

... SERVING AUTHENTIC BRAZILIAN CUISINE SINCE 1992



Three Course Seated Style Dinner

Accommodate Groups up to 115 people

1858 Columbia Rd, NW Washington, D.C 20009

Phone: 202-986-0757

www.thegrillfromipanema.com



Seated Party Menu

\$29.95 per person

\$31.95 per person (including a soft drink)

\$35.95 (including a cocktail drink, beer or glass of wine)

FIRST COURSE

- 🌴 **SOPA DE FEIJAO:** Black bean soup, served with a touch of Parmesan cheese and bacon
- 🌴 **SOPA VERDE:** Vegetables cream with broccoli, zucchini, yellow squash, carrots, onion, garlic, watercress and chicken broth
- 🌴 **SALADA VERDE:** House green salad with mixed greens (romaine red leaf lettuce) tomatoes, cucumber and shredded carrots served with a gourmet house dressing.

SECOND COURSE

- 🌴 **SALMAO GRELHADO:** Grilled fresh salmon filet in a white wine, green peppercorn, and asparagus sauce, served with sautéed vegetables, rice, and mashed potatoes
- 🌴 **FEIJOADA:** The Brazilian National Dish, A rich stew of black beans, dry beef, pork, sausages, and smoked meat served with rice, collard greens, farofa, and orange.
- 🌴 **VEGETARIANO:** Our Brazilian vegetarian dish includes sautéed collard green, rice, black beans, farofa, vegetables and salad with lettuce, hearts of palm and avocado.
- 🌴 **FRANGO À COPACABANA:** Grilled chicken breast served with farofa, rice, black beans, vegetables and fresh vinaigrette sauce
- 🌴 **FRANGO CABO FRIO:** Chicken breast sautéed in a light cream sauce with capers, onions, and parsley, served with rice and vegetables
- 🌴 **MASSA COM LINGUIÇA APIMENTADA:** **Hot link Pork Sausage** Sautéed in a fresh onion, tomato, green pepper, capers and parsley sauce. **Served with Linguini, Penne pasta or Spaghetti**
- 🌴 **LINGUINE ÀO MOLHO BRANCO:** *Chicken breast* sautéed in a light cream sauce with capers, fresh tomato, onion, and parsley sauce

THIRD COURSE

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

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Grandioso Three-Course Style Dinner
\$40.95 per person (Choice of: appetizer, entrée and dessert)

FIRST COURSE

- 🌴 **MANDIOCA FRITA:** Vegetarian fried yuca (a delicious root from the potato family) served with a spicy sauce on the side
- 🌴 **FRANGO A PASSARINHO:** Crispy chicken pieces on the bone marinated in olive oil, garlic, and basil. Served with slices of lime
- 🌴 **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 house sauce
- 🌴 **MANDIOCA FRITA COM LINGUIÇA:** Fried yuca with a spicy sausage
- 🌴 **ABACATE MARAJA:** Half an avocado stuffed with shrimp, tomato, cilantro, onion, green pepper, and our house dressing
- 🌴 **SALADA VERDE:** House green salad with romaine, red leaf lettuce, tomato and cucumber served with a gourmet salad-dressing

SECOND COURSE

- 🌴 **SALMAO GRELHADO:** Grilled fresh salmon filet in a white wine, green peppercorn, and asparagus sauce, served with sautéed vegetables, rice, and mashed potatoes
- 🌴 **FRANGO À COPACABANA:** Grilled chicken breast served with farofa, rice, black beans, vegetables and fresh vinaigrette sauce
- 🌴 **FRANGO ao MOLHO BRANCO:** Chicken breast sautéed in a light cream sauce with capers, onions, and parsley, served with rice and vegetables
- 🌴 **FRANGO VINÍCIUS DE MORAES:** **Chicken breast** sautéed with five cracked peppers (**very spicy**) served with rice and vegetables
- 🌴 **LINGUINE À CABO FRIO:** **Chicken breast** sautéed in a light cream sauce with capers, fresh tomato, onion, and parsley sauce served with *linguine*
- 🌴 **PICANHA GRELHADA:** Grilled steak (cap of rump) served with black beans, rice, collard greens or sautéed vegetables, farofa (grounded yucca roasted with garlic and butter) and vinaigrette sauce.
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- 🌴 **FEIJOADA:** The Brazilian National Dish, A rich stew of black beans, dry beef, pork, sausages, and smoked meat served with rice, collard greens, farofa, and orange.
- 🌴 **VEGETARIANO:** Our popular Brazilian vegetarian dish includes sautéed collard green, rice, black beans, farofa, vegetables and salad with lettuce, hearts of palm and avocado.

THIRD COURSE

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

BEVERAGE

Featuring premium Brazilian cocktails (Caipirinha, batida de coco, maracujinha), Brazilian beer, domestic bottled beers, fine Brazilian and Chilean wines and assorted sodas and juices.

FOOD:

Menu as described to include only the freshest of ingredients, prepared with unparalleled care and creativity.

EQUIPMENT:

Each piece is carefully selected from The Grill from Ipanema' private inventory to beautifully enhance your event. Linen napkins, placemats, china, glassware, stemware, silverware and appropriate kitchen equipment have been included to serve your event.

SALES TAXES:

All applicable sales taxes will be charged unless customer can present a valid tax exemption certificate for the jurisdiction of the event location. Please forward a copy of your exemption certificate.

ALLERGIES

Many of the foods we prepare contain ingredients that people may be allergic to such as nuts, wheat, or eggs.