CHICKEN

PASTA

FRANGO AO MOLHO DE COCO \$23

GRILLED CHICKEN BREAST IN A COCONUT MILK SAUCE SERVED WITH COCONUT RICE AND SAUTEED VEGETABLES

FRANGO CABO FRIO \$23

CHICKEN BREAST SAUTEED IN A LIGHT CREAM SAUCE WITH CAPERS SERVED WITH RICE AND SAUTEED VEGETABLES

FRANGO VINICIUS DE MORAIS \$23

CHICKEN BREAST SAUTEED WITH FIVE CRACKED PEPPERS (SPICY) SERVED WITH RICE AND SAUTEEED VEGETABLES

FRANGO AO ALHO \$22

GRILLED CHICKEN BREAST CHOPPED WITH GARLIC SERVED WITH RICE, BLACK BEANS AND COLLARD GREENS

FRANGO COPACABANA \$22

GRILLED CHICKEN BREAST SERVED WITH RICE, BLACK BEANS, SAUTEED VEGETABLES, FAROFA AND VINAIGRETTE SAUCE

PASSARO PRETO \$22

CRISPY FRIED CHICKEN PIECES ON THE BONE. SERVED WITH RICE, BLACK BEANS, COLLARD GREENS, FAROFA AND SPICY SAUCE

PASTA CHOICES
PENNE / SPAGHETTI / LINGUINE

BOBO DE CAMARAO COM MASSA \$24

PASTA WITH SHRIMP STEW IN A BLEND OF YUCA, TOMATO, CILANTRO, ONION, GREEN PEPPER, COCONUT, CASHEW NUTS, PEANUTS AND PALM OIL SAUCE

FILEZINHO COM MASSA \$24

PASTA WITH BEEF FLANK STEAK SAUTEED IN A MADEIRA SAUCE

MEXILHAO COM MASSA \$24

PASTA WITH GREEN MUSSELS SAUTEED IN A WATERCRESS AND GARLIC SAUCE

MASSA CABO FRIO \$23

PASTA WITH CHICKEN BREAST SAUTEED IN A LIGHT CREAM SAUCE AND CAPERS.

LINGUICA APIMENTADA COM MASSA \$23

PASTA WITH SPICY PORK SAUSAGE SAUTEED IN A TOMATO GREEN PEPPER SAUCE

SEAFOOD & CHICKEN STEW

XIMXIM DE GALINHA COM CAMAROES \$30

A STEW OF SHRIMP AND CHICKEN BREAST IN A BLEND OF YUCA, ONIONS, TOMATOES, GREEN PEPPER, COCONUT MILK, CASHEW NUTS, PEANUT AND PALM OIL . SERVED WITH RICE, SAUTEED VEGETABLES AND FAROFA (GROUND YUCA ROASTED WITH GARLIC AND BUTTER)

SIDES

ARROZ \$7 WHITE RICE

FEIJAO PRETO \$7
BLACK BEANS

ARROZ BIRO \$10

RICE MIXED WITH EGGS, PARSLEY, SCALLIONS, BACON BITS AND POTATO STICKS

LEGUMES DO DIA \$8
MIXED SAUTEED VEGETABLES

COUVE \$8 SAUTEED COLLARD GREENS BATATA FRITA \$7 FRENCH FRIES

PURE DE BATATA \$8
GARLIC MASHED POTATOES

BAIAO DE DOIS \$10 A COMBINATION OF RICE, BLACK BEANS AND PROVOLONE CHEESE SALAD SOUP

SALADS ARE SERVED WITH HOMEMADE ORANGE DRESSING

SALADA MISTA COM CAMAROES \$25

GRILLED SHRIMP SALAD WITH HEARTS OF PALM, ROMAINE AND RED LEAF LETTUCE, WATERCRESS, ONION, ORANGE, TOMATO AND AVACADO

SALADA MISTA COM PEITO DE FRANGO \$24

GRILLED CHICKEN BREAST SALAD WITH HEARTS OF PALM, WATERCRESS, ONION, ORANGE, TOMATO, AVACADO, ROMAINE AND RED LEAF LETTUCE

SALADA AMAZONIA \$23

ROMAINE AND SPRING MIXED LETTUCE WITH WATERCRESS, AVACADO, ONION, TOMATO, HEARTS OF PALM, CARROT, CUCUMBER, EGG, AND CRISPY BACON ON THE SIDE

SALADA ARPOADOR \$18

HEARTS OF PALM, WATERCRESS, TOMATO, ONION, ORANGE, AVACADO, ROMAINE AND SPRING MIXED LETTUCE

IPANEMA FRIOS \$18

SMOKED SALMON, STEAMED SHRIMP, HEARTS OF PALM, AVACADO, LETTUCE AND CAPERS

SALADA VERDE \$10

HOUSE GREEN SALAD WITH ROMAINE
AND RED LEAF LETTUCE, TOMATO AND CUCUMBER

CALDO DE FEIJAO \$8

BLACK BEAN SOUP BLENDED WITH MEATS SERVED WITH A TOUCH OF PARMESAN CHEESE AND BACON

CALDO VERDE \$10

POTATO SOUP WITH SMOKED SAUSAGE COLLARD GREENS, GARLIC AND ONION

SOPA DE SURURU \$10

SPICY MUSSELS' SOUP WITH VEGETABLES, CILANT-RO ONION, TOMATO, LEEKS, JALAPENOS AND SCALLIONS (VERY SPICY)

CRÈME DE VEGETAIS \$10

VEGETABLES CREAM SOUP WITH BROCOLI, ZUCHI-NI, YELLOW SQUASH, CARROTS, ONION, GARLIC, WATERCRESS AND CHICKEN BROTH

VEGETARIAN

VEGETARIANO \$22

OUR BRAZILIAN VEGETARIAN DISH INCLUDES SAUTEED COLLARD GREENS AND SAUTEED VEGETABLES, RICE, BLACK BEANS, FAROFA AND A SALAD WITH HEARTS OF PALM, AVACADO, JUMBO OLIVES, ROMAINE AND RED LEAF LETTUCE