

## *Appetizer - Tapas & Friends*

Our menu is inspired by the culinary culture of Brazil.

Brusquetta verde Avocado - Tomaten - pochiertes Ei - Rucola   Avocado - tomatoes - poched egg - rucola	€ 7.80
Coxinhas de Galinha Hühnerstreifen im Brandteig - roter paprika - feines gemüse   Chicken choux pastry - red pepper - fine vegetable	€ 8.20
Brusquetta de picanha Tafelspitz-Brusquetta - knuspriges Brot - Tomaten - Kräuter   prime beef tip trip - crunchy bread - tomatoes - coriander	€ 8.20
Calamares Calamari - Olivenöl - Knoblauch - Kräuter   Baby calamari - olive oil - garlic - herbs	€ 9.80
Camarões picantes pikante Garnelen - Chili - Kunquarts - Orange - Knoblauch   kind prawns' chili - kunquarts - orange - garlic	€ 12.80
Ceviche do dia Fischcarpaccio - Limette - Kunquarts - Koriander   Fish slices marinated - lemon - kunquarts - coriander	€ 12.80
Salada de tomate picada Tomaten-Salat - Avocados - Farmers Frischkäse - Schnittlauch   tomatoes chopped - avocados - fresh cheese - chive	€ 7.50
Salada de Rucola Rucola Salat - Avocado - Mango - Schnittlauch - Açaí dressing   Rucola Salad - avocado - mango - chive - açaí dressing	€ 7.80
Salada de camarões Garnelensalat - Mango - Palmherzen - Avocado - Minze - Mango Dressing King Prawns salad - mango - palm - avocado - mint - mango vinaigrette	€ 12.50
Caldinho de Feijão Schwarze Bohnensuppe - knuspriger Speck   Black beans soup - crispy bacon	€ 5.80
Sopa de páprica amarela - Papaya - vieira Gelbe Paprika Suppe - Papaya - scallops   yellow pepper soup - papaya - scallops	€ 7.80

## *Flavours of Brazilian Sea & Mountains*

Only prime quality fish, meat, and vegetables are used for your choice.

Picanha do forno Tafelspitz – Salzkruste gebraten – Wurzelgemüse   prime beef triptip – salt crust – root vegetable	180gr	€ 18.80
Picanha grelhado Sta. Catarina Tafelspitz-Scheiben gegrillt – Pilze – Zucchini - Okra   beef round steak slices grilled – okra – herbs	200gr	€ 19.80
Hamburgueres “Picanha” Hamburger vom Tafelspitz – knuspriges Brot – Rucola – Tomaten - grüne bbq Sauce Hamburger brazilian style – crispy bread - tomaten – green bbq sauce	180gr	€ 14.90
Rib eye steak – café de brazil zartes rip eye steak – cafe de brazil butter – kräuter – Grill Tomate rip eye steak – cafe de brazil butter – herbs – grilled tomato	270gr	€ 25.50
Filet mignón grelado Rinder Filetsteak gegrillt – Demi glace – Kräuter – Gemüse   tenderloin – demi glace – herbs - vegetabel	220gr	€ 29.50
Feijoada original since 1800 Bohneneintopf – schwarze Bohnen – Selchfleisch – Reis – Farofa   black bean stew – smoked meat – rice – farofa		€ 15.20
Camarões vermelhos grelhados rote Garnelen – meer salz flocken – limetten – baguette   red king prawns – sea salt – lemon – baguette		€ 22.50
Moqueca de camarões Garnelen – Zwiebel – Tomaten – Paprika – Knoblauch - Kokosmilch King prawns stew – onion – tomatoes – red pepper – coconut milk		€ 21.90
Peixe do dia – catch of the day – Meeresfisch fangfrisch olive oil – mango – kunquarts – carambola – lime - herbs		Tagespreis
Beilagen: Manioc, Rice, Vegetable		€ 3.90

## *Sobremesa - Desserts*

Mousse de maracujá e manga – salada de manga Maracuja mousse - Mango – Mango Salat	€ 7.60
Manjar de coco com ameixas e açaí Coconut Flan – plum creme – Kokosflan - Açaí-Pflaumencreme	€ 6.50
Tapioca Romeu & Julieta Cheese – Goiabada – Tapioca Omelette - Käse - Guave	€ 7.50
Seleção de queijo – kleiner Käseteller – small cheese selection fresh cheese – fig – goiaba creme - figo - creme de goiabada	€ 7.50
Seleção de queijo – Käseteller – cheese selection fresh cheese – fig – goiaba creme - figo - creme de goiabada	€ 12.50

Das Ipanema Team steht Ihnen für exklusive Partys im Restaurant zu Verfügung,  
Wir betreuen Sie von der Planung bis zur Vollendung Ihrer Wünsche, sprechen Sie uns an und Ihre Träume werden  
greifbar, essbar und trinkbar.