



PACKAGE 3

SALADS + SOUP [Choice of the following]

SALADA IPANEMA

SAUTÉED FRIED SHRIMP, LINGUIÇA & HEARTS OF PALM

ABACATE RECHEADO

½ AVOCADO STUFFED WITH CRAB MEAT & REMOULADE SAUCE

CALDO VERDE

PORTUGUESE POTATO AND LEEK SOUP

APPETIZERS [Assortment for table]

LINGUIÇA FRITA

FRIED PORTUGUESE SAUSAGE

CAMARÃO IPANEMA

SHRIMP SAUTEED IN A WHITE WINE AND GARLIC SAUCED

COXINHA DE GALINHA

GOLDEN FRIED PASTRY STUFFED WITH SHREDDED CHICKEN

MANDIOCA FRITA

BRAZILIAN YUCCA TOTS WITH SPICY MAYO

MAIN COURSES [Comes with rice & black beans]

BITOQUE

AGED NY STRIP IN A GARLIC & BEER SAUCE TOPPED WITH A FRIED EGG

PAELLA

JUMBO SHRIMP, CLAMS, SAUSAGE & SCALLOPS COOKED IN A SAFFRON RICE

STROGONOFF DE PALMITO

(VEGETARIAN)
HEARTS OF PALM STROGONOFF WITH MUSHROOMS SERVED WITH SHOESTRING POTATOES AND RICE
*VEGAN OPTION

CHURRASCO IPANEMA

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

MARISCADA ALGARVIA

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

BERINGELA À PARMEGIANA

(VEGETARIAN)
BREADED EGGPLANT WITH MARINARA SAUCE AND TOPPED WITH CHEESE

DESSERT + COFFEE / TEA

PUDIM DE LEITE

TRADITIONAL BRAZILIAN FLAN SERVED WITH CARAMEL SAUCE

BOLO TRÊS LECHE

SPONGE CAKE SOAKED MILK, COCONUT MILK AND EVAPORATED MILK