



ENTRADAS (APPETIZERS)

Pão de Queijo	10	Linguiça e Mandioca	12
Classic Brazilian cheese breads (GF)		Fried Portuguese sausage & yucca with a homemade Brazilian hot sauce	
Abacate Recheado	16	Lulas Empanadas	13
1/2 Avocado stuffed with crab meat & remoulade sauce (GF)		Fried calamari with sweet chili mango dipping sauce	
Camarão à Guilho	13	Salgadinhos	12
Sautéed shrimp in garlic, white wine, olive oil & paprika (GF)		Sampler of four traditional Brazilian croquettes: beef, codfish, chicken & shrimp	
Pasteis	13		
Three classic Brazilian empanadas: beef, three cheese w/spinach, & hearts of palm			

SOPAS (SOUPS)

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

ACOMPANHAMENTOS (SIDES)

Banana Frita (Fried Sweet Bananas)	5
Vegetais (Sautéed Vegetables) (GF)	6
Couve (Collard greens with garlic) (GF)	5
Purê de Batata (Mashed potatoes) (GF)	4
Batata Frita (Sliced fried potatoes)	4
Aspargos (Asparagus) (GF)	6
Molho do Bitoque	4
Chimichurri (GF)	2
Vinaigrette (GF)	3
Batata Doce (Sweet Potato Fries)	5

SALADAS (SALADS)

Salada Ipanema	15
Fresh lettuce, onion and tomato topped with coconut fried shimp, linguica, & hearts of palm	
Salada de Polvo	17
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	16
Muddled orange & cherry with Seleta cachaça, lime juice, agave syrup and guarana	
Super Bock	10
Portugal's favorite beer on Tap!	

20% auto gratuity for parties of 8 or more

20% de gorjeta será adicionado automaticamente para grupos de 8 ou mais pessoas



CARNES (MEATS)

Picanha 29

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

Fraldinha com Chimichurri 30

Skirt steak with homemade Brazilian chimichurri (GF)

Add Catupiry (Brazilian Cream Cheese) \$4

Churrasco Ipanema 34

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 \$2

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 32

Southern Portuguese medley of jumbo shrimp, mussels, clams & scallops in a seafood & vegetable sauce (GF)

PEIXES (FISH)

Salmão Grelhado 28

Grilled wild-caught 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 29

Shredded Portuguese salted codfish with caramelized onions, shoestring fries & scrambled eggs topped with black olives and parsley (GF)

Polvo à Lagareiro 29

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 27

Traditional Brazilian grilled monkfish 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 24

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)

Add Hearts of Palm \$3