



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 fine herbs and roasted over pit fires using long sword-like skewers known as "espetos". The Gauchos offered their guests all of the meat still on the sword (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.

RODIZIO MEATS

Garlic/Parmesan Bread
Home baked bread

Argentine Sausage
Combination of sausage meats with a touch of spice

Chistorra / Chorizo
Traditional basque sausage

Turkey
Wrapped in bacon

Grilled Chicken
Marinated with paprika and olive oil

Pork Entrecote with Honey
A Brazilian-style cut of meat marinated with red wine, fine herbs, salt, and black pepper

Loaded Ribs
Glazed and braised in its own juices

Steak With Garlic
Flank steak marinated with Garlic

Maminha
Tri-tip

Picanha
Sirloin cap

Top Sirloin
Marinated with Chimichurri. Basil, Oregano, Pepper, Parsley, and Red Wine

Abacaxi
Glazed Pineapple

DESSERTS

Baked Alaska
Ice cream cake coated with whipped cream and flambéed liqueur

Caramel Flan
Traditional strawberry custard and caramel dessert, made Brazilian-style

Chocolate Mousse
Creamy chocolate dessert with crispy marzipan

Crêpes
Sweet homemade crêpes with caramelized strawberry, peach and banana

FOOD, ACTIVITIES, FUN
Contact concierge for
more information

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*Consumption of raw or undercooked
meat or seafood may increase the risk
of contracting a foodborne illness