

INDULGENT APPETIZERS

Sized to share. Served with Brazilian malaqueta cocktail sauce and fresh lemon.

JUMBO SHRIMP COCKTAIL  
Six poached shrimp. 99

CHILLED LOBSTER & SHRIMP  
Two lobster claws, one split lobster tail, four jumbo shrimp. 199

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

A FOGO TRADITION  
*the* CHURRASCO EXPERIENCE

CONTINUOUS TABLE-SIDE SERVICE OF SIGNATURE CUTS OF FIRE-ROASTED MEAT

Includes Market Table & Feijoada Bar

299 PER PERSON

PICANHA\*  
Prime part of the Top Sirloin

FRALDINHA\*  
Bottom Sirloin

ALCATRA\*  
Top Sirloin

Brazilian Side Dishes

BEEF ANCHO\*  
Ribeye

FILET MIGNON\*  
Tenderloin

FRANGO  
Chicken

WARM PAO DE QUEIJO  
Cheese Bread

COSTELA\*  
Beef Ribs

CORDEIRO\*  
Prime Lamb Steak, Chops

Parmesan-coated breast,  
beef-bacon wrapped  
breast, and tender legs

CRISPY POLENTA

MASHED POTATOES

CARAMELIZED  
BANANAS

PONTA DE PEITO\*  
Beef Brisket

PICANHA com ALHO\*  
Garlic Picanha

CUPIM  
Hump

ADD AN INDULGENT CUT

Sized to share for four or more.

Make the night more indulgent by adding one of our premium cuts to your Churrasco Experience.

WAGYU ANCHO\*  
RIBEYE  
500g premium graded, 8+  
689

WAGYU NEW YORK  
STRIP\*  
500g. premium graded, 8+  
659

DRY-AGED  
TOMAHAWK ANCHO\*  
1.2 Kg. Long Bone Ribeye dry-aged for  
a minimum of 42 days. | 990

GAUCHO CUTS

Continuous service of the most popular cuts in Brazil  
Includes Market Table & Feijoada Bar  
and Brazilian side dishes. 249

ALCATRA\* PONTA DE PEITO\* CORDEIRO\*  
FRALDINHA\* CHICKEN BREAST CUPIM

MARKET TABLE &  
FEIJOADA BAR

Visit as often as you like!  
Includes Brazilian side dishes. 99

Fresh seasonal salads, exotic vegetables, imported  
cheeses, smoked salmon, cured meats, seasonal soup,  
Fogo feijoada (traditional black bean stew with beef)  
served with rice, fresh orange, farofa (baked yuca flour)

ENTRÉES

Includes Market Table & Feijoada Bar  
and Brazilian side dishes.

CHILEAN SEA BASS  
Topped with Papaya Vinaigrette. Served with  
grilled asparagus. 229

PAN-SEARED SALMON\*  
Topped with chimichurri.  
Served with grilled asparagus. 189

CAULIFLOWER STEAK  
Oven roasted with a parmesan crust and  
basil sauce with lentil quinoa salad. 149

ROASTED VEGGIE POWER BOWL  
Vegan and gluten free, served with  
chimichurri spinach rice. 149

SEARED TOFU WITH MISO  
BLACK BEAN PASTA  
Vegan and gluten free, tossed with carrot  
ginger-miso dressing. 149

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

The Fogo Churrasco Experience for children 6 and under is complimentary, 7-12 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.