

The Grill From Ipanema- Winter Restaurant Week

Three Course Dinner Menu \$35 p/person (January 13, - 19st, 2020)

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 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
- 9 = Cogumelo com Siri** Grilled Portobello mushroom topped with crabmeat sautéed in an olive oil, fresh cilantro, tomatoes, green pepper, onions, and garlic sauce. 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 = Carne 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.
- 18 = Moqueca Mista a Baiana:** Mixed Seafood stew with Fish, shrimp, mussels, squid, scallops and clams served in a clay pot.

Third Course

20 = Brigadeiro De Colher Com Sorvete De Paçoca: Brazilian chocolate bombon-melted style served with vanilla ice cream mixed 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.