The Grill From Ipanema

SERVING AUTHENTIC BRAZILIAN FOOD SINCE 1992

THREE COURSE BRAZILIAN STYLE BRUNCH

Sundays and Saturdays from 12:00 pm to 4:00 pm

$36.95 per person (plus gratuity & tax)
Appetizer, Entrée, and Dessert, with one glass of Mimosa, Champagne, or Soda.

Bottomless Mimosas - $25 per person (1.5-hour limit)
Pitcher of Mimosa - $35

FIRST COURSE (CHOOSE ONE)

Salada Verde (v)
Romaine lettuce and spring mix with tomato and cucumber. Served with our homemade orange and mustard dressing

Sopa de Feijão
Black bean soup with meats, served with parmesan cheese and bacon.

Sopa de Sururu
Spicy mussels soup with vegetables, cilantro, onion, tomato, leeks, jalapeños, and scallions.

Frango à Passarinho
Crispy fried chicken pieces on the bone.

Crème Vegetais
Creamy vegetable soup with broccoli, zucchini, yellow squash, carrots, onion, garlic, watercress, and chicken broth.

Mandioca Frita (ve)
Fried yuca.

SECOND COURSE (CHOOSE ONE)

Omelete à Brasileira (v)
Omelet with tomatoes, onions, hearts of palm, olives, mushrooms, and cheese.

Vegetariano (v)
Vegetarian dish with sautéed collard greens, vegetables, rice, black beans, farofa, and salad with hearts of palm, avocado, and olives.

Pássaro Preto
Crispy fried chicken pieces on the bone. Served with rice, black beans, collard greens, farofa, and spicy sauce on the side.

Frango à Brasileira
Grilled chicken breast served with black beans, rice, farofa, and vegetables.

SECOND COURSE (CHOOSE ONE)

Frango Cabo Frio
Chicken breast sautéed in a light cream sauce with capers. Served with rice and sautéed vegetables.

Linguine à Cabo Frio
Pasta with chicken breast sautéed in a light cream sauce with capers. Served with linguine.

Linguiça à Mineira
Grilled spicy pork sausage served with rice, black beans, collard greens, and farofa.

Chuleta à Mineira
Grilled pork chops, served with rice, black beans, and collard greens.

Bife Acebolado
Grilled New York steak topped with sautéed onions, served with black beans, rice, and vegetables. Add two eggs for $4.

Moqueca de Peixe à Baiana
Prepared with our homemade tomato sauce, cilantro, onion, green pepper, palm oil, and coconut milk. Served with pirão and rice.

Feijoada
Stew of black beans, dried beef, pork, sausage, and smoked meats. Served with rice, collard greens, farofa, and orange wedges.

DESSERT (CHOOSE ONE)

Arroz Doce (v)
Brazilian version of rice pudding.

Banana Frita (v)
Fried banana, served with homemade whipped cream, sprinkled with cinnamon.

Romeu & Julieta (v)
Brazilian “Goiabada Cascão” served with gourmet cheese.

(ve) Vegan (v) Vegetarian (g) Contains Gluten

18% gratuity included for all parties up to 9 guests. For parties of 10 or more guests, a 20% gratuity will be applied.