



Rodizio's Story

Rodizio goes back to the beginning of the 20th century with the "Brazilian Gauchos" established in the Pampas of South America; Rich and fertile soil with a temperate climate that favored cattle grazing and an abundant harvest of fruits and vegetables. To celebrate the good harvests and to give thanks, Los Gauchos held large parties in which abundant fruits and vegetables, beef, chicken, pork, fish, and some house pieces were served, which were carefully marinated with fine herbs and roasted in bonfires on the ground, using Espetos. The Gauchos offered meat to all the guests still on the skewer(Espeto) and carved them directly on to the plates of each of their guests.

In Fogo de Janeiro, we continue this delicious tradition and offer you the art of roast meat served in skewers with the secrets of Brazil.

Please inform our staff if you are allergic to any particular food.

Rodizio meats

Argentine sausage

Traditional ground beef, marinated with fine herbs

Chicken

Specially marinated in a chimichurri sauce, bell peppers, paprika, oil, garlic, onion, and white wine

Beef Steak

Marinated with natural seasonings, vegetable oil, salt, and pepper

Pork Loin with Mustard

Marinated with garlic, onion, oil and Creole mustard

Top Sirloin

Exquisitely marinated in chimichurri sauce, basil, oregano, black pepper, parsley, and red wine

Turkey Supreme

Marinated in chimichurri sauce

Fillet Steak

Succulently marinated in chimichurri sauce, basil, oregano, black pepper, parsley, and red wine

Beef Sweetbreads

Light marinade in chimichurri sauce, milk, salt, and pepper

Roasted Pineapple with Cinnamon

Caramelized sugar, cinnamon, and brandy

Ask for the vegetarian option.