

LUNCH

FOGO de CHÃO

INDULGENT APPETIZERS *Served with Brazilian Malagueta cocktail sauce and fresh lemon.*

Jumbo Shrimp Cocktail	Poached shrimp or sautéed shrimp.	89
Picante Shrimp	Tempura battered shrimp tossed in our house-made spicy sauce.	79

THE FOGO® CHURRASCO EXPERIENCE

Continuous table-side service of signature cuts of fire-roasted meat. 249

Includes Market Table & Feijoada Station and Brazilian side dishes. Cuts are accompanied with a variety of house-made sauces.

Filet Mignon* (Tenderloin)	Beef Ancho* (Ribeye)	Costela* (Beef Ribs)
Picanha* (Prime part of the Top Sirloin)	Cordeiro* (Leg of Lamb, Lamb Chops)	Acem* (Prime Rib)
Alcatra* (Top Sirloin)	Linguiça chicken and lamb sausages	Cupim (Hump)
Fraldinha* (Bottom Sirloin)		Frango (Chicken)

Brazilian Side Dishes Warm pão de queijo (cheese bread), crispy polenta, mashed potatoes and caramelized bananas. Served throughout the meal.

GAUCHO CUTS

Continuous service of the most popular fire-roasted cuts of Brazil. 199

Includes Market Table & Feijoada Station and Brazilian side dishes. Cuts are accompanied with a variety of house-made sauces.

Costela* (Beef Ribs)	Fraldinha* (Bottom Sirloin)	Cupim (Hump)
Alcatra* (Top Sirloin)	Cordeiro* (Leg of Lamb)	Frango (Chicken wrapped with beef bacon)

ONE CUT

280 g. Choose one of the fire-roasted meats carved tableside. 129

Includes Market Table & Feijoada Station and Brazilian side dishes.

Fraldinha* - Strongly marbled bottom sirloin steak, carved against the grain for tenderness.

Picanha* - Most prized Brazilian sirloin steak, lightly seasoned with sea salt, thinly sliced.

Leg of Lamb* - Fire-roasted until tender, sliced off the bone. Served with mint-churri sauce.

Chicken - Tender citrus-marinated chicken breast, lightly seasoned with Brazilian spices.

MARKET TABLE & FEIJOADA STATION

Fresh seasonal salads, exotic vegetables, imported cheeses, smoked salmon, cured meats, Fogo feijoada (traditional black bean stew with beef) served with rice, fresh orange and farofa (baked yuca flour with beef bacon), seasonal soup, and more. Visit as often as you like. 99

SEAFOOD

Mango Chilean Sea Bass 169

Pan-seared 8 oz. fillet glazed with mango sauce and accented with a fresh tropical fruit relish. Served with grilled asparagus. Includes Market Table & Feijoada Station and Brazilian side dishes.

Pan-Seared Salmon 149

8 oz. topped with chimichurri and served with grilled asparagus and fresh lemon. Includes Market Table & Feijoada Station and Brazilian side dishes.

PRICES INCLUSIVE OF MUNICIPALITY FEE, SERVICE CHARGE AND 5% VAT

The Fogo Churrasco Experience for children aged 6 and under is complimentary. Children aged 7 to 12 are half price.

* 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.

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

DINNER
FOGO de CHÃO

The Authentic Taste of Southern Brazil

INDULGENT APPETIZERS

Jumbo Shrimp Cocktail	Poached or sautéed shrimp. Served with Brazilian Malagueta cocktail sauce and fresh lemon.	89
Picante Shrimp	Tempura battered shrimp tossed in our house-made spicy sauce.	79

THE FOGO® CHURRASCO EXPERIENCE 299

Market Table & Feijoada Station

Fresh seasonal salads, exotic vegetables, imported cheeses, smoked salmon, cured meats, seasonal soup, and more. Fogo feijoada (traditional black bean stew with beef) served with rice, fresh orange and farofa (baked yuca flour with beef bacon). Visit as often as you like.

Continuous Table-side 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,	Cupim (Hump) Slow roasted, rich and tender	Cordeiro* (Lamb) Leg of lamb, lamb chops
Fraldinha* (Bottom Sirloin) Flavorful cut, with strong marbling	Beef Ancho* (Rib Eye) Prime part of the rib eye,	Linguiça (Sausages) Selection of lamb or chicken sausage
Alcatra* (Top Sirloin) Tender and thinly sliced	Acem* (Prime Rib) Tender, juicy bone-in rib	Frango (Chicken) Beef bacon-wrapped breast or tender legs
Costela* (Beef Ribs) Tender and juicy	Filet Mignon* (Tenderloin) Delicate and tender	

Brazilian Side Dishes

Warm pão de queijo (cheese bread), crispy polenta, mashed potatoes and caramelized bananas. Served throughout the meal.

GAUCHO CUTS 229

Continuous service of the most popular fire-roasted cuts of Brazil.

Includes Market Table & Feijoada Station and Brazilian side dishes. Cuts are accompanied with a variety of house-made sauces.

Costela* (Beef Ribs)	Fraldinha* (Bottom Sirloin)	Cupim (Hump)
Alcatra* (Top Sirloin)	Cordeiro* (Leg of Lamb)	Frango (Chicken)

SEAFOOD

Mango Chilean Sea Bass	169
Pan-seared then glazed with mango sauce and accented with a fresh tropical fruit relish. Served with grilled asparagus. Includes the Market Table and Brazilian side dishes.	

Grilled Salmon	159
Served on a bed of asparagus, drizzled with chimichurri sauce. Includes the Market Table and Brazilian side dishes.	

PRICES INCLUSIVE OF MUNICIPALITY FEE, SERVICE CHARGE AND 5% VAT

The Fogo Churrasco Experience for children aged 6 and under is complimentary. Children aged 7 to 12 are half price.

* 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 FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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

DESSERTS

Papaya Cream	39	Caramelized Pineapple	39
Fresh papaya blended with vanilla ice cream. Topped with Creme de Cassis		Dusted in cinnamon and served with Vanilla Ice Cream	
Tres Leches Cake	49	Homemade Brazilian Flan	39
Rich cake soaked in three types of milk then topped with vanilla mousse and salted caramel Dulce de Leche.		Vanilla and caramel flavored custard served chilled with caramel sauce on top	
Churros	49	Crème Brûlée	49
Traditional Brazilian churros tossed in cinnamon and sugar. Served with Dulce de Leche and house-made custard		Homemade vanilla bean custard with a glazed sugar coating	
		Chocolate Lava Cake	49
		Chocolate cake with a fudge center. Served warm with a scoop of vanilla ice cream	

HOT DRINKS

Espresso	19	Macchiato	19
Double Espresso	24	Moroccan Tea	24
Americano	2	Hot Chocolate	19
Cappuccino	24	Hot Tea	19
Latte	24	<i>Ask your server about our premium tea selection</i>	

BEVERAGES

COLD DRINKS

Water

San Benedetto - still

small 16

large 24

San Benedetto - sparkling

small 16

large 24

Sodas

Coca Cola, Diet Coke, Sprite, Diet Sprite, Fanta Orange

19

Fresh Juices

Orange, watermelon, pineapple

28

HOT DRINKS

Espresso

19

Double Espresso

24

Americano

24

Cappuccino

24

Latte

24

Macchiato

19

Moroccan Tea

24

Hot Chocolate

19

Hot Tea

Ask your server about our premium tea selection

19

SPECIALTY DRINKS

SANGRIA *(NON-ALCOHOLIC)*

A classic drink made with grape juice, aromatized with fresh fruit and bubbles of lemonade

Classic Sangria

Orange, red grape, apple, pineapple
glass 34 / pitcher 119

MOCKTAILS *(NON-ALCOHOLIC)*

Classic Paraíso

Muddled fresh limes, pure cane sugar, soda
34

Passion Paraíso

Passion fruit, fresh lime, club soda
34

Strawberry Mint Spritz

Strawberries, fresh lime, mint leaves, club soda
34

Mango Carnival

Mango, fresh lime, orange juice
34

Raspberry Búzios

Raspberries, cranberry juice, fresh lime
34

Pineapple Mint Lemonade

Pineapple, fresh mint, lemon
34

Mint Lemonade

Lemonade, fresh mint
34

Frosty Brazilian Frozen

Mango, ginger, cream, coconut water, pineapple
34