



RICE BEANS

Brazilian, homemade-style food by Chef Carlinhos



APPETIZERS

Dadinho de Tapioca — \$14

Tapioca and cheese cubes, malagueta jam

Pão de Queijo — \$10

Brazilian cheese puffs bread.

Coxinha — \$14

Shredded seasoned chicken covered in dough, breaded, and fried to perfection.

Bolinho de Arroz — \$8

Rice and cheese croquette.

Pastéis — \$3.50

Brazilian empanadas (chicken, beef, or cheese)

Hearts of palm +\$1.50

Calabresa Acebolada — \$14

Smoked Brazilian sausage, sautéed onions, and fried yucca.

Pão de Queijo Sliders — \$14

Cheese bread stuffed with pork sausage or beef meatballs..

Bolinho de Bacalhau — \$15

Cod fish croquette.

Lula Frita — \$16

Fried calamari with a side of spicy red tomato sauce.

BBQ Ribs — \$15

Slow-cooked pork ribs with Chef's BBQ Sauce.

Picanha Fatiada — \$20

Strips of Picanha, sautéed with onions and accompanied by fried yucca.

Risoles de Milho com Queijo — \$ 14

Corn and cheese croquette (5 pcs)



HOUSE SPECIALTY

Feijoada do Chef for Two — \$48

A scrumptious slow-cooked black bean casserole with bacon, Portuguese sausage, pork ribs, beef jerk chunks with rice, collard greens and farofa and orange slices served on the side.

Mini Feijoada — \$26



MEATS

Picanha Grelhada no Alho — \$29

Grilled top sirloin steak with garlic, served with fries, farofa, vinaigrette, rice, and beans.

Fraldinha Grelhada — \$35

Grilled skirt steak with hearts of palm cream sauce and rice.

Ribeye Steak — \$40

Served with Piedmontese rice, port wine reduction sauce

Ropa Vieja — \$25

Cuban style pulled beef, with sweet plantains, rice and beans

BBQ Pork Ribs — \$24

Slow-cooked pork ribs, collard greens, homemade BBQ sauce, served with rice and beans.

Carioca Picadinho — \$23

Beef stew of sirloin steak with garlic, onions, sweet peppers, tomatoes, sweet plantains and farofa, rice and beans.

Costela de Vaca — \$40

Braised short beef, red wine, scallions yucca pure and collard greens.



POULTRY

Filé de Frango do Carlinhos — \$24

Pan-seared breast of chicken, carrots and garlic, capers & white wine sauce. Served with rice and beans,

Frango com Quiabo e Polenta — \$26

Chicken stew with polenta, okra in a light tomato broth, served with rice and beans.

Frango Milanesa — \$22

Breaded chicken served with mixed green salad and house dressing, served with rice and beans.

Arroz con Pollo — \$21

Chicken and rice served with fried plantains, cheese, and beans.

Estrogonofe de Frango — \$25

Chicken, mushrooms, pink cream sauce, topped with crispy potato sticks, served with rice.

SALADS

Salada Mista — \$11

Mixed greens, red onions, tomatoes, carrots and olives.

Salada de Palmito — \$15

Hearts of palm, mixed greens, red onions, tomatoes, carrots and olives.

Salpicão — \$17

Brazilian style salad, with shredded chicken, ham, apple, mixed vegetables, raisins, potato sticks, and balsamic glaze.

Chicken add-on — \$10

Picanha add-on — \$12

Salmon add-on — \$14



RICE X BEANS

Brazilian, homemade-style food by Chef Carlinhos



SEAFOOD

Salmão Grelhado — \$27

Pan seared salmon, vegetable rice and capers, with passion fruit glaze.

Moqueca Frutos do Mar — \$31

Stew of fish, calamari and shrimp gently cooked with onions, tomatoes, red peppers, cilantro, coconut milk and palm broth oil broth, served with rice.

Bobó de Camarão — \$27

Pan seared shrimp served on a light tomato, coconut milk and yucca pure, served with rice.

Estrogonofe de Camarão — \$27

Shrimp, mushrooms, pink cream sauce, topped with crispy potato sticks, served with rice.

Tilápia do Chef — \$25

Served with mashed potatoes and shrimp coconut milk sauce.

Camarão na Moranga — \$33

Seasonal squash, stuffed with shrimp topped with Brazilian Cheese, served with rice.

VEGAN

Feijoada Vegetariana — \$27

Rice, vegetables of the day.

Estrogonofe Vegetariano — \$24

Mushrooms, tomatoes, zucchini, hearts of palm, potatoes and carrots coconut milk, and potato sticks.

Arroz, Feijão, e Vegetais — \$21

Rice, beans, vegetables and sweet plantain.

SOUPS



Caldo Verde — \$11

Potato pure with collard greens and Portuguese sausage.

Canja de Galinha — \$10

Chicken and rice soup.

SIDES



Rice — \$6

Black Beans — \$6

Farofa (bacon yucca flour) — \$5

Collard Greens — \$7

Okra — \$8

Zucchini — \$7

Sweet Plantains — \$8

French Fries — \$7

Fried Yucca — \$9

Brazilian Vinaigrette — \$5

+\$5 to share main plates

BRINGING THE MINAS GERAIS SEASONING TO NEW YORK CITY

The accent and the quiet way of speaking reveal the origins of Carlos Roberto Inácio—Minas Gerais, in Brazil. But it is in the kitchen that this background becomes even more evident. The flavors from Minas are present in all dishes made by the chef.

"I used to watch my mother cooking in Minas, so I learned, in a different way, how to bring a different seasoning to my dishes," says Carlinhos, as he is affectionately known.

This family heritage was strengthened here in New York, where Carlinhos learned and developed several cooking techniques in recent years. The chef worked for some of the main Brazilian restaurants in the city and developed menus and exclusive dishes. "I like to be adventurous and fly high, to learn different things," says Carlinhos, the owner of Rice X Beans.

The restaurant joins the two basic ingredients of Brazilian cuisine to present its customers with sophisticated dishes with a typically homemade flavor.

Follow us on Instagram, share your experience with us, and tag us at [@ricexbeans_](https://www.instagram.com/ricexbeans_)



Interested in our catering options? Check out our catering menu!



RICE BEANS

DRINKS MENU

CAIPIRINHA



Classic Lime — \$13

Passion Fruit — \$13

Mango — \$13

Guava — \$13

Cashew Fruit — \$13

Strawberry — \$14

Pineapple Mint — \$14

Spicy-rinha — \$14

Caipicoffee — \$15



HOMEMADE CACHAÇAS

Cinnamon Cloves — \$9

Ginger-Honey — \$9

Spicy — \$9

Pineapple-Mint — \$9

Orange-Chamomille — \$9



SODAS

**Coke, Diet Coke, Sprite,
Gingerale — \$3**

Guaraná, Diet Guaraná — \$4

JUICES — \$7

**Passion fruit, Guava, Mango,
Cashew Fruit, Lemonade,
Pineapple Mint**



COCKTAILS

Gabriela — \$15

Muddled lime, honey, cinnamon infused Gold Cachaça Seleta, passion fruit.

Minas Mojito — \$13

Mint Cachaça, Italicus, fresh lime, mint, simple syrup, homemade spice.

Spicy Carioca Night — \$14

Gold Cachaça Seleta, passion fruit, lime, simple syrup, homemade spice.

Batida de Coconut — \$13

Cachaça Seleta, coconut milk, condensed milk, and toasted coconut flakes.

Smoked Old Fashion — \$15

Four Roses Bourbon, sweet potato compote, angostura bitters, orange peel.

Mezcal Mule — \$14

Apaluz Mezcal, fresh lemon juice, ginger beer, sugar cane stick.

Sangria — \$13

Red wine and macerated fruits.

Spiced Cucumber Margarita — \$14

Muddled cucumber, serrano pepper, Milagro Tequila, Saint Germain, lime juice, agave, and Hawaiian black salt rim.

Banana Espressotini — \$14

Tito's Infused Banana, Kahlua, 1/4 Tacao, espresso.

Pear Spritz — \$13

Pear liquor, Absentroux, sparkling wine.

Gin & Tonic — \$13

XII Gin, lime juice, hibiscus infused lavender syrup.

Pineapple Sour — \$15

Rittenhouse Rye, pineapple juice, simple syrup, aquafaba, pom wine flute.

Paloma — \$15

Apaluz Mezcal, grapefruit cordial, lime juice, club soda



CORDIALS

Port — \$10

Baileys — \$10

Sambuca — \$10

Montenegro — \$10

Frangelico — \$10

Amareto — \$10

Fernet-Branca — \$10

Campari — \$12

Aperol — \$12

Amarguinha — \$8

Pastel de Nata — \$8

BEERS

Modelo — \$6

Corona — \$6

Heineken Light — \$6

Stella — \$6

Super Bock — \$8

Brahma — \$9

Xingu Black — \$6

Xingu Gold — \$9

Founders All Day IPA — \$9

Allagash White — \$7

