

The Grill from Ipanema

Special Three Course Dinner Buffet

Choice of: Appetizer, Entrée and Dessert \$38.95 per person plus tax and 18% service.

With two hours house cocktail \$65.95 – with three hours cocktail \$76.95.

A P P E T I Z E R S (Choose Three plus one salad)

COXINHA DE GALINHA: Brazilian croquette stuffed with chicken and cheese, lightly breaded and fried, served with a **spicy** sauce.

BOLINHO DE BACALHAU: Cod fish croquette served with a spicy sauce.

MEXILHOES A CARIOCA: Half shell jumbo mussels in a leek, watercress, garlic, and butter sauce.

FRANGO A PASSARINHO: Crispy chicken pieces on the bone marinated in olive oil, garlic, and basil.

MANDIOCA FRITA COM CARNE DE SOL: Cubes of sun-dried beef with fried yucca, served with a **spicy** sauce

MANDIOCA FRITA COM LINGUIÇA: Fried yuca with a **spicy** sausage

MANDIOCA FRITA: Fried yuca served with a spicy sauce on the side.

SALADA VERDE: House green salad with lettuce, tomato, cucumber and olives.

SALADA ARPOADOR: Hearts of palm, watercress, tomato, Bermuda onion, orange, avocado, Romaine and red leaf lettuce.

E N T R É E (Choose Three)

FRANGO À COPACABANA: Grilled chicken breast.

FRANGO CABO FRIO: Chicken breast sautéed in a light cream sauce with capers, onions, and parsley.

FRANGO VINÍCIUS DE MORAES: Chicken breast sautéed with five cracked peppers (**very spicy**).

LOMBO DE PORCO ASSADO: Roasted Pork Loin – Marinated in a rosemary, garlic, red pepper and red wine.

PICANHA GRELHADA: Grilled steak of picanha (cap of rump)," picanha is a special cut of beef, very popular in Brazil's "churrascarias" (Brazilian barbecue house) the meat is tender and very tasty

MOQUECA MISTA A BAIANA Mixed seafood stew of Fish, shrimp, mussels, squid, scallops and clams in a fresh cilantro, tomato, onion, green pepper, scallions, tomato sauce and coconut milk.

PASTA A CABO FRIO: Pasta with chicken breast sautéed in a light cream sauce with capers, onions, and parsley.

PASTA FRANGO Á MALAGUETA: Chicken breast sautéed in a sauce of five cracked peppers, onion, broccolis, zucchini, and carrots. (*Very spicy*)

PASTA COM FILEZINHO: Beef flank steak cubes sautéed with fresh tomato and onion. In a mushroom, garlic and Madeira wine.

PASTA COM LINGUIÇA APIMENTADA: Hot link Pork Sausage sliced Sautéed in a fresh onion, tomato, green pepper, parsley and capers sauce.

(Pasta Choice: Linguine, Spaghetti or Penne Pasta)

SALMAO GRELHADO: Grilled fresh salmon filet in a white wine, green peppercorn, and asparagus sauce.

FEIJOADA: “Magical Black Beans” The Brazilian National Dish, A rich stew of black beans, dry beef, pork, sausages, and smoked meat.

ALL BUFFET DISHES ARE SERVED WITH RICE, BLACK BEANS, SAUTEED MIX VEGETABLES, SAUTEED COLLARD GREENS AND FAROFA (roasted yucca flower with garlic and butter)

DESSERT (Choose Two)

PUDIM DE COCO: Coconut flan. – **PUDIM DE LEITE:** Sweet caramel flan – **MOUSSE DE MARACUJA:** Passion fruit mousse – **MOUSSE DE QUEIJO C/ CRÈME DE GOIABADA:** Brazilian cheese mousse topped with melted guava sauce – **MOUSSE DE MANGA:** Mango mousse – **CHOCOLATE MOUSSE CAKE.**