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Opium
gluten free

Hotel Ipanema Plaza

menu
sem
glúten



Entradas • Starters

Missôshiro R\$ 12

Sopa a base de pasta de soja, tofu, cebolinha verde e algas marinhas.

Soup made from soy paste, tofu, seaweed and chives.

Makisushi Ipanema R\$ 32

Alga nori, arroz, palmito, salmão, cream cheese e alface.

Nori, Rice, heart of palm, fresh salmon, cream cheese and lettuce.

Viet Roll R\$ 35

Folha de arroz, camarões, manga, palmito, alface e molho de pimenta doce.

Vietnamese rolls wrapped in rice paper stuffed with shrimps, mango, heart of palm, lettuce, sprouts and sweet chilli sauce.

Mix de Folhas R\$ 29

Mixed Greens

Folhas verdes, maçãs, curry indiano, nozes, sunomono e molho de yogurte.

Mixed Greens, apple, indian curry, walnuts, vinaigrette cucumber and yogurt sauce.

Principais • Main Courses

Talharim de Arroz Vegetariano R\$ 48

Vegetarian Rice Noodle

Azeite, leite de coco, tabasco, curry indiano, shitake, coentro, castanhas de caju, cenoura, abobrinhas e tofu.

Olive oil, coconut milk, tabasco sauce, indian curry, shitake mushroom, coriander, nuts, carrots, zucchini and tofu.

Mignon ao Molho de Mostarda Dijon R\$ 64

Tenderloin with Mustard Sauce

Fritas, arroz de jasmim, creme de leite, mostarda dijon, cebola, pimenta do reino e amido de milho.

French fries, jasmine rice, mustard sauce, onion, pepper and corn starch.

Salmão ao Mango Chutney R\$ 45

Grilled Salmon with Mango Chutney

Servido com legumes sauté: manteiga, alho, salsa, minimilho, abobrinha, berinjela e cenoura.

Served with sautéed vegetables: butter, garlic, parsley, baby corn, zucchini, eggplant and carrot.

Frango ao Mel e Missô R\$ 45

Chicken with Honey and Miso

Servido com salada verde variada: tomates, brotos e gergelim.

Served with mixed greens: tomatoes, sprouts and sesame seeds.

Camarão ao Curry R\$ 79

Curry Shrimps

Arroz de jasmim com camarões, frutas secas, creme de leite, curry indiano, vegetais e coentro.

Shrimps seasoned with indian curry, dried fruits, fresh cream, vegetables, coriander served with jasmine rice.

Sobremesas • Desserts

Salada de Frutas R\$ 15

Fruit Salad

Servida com mel, gengibre e espuma de coco.

Fruit salad served with honey, ginger and coconut foam.

Banana Caramelada R\$ 19

Caramelized Bananas

Servidas com nozes e sorvete de creme.

Served with vanilla ice cream and crushed nuts.

Cocada Cremosa R\$ 18

Creamy Coconut Candy

Servida quente com sorvete de banana.

Homemade creamy coconut candy served warm with banana ice cream.

