

APPETIZERS

Pão de Queijo (V).....	15
Traditional fried cheese bread, crispy on the outside, soft on the inside.	
Abacate Marajá	13
Half avocado stuffed with shrimp, tomato, cilantro, onion, green pepper, and a house-made dressing.	
Escondidinho de Carne Seca e Queijo	15
Baked yuca purée stuffed with sun-dried beef and melted cheese.	
Mexilhão à Carioca	15
Large half-shell jumbo green mussels in a butter sauce with leek, watercress, and garlic.	
Mexilhão ao Coco	14
Half-shell jumbo green mussels sautéed in garlic and olive oil with a spicy coconut sauce.	
Cogumelo com Siri	16
Grilled Portobello mushroom topped with crabmeat, olive oil, fresh cilantro, tomato, green pepper, onions, and garlic sauce.	
Churrasquinho	10
Grilled skewer served with farofa and vinaigrette. Choice of: Beef or chicken.	
Churrasquinho Misto	14
Grilled skewer with beef, chicken, pork, and sausage. Served with farofa and fresh vinaigrette.	
Churrasquinho de Camarão	13
Grilled shrimp skewer basted with herb sauce.	
Filezinho à Palito	14
Cubes of beef sirloin sautéed with onions, tomato, and green pepper.	

SERVED WITH OUR HOMEMADE SPICY SAUCE

Coxinha de Galinha (G).....	13
Chicken croquette stuffed with provolone cheese.	
Bolinho de Bacalhau (G).....	13
Codfish croquette.	
Bolinho de Carne (G).....	13
Ground beef croquette.	
Bolinho de Feijoada (G).....	13
Black bean croquette stuffed with cheese and collard greens.	
Mandioca Frita (VE).....	13
Fried yuca.	

Carne de Sol com Mandioca	15
Sun-dried beef cubes served with fried yuca.	
Linguiça com Mandioca Frita	15
Spicy sausage served with fried yuca.	
Frango à Passarinho	14
Crispy fried chicken pieces on the bone.	
Linguiça à Palito	14
Sliced spicy sausage sautéed with onions.	



Vegan



Vegetarian



Contains Gluten

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SALADS

Served with our homemade orange and mustard dressing

Salada Mista com Camarões	26
Grilled shrimp served over romaine lettuce, spring mix, watercress, onion, orange, tomato, hearts of palm and avocado.	
Salada Mista com Peito de Frango	25
Grilled chicken breast served over romaine lettuce, spring mix, watercress, onion, orange, tomato, hearts of palm and avocado.	
Salada Amazônia	24
Romaine lettuce and spring mix with watercress, onion, tomato, hearts of palm, avocado, carrot, cucumber, boiled egg, and crispy bacon on the side.	
Salada Arpoador (V).....	19
Romaine lettuce and spring mix with watercress, onion, orange, tomato, hearts of palm and avocado.	
Ipanema Frios	18
A refreshing combination of smoked salmon, steamed shrimp, hearts of palm, avocado, lettuce, and capers.	
Salada Verde (V).....	12
Romaine lettuce and spring mix with tomato and cucumber.	

SOUPS

Sopa de Feijão	9
Blended black bean soup with meats, served with parmesan cheese and bacon.	
Caldo Verde	11
Traditional Portuguese potato soup with smoked sausage, collard greens, garlic, and onion.	
Sopa de Sururu	12
Spicy mussels soup with vegetables, cilantro, onion, tomato, leeks, jalapeños, and scallions.	
Creme de Vegetais	11
Creamy vegetable soup with broccoli, zucchini, yellow squash, carrots, onion, garlic, watercress, and chicken broth.	

VEGETARIANS

Vegetariano (V).....	23
Vegetarian dish with sautéed collard greens, vegetables, rice, black beans, farofa, and salad with hearts of palm, avocado, and olives.	
Moqueca Vegetariana (V).....	26
Prepared with our homemade tomato sauce, mixed vegetables, portobello mushroom, palm oil, and coconut milk for a rich, flavorful blend. Served with rice and your choice of side.	

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CHEF'S STEAK SPECIALS

File Brasília	MKT Price
Grilled 10 oz. filet mignon in a Madeira sauce, served with mashed potatoes and sautéed vegetables.	
Costela de Carneiro ao Alecrim	MKT Price
Grilled whole or half rack of lamb (8 or 4 ribs) marinated in red wine, rosemary, curry powder, garlic, and olive oil sauce. Served with rice, black beans, and sautéed vegetables.	
Bisteca de Contra Filé	MKT Price
20 oz. Angus ribeye steak, grilled to perfection. Served with rustic potatoes and sautéed vegetables.	

STEAK & MEAT

Feijoada	34
Brazil's national dish. A rich stew of black beans, dried beef, pork, sausage, and smoked meats. Served with rice, collard greens, farofa, and orange wedges.	
Churrasco Misto	37
Mixed grill of beef, chicken, sausage, and pork. Served with rice, black beans, sautéed vegetables, farofa, and vinaigrette.	
Picanha Grelhada	36
Grilled sirloin cap served with rice, black beans, farofa and vinaigrette. Choice of: French fries, collard greens, or sautéed vegetables.	
Picanha Biro	37
Grilled sirloin cap served with arroz biro (rice mixed with eggs, parsley, scallions, bacon bits, and potato sticks) and sautéed collard greens.	
Picanha Rústica	36
Grilled sirloin cap served with roasted potatoes and sautéed vegetables.	
Carne de Sol	39
Flank steak marinated with kosher salt, milk, black pepper, and garlic for 24 hours, then dried for 12 hours. A traditional dish from Brazil's northeast. Served with rice, fried yuca, black-eyed pea salad, and garlic butter.	
Baião de Dois	36
Grilled New York strip steak topped with sautéed onions, served with baião de dois (a combination of rice, black beans, and cheese) and sautéed vegetables.	
Contra Filé Corcovado	35
Grilled New York strip steak served with French fries, rice, and sautéed vegetables.	
Carré à Mineira	27
Pork chops served with rice, tutu à mineira (a black bean and yuca flour purée), and collard greens.	
Linguica à Mineira	26
Grilled spicy pork sausage served with rice, black beans, collard greens, and farofa.	



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SEAFOOD

MOQUECAS

Step 1: Pick Your Style

Moqueca à Capixaba Style

Prepared in our homemade tomato sauce with fresh cilantro, onion, green pepper, and tomato. Served with white rice and your choice of: Yuca Purée, Sautéed Vegetables, Fried Yuca, or Collard Greens.

Moqueca à Baiana Style

Prepared with our homemade tomato sauce, fresh cilantro, onion, green pepper, palm oil, and coconut milk for a rich, flavorful blend. Served with rice and your choice of: Yuca Purée, Sautéed Vegetables, Fried Yuca, or Collard Greens.

Step 2: Pick Your Seafood

Peixe (Fish).....	30 (For 2: 59)
Camarões (Shrimp).....	33 (For 2: 64)
Frutos do Mar (Mixed Seafood).....	34 (For 2: 66)
<i>(Fish, Shrimp, Mussels, Squid, Scallops and Clams)</i>	

Step 3: Indicate Spiciness

Mild / Medium / Hot / Very Hot

Brazilian Paella..... 37 (For 2: 69)
A customer favorite! A mix of shrimp, mussels, squid, fish fillet, and clams with rice. Prepared in a spicy green sauce with cilantro, watercress, jalapeños, green pepper, garlic, onion, curry powder, white wine, and olive oil.

Caldeirada de Frutos do Mar..... 37 (For 2: 69)
Portuguese-style seafood stew with octopus, mussels, clams, shrimp, fish, and scallops. Prepared with coconut milk, palm oil, heavy cream, onion, cilantro, and tomato. Served with coconut rice and vegetables.

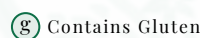
Bobó de Camarão..... 37 (For 2: 68)
A shrimp stew with yuca, cilantro, onion, tomato, green pepper, coconut milk, cashew nuts, peanuts, and palm oil. Served with rice and sautéed fresh vegetables.

Camarões Carnaval..... 34
Grilled butterfly large shrimp on the shell, basted with herb sauce. Served with rice and sautéed vegetables.

Camarões Paulista..... 34
Large shrimp sautéed in olive oil and garlic, flambéed with brandy and fresh cilantro. Served with rice and sautéed vegetables.

Salmão ao Molho de Maracujá..... 28
Grilled salmon fillet in a passion fruit sauce. Served with mashed potatoes and sautéed vegetables.

Salmão Vila Verde..... 28
Grilled salmon fillet in a white wine and asparagus sauce. Served with mashed potatoes and sautéed vegetables.



CHICKEN

Frango ao Molho de Coco	25
Grilled chicken breast in a coconut milk sauce. Served with coconut rice and sautéed vegetables.	
Frango Cabo Frio	25
Chicken breast sautéed in a light cream sauce with capers. Served with rice and sautéed vegetables.	
Frango Vinicius de Moraes	25
Chicken breast sautéed with five cracked peppers (spicy). Served with rice and sautéed vegetables.	
Frango ao Alho	24
Grilled chicken breast with garlic. Served with rice, black beans, and collard greens.	
Frango Copacabana	24
Grilled chicken breast served with rice, black beans, sautéed vegetables, farofa, and vinaigrette.	
Pássaro Preto	24
Crispy fried chicken pieces on the bone. Served with rice, black beans, collard greens, farofa, and spicy sauce on the side.	

PASTA

Pasta Choices: Penne / Spaghetti / Linguine

Bobó de Camarão com Massa (g).....	26
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 (g).....	26
Pasta with beef flank steak sautéed in a Madeira sauce.	
Mexilhão com Massa (g).....	26
Pasta with green mussels sautéed in a watercress and garlic sauce.	
Massa Cabo Frio (g).....	26
Pasta with chicken breast sautéed in a light cream sauce with capers.	
Linguica Apimentada com Massa (g).....	26
Pasta with spicy pork sausage sautéed in a tomato and green pepper sauce.	

SEAFOOD & CHICKEN STEW

Ximxim de Galinha com Camarões	32
A stew of shrimp and chicken breast in a blend of yuca, onions, tomatoes, green pepper, coconut milk, cashew nuts, peanuts, and palm oil. Served with rice, sautéed vegetables, and farofa.	



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SIDES

Arroz (ve)..... 8
White rice.

Feijão Preto (ve)..... 8
Black beans.

Arroz Biro..... 12
Rice with eggs, parsley, scallions,
bacon bits, and potato sticks.

Legumes do Dia (ve)..... 10
Mixed sautéed vegetables.

Couve (ve)..... 10
Sautéed collard greens.

Batata Frita (ve)..... 9
French fries.

Purê de Batata (v)..... 10
Garlic mashed potatoes.

Baião de Dois (v)..... 12
A combination of rice, black
beans, and provolone cheese.

COCKTAILS

OUR SPECIALTY

Caipirinha..... 13
Made with cachaça, fresh lime,
and sugar, shaken with ice.
*Make it with house Vodka, Rum or Gin.

Caipirinha Deluxe..... 16
Caipirinha made with top-shelf
Cachaça, Vodka, Rum or Gin.

Maracujinha..... 15
Made with cachaça, passion fruit,
lime (optional), and sugar, shaken
with ice.

Maracujinha Deluxe..... 16
Maracujinha made with top-shelf
Cachaça, Vodka, Rum or Gin.

Moranguinha..... 16
Made with vodka, strawberry,
lime, and sugar, shaken with ice.

Moranguinha Deluxe..... 17
Moranguinha made with top-shelf
Cachaça, Vodka, Rum or Gin.

HOUSE CLASSICS

Martini..... 15
Old Fashioned..... 15
Manhattan..... 15
Cosmopolitan..... 16
Aperol Spritz..... 14
Margarita..... 16
Expresso Martini..... 16

BEERS

Bohemia (Brazilian)..... 8
Brahma (Brazilian)..... 8
Heineken..... 7
Miller Lite..... 7
Corona..... 7
Amstel Light..... 7
Negra Modelo..... 7
Dos Equis..... 7
Lagunitas IPA..... 8
Sapporo..... 7
Asahi..... 7
Yuengling (On Tap)..... 9
Heineken (On Tap)..... 9

HOUSE WINES

Sauv. Blanc..... 10	Cabernet..... 10
Chardonnay..... 12	Merlot..... 10
Vinho Verde..... 10	Pinot Noir..... 10
Pinot Grigio..... 12	Malbec..... 12
Sparkling..... 8	Malbec Rosé.. 10

*Full Wine List available upon request.

NON-ALCOHOLIC

Sucos

Fresh-squeezed Lime Juice..... 8
Passion Fruit Juice..... 7

	Small	Large
Guaraná	4.5	12
A Brazilian soda made from guaraná berries.		

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