

## T.T. BURGER

[Rua Francisco Otaviano 67, Ipanema](#)  
[Metrô General Osório](#)  
Tel 21 3217 5220, [www.ttburger.com.br](#)  
[À la carte R\\$70](#)

### BURGERS, BEACH CROWD

A partnership between the hip Carioca fashion label Reserva and chef Thomas Troisgros, T.T. Burger adopts the high-end, quasi-fast food angle long popularized in New York for Rio's first dedicated joint of its kind. Behind the black and white awning, a wooden bar encloses a central kitchen and the white-tiled walls are adorned with Troisgros family snaps, Instagrams and photos from adoring customers. T.T.'s is sandwiched between Copacabana and Ipanema beaches, located right beside surfer shopping mecca Galeria River, and draws the *pos-praia* – sandy-toed and bikini-clad folk – who spill out onto the curb, seemingly in no particular hurry to go anywhere. The house burger blends short rib, top loin best with the works: tomato, pickles, cured Minas cheese and, of course, a top secret, mayo-based sauce, all presented on sweet potato buns. The homemade and fruity *goiaba* ketchup is not to be missed. Red wine is served in plastic cups, and craft beer makes a nice change from the norm, while the açai and mango Nuvem ice creams are definitely worth exploring. Open 2am at weekends, louche night-owls keep things lively, spilling out from nearby clubs and bars with no intention of hitting the hay. [See website for other locations](#)

## TEVA

[Avenida Henrique Dumont 110b, Ipanema](#)  
Tel 21 3253 1355  
[www.facebook.com/tevevegetal](#)  
[À la carte R\\$100](#)  
Closed Monday

### VEGAN RELISH

The latest and greatest vegan option for Rio's growing army of steak-snubbing food-lovers, Teva brings a touch of class to a genre in which style is all too often an after-thought. This is not to say that the

food doesn't deservedly take centre stage. Chef Daniel Biron, who learned his trade at New York's Natural Gourmet Institute, takes the raw bounty of Brazil's fruit and vegetables and turns them into something memorable. The superb starter of palm-heart 'ceviche' with *baroa* chips is given a light dressing of citrusy tiger's milk and red onion, and the Portobello mushroom carpaccio is flavoured with brazil nuts and mustard. Adventurous mains include Indian-style eggplant and a divine spinach and tomato ravioli. Cocktails abound, too: combinations such as bourbon and cherry or rum and vanilla prove there is no lack of invention and fun, and all the wines are organic and from sustainable vineyards.

## ZAZA BISTRÔ TROPICAL

[Rua Joana Angélica 40, Ipanema](#)  
Tel 21 2247 9101, [www.zazabistro.com.br](#)  
Fixed-price lunch menu R\$59,  
[à la carte R\\$135](#)

### MIDDLE EASTERN, INTERNATIONAL

Zaza is set among the high-rise apartments of Ipanema's Rua Prudente de Moraes. With its combination of bright blue walls and wrought-iron terrace strewn with plants and cushions, it has been an oasis of much-needed conviviality and creativity here since 1999. The restaurant's name is no throwaway gesture either, as the cuisine takes its cue as much from the flavours of Morocco and Thailand as Latin America. Chef Romi Canuto has long been part of the team, graduating to head chef in 2017 to deliver his own exotic tropicalia, including avocado shrimp tarts and tuna noodles with mango, wasabi and edamame. In the upstairs lounge pillows lined around low tables encourage the young artsy crowd to adopt a horizontal, romantic approach to the evening. Midweek, a daily vegetarian special is served alongside an ever-changing three-course lunch that pays homage to air, land or sea. The organic chicken curry has become famous for its blend of Indian, Thai and Brazilian ingredients, and

Canuto's unusual take on the classic *bacalhau* is reason enough to visit this place. An imaginative cocktail list means things start to swing from sundown, so settle in straight from the beach a refreshing Preta Pretinha – Absolut with strawberry, basil and coconut water – or the house take on the Bloody Mary using rosemary-infused vodka. The closely packed tables buzz with as many international accents as Brazilian voices. Booking ahead, particularly for al fresco fans, is essential.

## ZUKA

[Rua Dias Ferreira 233, Leblon](#)  
Tel 21 3205 7154, [www.zuka.com.br](#)  
[À la carte R\\$125](#)

### ITALIAN FUSION

Zuka may be part of a highly successful trio of restaurants on this stretch of Leblon's Rua Dias Ferreira, but it is very much its own animal. The warm lighting and sleek surroundings could be straight out of a Manhattan or West London restaurant style bible, drawing a smart crowd of thirty-something Leblonites. Chef Ludmilla Soeiro returned to the kitchen after a brief hiatus in 2014 and the variety and presentation of her dishes, from the rustic joy of the onion soup to the majestic chargrilled lobster, will convince even the most ardent Paulistano sceptic of Rio's ability to produce top-quality chefs.

## ALSO IN THIS NEIGHBOURHOOD

### BALADA MIX

[Rua Anibal de Mendonça 35, Ipanema](#)  
Tel 21 2147 0111  
[www.baladamixrestaurante.com.br](#)  
[À la carte R\\$90](#)

### LIGHT MEALS, HEALTHY GRILLS

The essence of Ipanema. This restored colonial villa with its bright white facade, located 100 metres from the beach, fills with tanned bodies at lunchtime, when the cooler interior is the preferred spot

for salads, sandwiches and healthy grills. By dusk, however, the terrace becomes the sought-after spot for cocktails. This chain has a simple yet winning formula.

## CAPRICCIOSA

[Rua Vinícius de Moraes 134, Ipanema](#)  
Tel 21 2523 3394  
[www.capricciosa.com.br](#)  
[À la carte R\\$130](#)

### GOURMET PIZZA

Unlike many pizza specialists in Rio, Capricciosa doesn't try too hard to innovate, preferring to stick to classic combinations that, for the most part, live up to their self-styled "D.O.C." label. It is located in a converted Ipanema villa, which makes for an attractive setting, and the large, open dining room buzzes with the carefree and permatanned of Zona Sul. The wood-fired bases are light and crispy, but there is a tendency to be heavy-handed with the mozzarella, so for those unaccustomed to Carioca pizza tastes it's worth specifying "*pouco queijo*" ("a little cheese"). [See website for other locations](#)

## CELEIRO

[Rua Dias Ferreira 199, Leblon](#)  
Tel 21 2274 7843  
Buffet R\$179/kilo

Closed dinner and all day Sunday

### BRAZILIAN KILO, HOMELY

Celeiro is the city's most exclusive kilo restaurant. Under the ever-watchful eye of Lúcia and Bia Herz, whose mother, Rosa, opened the small, homely restaurant in 1982, the extensive, healthy buffet is under constant evaluation. This place was the first to use such ingredients as quinoa, which quickly became a citywide hit, and to observe to seasonal variations. Be warned, though: queues for tables can be long.