

ENTRADAS (APPETIZERS)

Pão de Queijo 8 Classic Brazilian cheese breads (GF)	Linguiça e Mandioca 12 Fried Portuguese sausage & yucca with a homemade Brazilian hot sauce
Abacate Recheado 15 1/2 Avocado stuffed with crab meat & remoulade sauce (GF)	Lulas Empanadas 13 Fried calamari with sweet chili mango dipping sauce
Camarão à Guilho 13 Sautéed shrimp in garlic, white wine, olive oil & paprika (GF)	Salgadinhos 12 Sampler of four traditional Brazilian croquettes: beef, codfish, chicken & shrimp
Pasteis 12 Three classic Brazilian empanadas: beef, three cheese w/spinach, & hearts of palm	

SOPAS (SOUPS)

Caldo Verde 9 Potato & collard green soup with Portuguese sausage (GF)	Creme de Camarão 8 Brazilian shrimp bisque (GF)
--	---

ACOMPANHAMENTOS (SIDES)

Banana Frita (Fried Sweet Bananas) 5
Vegetais (Sautéed Vegetables) (GF) 6
Couve (Collard greens with garlic) (GF) 5
Pure de Batata (Mashed potatoes) (GF) 4
Batata Frita (Sliced fried potatoes) 4
Aspargos (Asparagus) (GF) 6

SALADAS (SALADS)

Salada Ipanema 15 Fresh lettuce, onion and tomato topped with coconut fried shimp, linguica, & hearts of palm
Salada de Polvo 14 Poached octopus tossed with a homemade vinaigrette (GF)
Salada Carioca 12 Fresh lettuce, onion, tomato & hearts of palm with choice of protein: Grilled Chicken 4 Salmon 6 Shrimp 7 Steak 5

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

Avuá Caipirinha 16 Premium Avuá cachaça aged in Amburana wood, muddled with fresh limes and sugar over ice
Brazilian Old Fashioned 15 Muddled orange & cherry with Seleta cachaça, lime juice, agave syrup and guarana
Super Bock 10 Portugal's favorite beer on Tap!

DINNER MENU

CARNES (MEATS)

Picanha 28

Three pieces of Top-Sirloin served on a sizzling platter (GF)

Fraldinha com Chimichurri 28

Skirt steak with homemade Brazilian chimichurri (GF)

Churrasco Ipanema 30

Grilled NY Strip topped with shrimp, crab meat and melted cheese (GF)

Churrasco Misto 29

Traditional mixed grill platter: (chicken, top sirloin, sausage & pork loin) (GF)

Churrasco Gaucho 27

Grilled NY Strip served with fried potatoes (GF)

Add garlic or onions (GF) \$1
Make parmigiana \$2
Stroganoff \$1

FRUTOS DO MAR (SEAFOOD)

Camarão no Côco 27

Sautéed shrimp in a creamy coconut sauce, served in a fresh water coconut (GF)

Paelha 32

Jumbo shrimp, clams, mussels, chicken, sausage & scallops cooked in saffron rice (GF)

Camarão Empanado 27

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 (GF)

PEIXES (FISH)

Salmão Grelhado 26

Grilled salmon with mashed potatoes, asparagus & tangy passion fruit sauce (GF)

Robalo Grelhado 26

Broiled Portuguese Sea-Bass lightly seasoned with rock salt and served with sautéed vegetables (GF)

Bacalhau à Brás 28

Shredded Portuguese salted codfish with onions, thinly sliced potatoes & scrambled eggs topped with black olives and parsley (GF)

Polvo à Lagareiro 28

Grilled Octopus & Potatoes drizzled with olive oil & topped with caramelized onions & fresh cilantro (GF)

OS CLÁSSICOS

Bitoque 28

NY Strip in a garlic and beer sauce with fries and topped with an egg

Vatapá 25

Traditional Brazilian grilled monfish and shrimp stew made with regional spices and dende oil

Feijoada Completa 26

Brazil's National Dish: black bean stew with dried meat, pork, sausage and bacon (GF)

VEGETARIANO

Stroganoff de Palmito 22

Hearts of palm, mushrooms & onions cooked in a heavy cream sauce. Served with rice and shoestring fries (GF)

Berinjela Parmigiana 22

Eggplant parmigiana served in a homemade tomato sauce

AUES (CHICKEN)

Frango Grelhado 22

Lightly seasoned grilled chicken breast served with fried potatoes (GF)

Add mushrooms \$2

Frango com Banana e Queijo 24

Grilled chicken breast with fried bananas and melted cheese

Stroganoff de Frango 23

Chicken, mushrooms & onions cooked in a heavy cream sauce. Served with rice and shoestring fries (GF)