



FOGO DE CHÃO®

BRAZILIAN STEAKHOUSE



Welcomed with a glass of La Marca Prosecco
Full Churrascaria experience

Market Table & Feijoada Bar

Start your experience with fresh seasonal salads, exotic vegetables, imported cheeses, smoked salmon, cured meats and more. Includes Fogo feijoada (traditional black bean stew with sausage) served with rice, fresh orange and farofa (baked yucca flour with bacon) and seasonal soup.

Main Course*

Continuous tableside service of signature cuts of meat prepared, fire-roasted and served by our gaucho chefs. Enjoy the full variety of meats.

- ◆ **Picanha** (*Sirloin*) Prime part of the top sirloin, seasoned with sea salt or garlic
- ◆ **Filet Mignon** (*Tenderloin*) Seasoned or wrapped in bacon
- ◆ **Alcatra** (*Top Sirloin*) One of our largest steaks, tender and thinly sliced
- ◆ **Fraldinha** (*Bottom Sirloin*) Flavorful cut, with strong marbling
- ◆ **Beef Ancho** (*Rib Eye*) Prime part of the rib eye, seasoned for flavor
- ◆ **Costela** (*Beef Ribs*) Tender and juicy
- ◆ **Cordeiro** (*Lamb*) Fresh leg of lamb or tender chops
- ◆ **Lombo** (*Pork*) Parmesan-encrusted pork loin filets
- ◆ **Costela de Porco** (*Pork Ribs*) Marinated and slow-roasted for tenderness
- ◆ **Linguiça** (*Pork Sausage*) Slow-roasted and savory
- ◆ **Frango** (*Chicken*) Bacon-wrapped breast

Brazilian Side Dishes

Accompany your meats with authentic Brazilian side dishes, including warm pão de queijo (cheese bread), crispy polenta, mashed potatoes, and caramelized bananas. Served throughout the meal.

Accompanied by your choice of –
Terrazas de los Andes Reserva Malbec
Rodney Strong Cabernet Sauvignon
Santa Margherita Grigo

Dessert Selected from our Full Dessert List