED CHEESE

FRANGO COM COGUMELOS | 19

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