



For 100% vegan options, see the menu on the last page

THE HISTORY OF THE RODIZIO

The rodizio goes back to the turn of the 20th century with the Brazilian Gauchos that lived in South America's Pampas region: rich and fertile soil with a mild climate that was ideal for cattle and abundant fruit and vegetable farming. To celebrate the good harvests and to give thanks, the Gauchos threw big parties where they served plenty of fruits, vegetables, beef, chicken, pork, fish and hunted animals, which were all carefully marinated in herbs and roasted over pit res using long sword-like skewers known as "espetos". The Gauchos served their guests all of the meat still on the skewer (espeto), and cut the meat directly onto each guest's plate. At Fogo do Brazil, we continue this delicious tradition and offer you the art of roasted meat served on espetos with the cooking secrets of Brazil.

We would like to invite you to start your dining experience with a Gaucho salad, a traditional soup, and a selection of our cuts of meat.

RODIZIO MEAT SELECTION

DESSERTS



Baked Alaska

Ice cream cake coated with whipped cream and ambéed liqueur



Crepes

Sweet homemade crêpes with caramelized strawberry, peach, and banana



Raw coconut cheesecake

ALLERGENS



CONTAINS
GLUTEN



EGGS



CELERY



MUSTARD



DIOXIDE SULFUR
AND SULFATE



VEGAN



MENÚ VEGANO ESPECIALIDADES | VEGAN MENU SPECIALTIES

BROCHETA DE CHAMPIÑONES Y TOMATES CHERRY AL AJILLO
MUSHROOM AND GARLIC CHERRY TOMATO SKEWER

SANDÍA ASADA
ROASTED WATERMELON

Acompañada de ensalada de lechugas y cítricos
Accompanied by lettuce and a citrus salad

CANELÓN DE PORTOBELLO
PORTOBELLO CANNELLONI

Relleno de vegetales asados, servido con quinoa y concasse de tomate
Stuffed with roasted vegetables, served with quinoa and tomato concasse

TAPIOCA CON LECHE DE COCO
TAPIOCA WITH COCONUT MILK

