

The Grill From Ipanema

Winter Restaurant Week

Three Course Dinner Menu \$40 p/person (January 27th, – February 2ed 2025)

First Course

1 = Bolinho de bacalhau: Codfish croquette served with spicy sauce. GF

2 = Bolinho de carne: Brazilian style meatballs (croquettes) served with a gourmet *spicy sauce*.

3 = Churrasquinhos: Grilled Brazilian style brochette, served with farofa (ground yuca roasted with garlic and butter), and fresh vinaigrette sauce (*your choice of: Beef or Chicken*). GF

4 = Caldo de Feijao: Black bean soup, served with a touch of Parmesan cheese and bacon. GF

5 = Caldo Verde: Potato soup with smoked spicy sausage, collard greens, garlic and onion. GF

6 = Caldo de Sururu: Spicy mussels' soup with vegetables, cilantro, onion, tomato, leeks and jalapenos (very spicy) GF

7 = Coxinha de Galinha: Brazilian croquette stuffed with chicken and cheese, lightly breaded and fried, served with a spicy sauce.

8 = Abacate Maraja: avocado salad mixed with shrimp, tomato, cilantro, onion, green pepper, and our house dressing. GF

second Course

10 = Peito de Frango ao molho de coco: Grilled chicken breast in a coconut milk sauce, served with sautéed vegetables and rice. GF

11 = Frango a Copacabana: Grilled **chicken breast** served with farofa, rice, black beans, vegetables and fresh vinaigrette sauce. GF

12 = Xinxim de Galinha com Camaroes: A stew of **shrimp and chicken breast** in a blend of yucca, cilantro, onions, tomatoes, green pepper, coconut milk, cashew nuts, peanut and palm oil served with rice, sautéed **okra** and farofa. GF

13 = Carre a Mineira: Grilled pork chops served with rice, Tutu a Mineira (black beans and yucca flour puree) and collard greens. GF

14 = Churrasco Misto: Mixed grill of beef, chicken, sausage and pork served with rice, black beans, vegetables, farofa and vinaigrette sauce. GF

15 = Picanha Biro: Grilled beef steak (cap of top butt sirloin) served with rice mixed in a fusion of eggs, parsley, bacon bits potato stick and sautéed collard greens. GF

16 = Feijoada: The Brazilian national dish, a rich stew of black beans, pork, sausage, and smoked meats served with collard greens, rice, farofa and orange slices. GF

17 = Salmao ao Molho de Maracuja: Fresh Salmon filet in a **Passion Fruit sauce** served with mashed potato and mix vegetables.

Third Course

21 = Pudim de Coco: Coconut flan. GF – **22 = Pudim de Leite:** Sweet caramel flan. GF – **23 = Mousse de Maracuja:** Passion fruit

Mousse. GF - **24 = Mousse de Queijo com Crème de Goiabada:** Brazilian cheese mousse topped with melted guava sauce.

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Special Winter Restaurant Week 2025

Three Course Dinner \$55 p/person +tax & service = January 27 – February 2 2025
Choice of Appetizer, Entrée and Dessert

First Course

1 = Bolinho de bacalhau: Codfish croquette served with spicy sauce. GF

2 = Bolinho de carne: Brazilian style meatballs (croquettes) served with a gourmet *spicy sauce*.

3 = Churrasquinhos: Grilled Brazilian style brochette, served with farofa (ground yuca roasted with garlic and butter), and fresh vinaigrette sauce
(your choice of: **Beef, Chicken, or Shrimp**). GF

4 = Caldo Verde: Potato soup with smoked spicy sausage, collard greens, garlic and onion. GF

5 = Caldo de Sururu: Spicy mussels' soup with vegetables, cilantro, onion, tomato, leeks and jalapenos (very spicy) GF

6 = Coxinha de Galinha: Brazilian croquette stuffed with chicken and cheese, lightly breaded and fried, served with a spicy sauce.

7 = Abacate Maraja: avocado salad mixed with shrimp, tomato, cilantro, onion, green pepper, and our house dressing. GF

8 = Cogumelo com Siri Grilled Portobello mushroom topped with crabmeat **sauce** sautéed in an olive oil, fresh cilantro, tomatoes, pepper, onion and garlic.
GF

second Course

120 = Calderada de Frutos do Mar: Portuguese Mixed Seafood Stew with Shrimp, Octopus, Mussels, Clams and Fish in a coconut milk

Palm oil, heavy cream, onion, cilantro and tomato. Served with coconut milk rice and farofa (Manioc fusion).

121 = Brazilian Paella: Our customer's favorite. A wonderful mixture of **shrimp, mussels, squid, fish, clams and rice**, prepared in a **spicy** green sauce of cilantro, watercress, jalapenos, green pepper, garlic, curry powder, white wine and olive oil.

122 = Costela de Carneiro: Grilled Rack of lamb in a red wine, Rosemary, Curry powder, Garlic and olive oil sauce Served with rice, black beans and sautéed vegetables.

123 = Moqueca Mista a Baiana: Mixed Seafood stew with Fish, shrimp, mussels, squid and clams in a tomato, cilantro, onion, green pepper, palm oil, coconut milk and tomato sauce.

Third Course

20 = Brigadeiro De Colher Com Sorvete e Amendoim: Brazilian chocolate bombon-melted style served with vanilla ice cream with

peanuts. GF - **21 = Pudim de Coco:** Coconut flan. GF - **22 = Pudim de Leite:** Sweet caramel flan. GF - **23 = Mousse de Maracuja:** Passion fruit

mousse. GF - **24 = Mousse de Queijo com Crème de Goiabada:** Brazilian cheese mousse topped with melted guava sauce. GF - **25 = Bolo de Chocolate:** Chocolate Cake Mousse.