



ENTRADAS (APPETIZERS)

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

SANDWICHES Served with french fries or a house salad

O Eusébio Spicy Portuguese piri-piri chicken with lettuce and tomato	15	Prego no Pão Portuguese garlic steak sandwich with a fried egg on fresh Portuguese bread	17
O Pelé Grilled top-sirloin with sautéed onions, peppers and melted cheese	16		

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
Batata Doce (Sweet Potato Fries)	6

SALADAS (SALADS)

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

SOPAS (SOUPS)

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

Make This Experience Authentic By Adding Brazil's National Cocktail

Avuá Caipirinha Premium Avuá cachaça aged in Amburana wood, muddled with fresh limes and sugar over ice	16
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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 25

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

Fraldinha com Chimichurri 28

Skirt steak with homemade Brazilian chimichurri (GF)

Add Catupiry (Brazilian Cream Cheese) \$4

Churrasco Ipanema 30

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

Churrasco Misto 26

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

Churrasco Gaúcho 23

Grilled NY Strip served with fried potatoes (GF)

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

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 30

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

PEIXES (FISH)

Salmão Grelhado 25

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

Robalo Grelhado 23

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

Bacalhau à Brás 28

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

Polvo à Lagareiro 25

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

OS CLÁSSICOS

Bitoque 25

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

Vatapá 23

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

Feijoada Completa 22

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

AUES (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)

Add Hearts of Palm \$3