

LUNCH HOURS:  
Available from  
12pm - 4pm

# LUNCH MENU

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

## ENTRADAS (APPETIZERS)

<b>Pão de Queijo</b> 8 Classic Brazilian cheese breads (GF)	<b>Linguíça e Mandioca</b> 10 Fried Portuguese sausage & yucca with a homemade Brazilian hot sauce
<b>Abacate Recheado</b> 14 1/2 Avocado stuffed with crab meat & remoulade sauce (GF)	<b>Lulas Empanadas</b> 10 Fried calamari with sweet chili mango dipping sauce
<b>Camarão à Guilho</b> 12 Sautéed shrimp in garlic, white wine, olive oil & paprika (GF)	<b>Salgadinhos</b> 10 Sampler of four traditional Brazilian croquettes: beef, codfish, chicken & shrimp
<b>Pasteis</b> 12 Three classic Brazilian empanadas: beef, three cheese w/spinach, & hearts of palm	

## SANDWICHES Served with french fries or a house salad

<b>O Eusébio</b> 14 Spicy Portuguese piri-piri chicken with lettuce and tomato served	<b>Prego no Pão</b> 17 Portuguese garlic steak sandwich with a fried egg on fresh Portuguese bread
<b>O Pelé</b> 16 Grilled top-sirloin with sautéed onions, peppers and melted cheese	

## ACOMPANHAMENTOS (SIDES)

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

## SALADAS (SALADS)

<b>Salada Ipanema</b> 15 Fresh lettuce, onion and tomato topped with coconut fried shimp, linguica, & hearts of palm
<b>Salada de Polvo</b> 14 Poached octopus tossed with a homemade vinaigrette (GF)
<b>Salada Carioca</b> 10 Fresh lettuce, onion, tomato & hearts of palm with choice of protein:  Grilled Chicken 4 Salmon 6 Shrimp 7 Steak 5

## SOPAS (SOUPS)

<b>Caldo Verde</b> 7 Potato & collard green soup with Portuguese sausage (GF)
<b>Creme de Camarão</b> 7 Brazilian shrimp bisque (GF)

### Make This Experience Authentic By Adding Brazil's National Cocktail

<b>Avuá Caipirinha</b> 16 Premium Avuá cachaça aged in Amburana wood, muddled with fresh limes and sugar over ice
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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)

### Picanha 24

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

### Fraldinha com Chimichurri 25

Skirt steak with homemade Brazilian chimichurri (GF)

### Churrasco Ipanema 30

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

### Churrasco Misto 25

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

### Churrasco Gaucho 22

Grilled NY Strip served with fried potatoes (GF)

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

## FRUTOS DO MAR (SEAFOOD)

### Camarão no Côco 25

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

### Paelha 30

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

### 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 (GF)

## PEIXES (FISH)

### Salmão Grelhado 24

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

### Robalo Grelhado 22

Broiled Portuguese Sea-Bass lightly seasoned with rock salt and served with sauteed 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 24

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

## OS CLÁSSICOS

### Bitoque 24

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

### Vatapá 21

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

### Feijoada Completa 21

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

## VEGETARIANO

### Strogonoff 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

## AVES (CHICKEN)

### Frango Grelhado 20

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

Add mushrooms \$2

### Frango com Banana e Queijo 22

Grilled chicken breast with fried bananas and melted cheese

### Strogonoff de Frango 22

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