

Salads

SALADA ARPOADOR: Hearts of palm, watercress, tomato, Bermuda onion, orange, avocado, Romaine and spring mix lettuce \$14

SALADA VERDE: House green salad with Romaine and red leaf lettuce, tomato and cucumber \$10

SALADA AMAZONIA: As big as the Amazon! Romaine and spring mix lettuce with watercress, avocado, onion, tomato, hearts of palm, Julianne carrot, cucumber, egg, and crispy bacon on the side \$20

SALADA MISTA COM PEITO DE FRANGO: Grilled chicken breast salad with hearts of palm, watercress, Bermuda onion, orange, tomato, avocado, Romaine and red leaf lettuce \$22

SALADA MISTA COM CAMARÕES: Grilled shrimp salad with hearts of palm, Romaine and red leaf lettuce, watercress, Bermuda onion, orange, tomato and avocado \$23

IPANEMA FRIOS: Smoked salmon, steam shrimp, hearts of palm, avocado, lettuces and capers \$17

VEGETARIANO: Our Brazilian vegetarian dish includes sautéed collard greens and vegetables, rice, black beans, farofa (grounded yuca roasted with garlic and butter) and salad with hearts of palm, avocado and jumbo olives, Romaine and red leaf lettuce \$20

(Salads are served with our delicious homemade orange dressing)

Soups

CALDO DE FEIJÃO: Black bean soup blended with meats, served with a touch of Parmesan cheese and bacon \$8

CALDO VERDE: Potato soup with smoked sausage, collard greens, fresh garlic and onion \$10

SOPA DE SURURU: Spicy mussels' soup with vegetables, cilantro, onion, tomato, leeks, jalapenos and scallions (very spicy) \$10

CRÈME DE VEGETAIS Vegetables cream with broccoli, zucchini, yellow squash, carrots, onion, garlic, watercress and chicken broth \$9

Chicken

FRANGO À COPACABANA: Grilled chicken breast served with farofa (grounded yuca roasted with garlic and butter), rice, black beans, vegetables and molho a campanha (vinaigrette sauce) \$19

FRANGO AO MOLHO DE COCO: Grilled chicken breast in a coconut milk sauce, served with sautéed vegetables and coconut rice \$21

FRANGO À CABO FRIO: Chicken breast sautéed in a light cream sauce with fresh tomato, onion, parsley and capers. Served with rice and sautéed vegetables \$21

PÁSSARO PRETO: Crispy fried chicken pieces on the bone marinated in olive oil, garlic, and basil. Served with rice, black beans, collard greens, and farofa (Ground yuca roasted with garlic and butter) \$20

FRANGO AO ALHO: Grilled chicken breast topped with chopped garlic. Served with rice, black beans and collard greens \$20

FRANGO VINÍCIUS DE MORAES: Chicken breast sautéed with five cracked peppers (very spicy). Served with rice and vegetables \$21.