BAR FOGO

SHAREABLE PLATES

ROSEMARY TRUFFLE FRIES 49
Rosemary, grated Parmesan, truffle oil. Served with salsa rosa.

SWEET POTATO FRIES 49
Served with malagueta aioli.

BONELESS CHICKEN WINGS 59
Marinated chicken served with Ranch dressing.

BONELESS CHICKEN THIGHS 59
Marinated chicken thighs and peri peri sauce.

GUACAMOLE DIP 68
Avocado, tomato, onion, cilantro, sumac served with baguette.

BRAZILIAN CHEESE BALLS 59
Served with salsa rosa.

COXINHA CHICKEN BITES 59
Served with malagueta aioli.

PICANTE SHRIMPS 99
Tempura battered shrimp tossed in our house-made spicy sauce.

JUMBO PRAWN COCKTAIL 119
6 jumbo prawn tails, fresh lettuce, Marie Rose sauce.

LOBSTER MAC & CHEESE 169
Butter-Bathed™ lobster, rich cheese sauce, panko breadcrumbs.

INDULGENT & MORE

TOMAHAWK STEAK* 899
33 days dry aged Bone in Ribeye Tomahawk.

WAGYU RIBEYE* 699
500 g premium graded, 8+.

SEAFOOD TOWER 399
Lobster tail, 4 jumbo king prawns, King crab cluster, Baerii caviar.

WAGYU EMPANADAS 99
Wagyu beef, egg, onion, peppers & criolla sauce.

PICANHA BURGER* 89
Fresh ground in-house, smoked provolone, bibb lettuce, tomato, onion, chimichurri aioli, brioche bun. Served with French fries.

BRAISED BEEF RIB SLIDERS 99
Braised beef, malagueta aioli, provolone cheese, crispy onions on brioche buns.

BAERII CAVIAR 179
10g Baerii Caviar, served with Pão de Queijo.

TRUFFLE RISOTTO 99
Black truffle & wild mushrooms risotto.

BEETROOT & GOAT'S CHEESE PASTA 109
Beetroot tortelloni, orange, goat's cheese.

VEGETABLE MOQUECA 79
Hearts of palm, sweet potato, corn in a tomato, coconut stew with spicy sauce.

KING CRAB 199
Simply steamed and served with salsa rosa.

BUTTER BATHED LOBSTER TAIL 149
Lobster tail, with indulgent garlic butter, grilled.

Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction.

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Starters

Cold seafood dishes. Sized to share.

JUMBO PRAWN COCKTAIL 119
6 jumbo prawn tails, fresh lettuce, Marie Rose sauce, vinaigrette.

SEAFOOD TOWER 399
Lobster Tail, 4 Jumbo King Prawns, King Crab Cluster, Baerii Caviar.

PICANTE SHRIMPS 99
Tempura battered shrimp tossed in our house-made spicy sauce.

The Churrasco Experience

Our gaúchos harness century-old culinary traditions and skillfully butcher, season and grill each cut creating a salty bark outside and a juicy inside to delight the senses and create a memorable experience.

FULL CHURRASCO
Lunch 299 AED | Dinner 349 AED

Continuous table side service of freshly-grilled cuts of succulent prime beef. Enjoy classic cuts such as our signature Picanha, Fillet Mignon and Ribeye, as well as lamb and chicken, carved at your table. These are complemented by Feijoada, rice and a variety of seasonal sides, alongside dishes from our Market Table, which you can enjoy throughout your experience with us.

Enhance your experience with:

KING CRAB 199
Simply steamed and served with salsa rosa

ROASTED BONE MARROW 129
2 bone marrow canoes, sourdough bread and chimichurri and panko breadcrumbs

BUTTER-BATHED™ LOBSTER TAIL 149
With indulgent garlic butter.

BAERII CAVIAR 179
10g Baerii Caviar, served with Pão de Queijo.

SHARE AN INDULGENT CUT

Sized to share at the table for 4 or more..

DRY-AGED TOMAHAWK 899
1000g of 33-days dry-aged bone-in Ribeye Tomahawk steak.

WAGYU RIBEYE 699
500g of thick-cut Australian 100% full-blood grade 9 Wagyu Sirloin.

Seafood, Vegetarian & More

Includes the Market Table.

SINGLE CUT CHURRASCO 269
Choose your favourite cut:
Roasted chicken, fraldinha, Alcatra, Lamb steak, or roasted brisket.
Your cut of choice will be served continuously and carved tableside.

MARKET TABLE AND FEIJOADA 119
Indulge in our Market Table, featuring a bountiful selection of salads and fresh vegetables, cured meats, Continental cheeses, antipasti dishes and more, alongside our Feijoada – a black bean with beef stew and fluffy rice.

WHOLE BRANZINO 249
Whole fresh fish, grilled blistered and carved tableside.

VEGETABLE MOQUECA 149
Hearts of palm, sweet potato, corn in a tomato, coconut stew with spicy sauce.

TRUFFLE RISOTTO 169
Black truffle & wild mushrooms risotto.

BEETROOT & GOAT'S CHEESE PASTA 179
Beetroot tortelloni, orange, goat's cheese.

Shareable Sides

Sized to share for two or more

WAGYU EMPANADAS 99
Wagyu beef, egg,onion,peppers & criolla sauce

LOBSTER MAC & CHEESE 169
Butter-Bathed™ lobster, rich cheese sauce, panko breadcrumbs.

CROQUETAS DE ASADO 59
Beef ribs croquettes, potato pai, chimichurri mayo.

POTATOES AU GRATIN 69
Thinly sliced potatoes baked in a creamy cheese sauce until golden brown.

ROSEMARY TRUFFLE FRIES 49
Rosemary, grated Parmesan, truffle oil. Served with salsa rosa.

SWEET POTATO FRIES 49
Served with malagueta aioli.

Vegan Gluten-free

The Fogo Churrasco Experience for children 6 and under is complimentary. 6 to 12 half price.
*Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Signature drinks or liquors with added ingredients may increase calorie content. *THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

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BAR FOGO

SOUTH AMERICAN COCKTAILS

FOGO PREMIUM CAIPIRINHA 69
Premium aged cachaça, fresh muddled limes, cane sugar.

CAIPIRINHA CLASSIC 59
Silver cachaça, limes, cane sugar.

STRAWBERRY HIBISCUS 66
Silver cachaça, house-made hibiscus elixir, strawberries, lime.

PASSIONATE CAIPIRINHA 66
Silver cachaça, passion fruit, lime.

MANGO MALAGUETA 66
Silver cachaça, limes, mango, habanero peppers.

SUPERFRUIT LEMONADE 66
Absolut vodka, Gran Marnier, açaí berry, fresh strawberry, blueberry, lemon.

GIN BASIL 64
Gin, muddled basil, fresh lime.

CARAMELIZED PINEAPPLE OLD FASHIONED 74
100% rye, muddled caramelized pineapple, orange, Luxardo cherry.

DESERT ROSE 64
Patrón Silver, Aperol, lime, aquafaba, angostura bitters.

BRAZILIAN GENTLEMAN 74
Rye whiskey, passion fruit, tawny port, angostura bitters.

JORGES'S SOUR 78
Woodford Reserve Bourbon, Licor 43, silver cachaça, lemon, honey elixir, Malbec.

BRAZILIAN SPRITZ 78
Aperol, cachaça, elderflower syrup, passion fruit seeds, Zonin Prosecco & soda.

MANGO GINGER MARTINI 68
Absolut vodka, ginger syrup, mango purée, honey elixir, soda & basil leaves.

WINES BY THE GLASS

SPARKLING

Zonin Brut Prosecco 69
Veneto, Italy

Moët & Chandon, Brut, "Impérial" 198
Champagne, France

Moët & Chandon, Brut Rosé, "Impérial" 285
Champagne, France

WHITE & ROSÉ

Trimbach "Cuvée Particulière" Gewurztraminer 89
Alsace, France

Domaine Drouhin Vaudon Chablis 98
Burgundy, France

Fuzion Chenin/Chardonnay 59
Mendoza, Argentina

Château Sabourin Grande Réserve 68
Bordeaux, France

RED

Château Pey La Tour 98
Bordeaux, France

Terrazas de los Andes, Malbec 98
Mendoza, Argentina

Fuzion, Shiraz/Malbec 59
Mendoza, Argentina

False Bay Pinotage 59
Western Cape, South Africa

Miolo, Pinot Noir, Reserva 82
Vale dos Vinhedos, Brazil

BEERS

Peroni, Corona, Heineken, Stella Artois 49

Paulaner Weissbier 59

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