

*Experience Churrasco at Home*

**Churrasco  
Combinations**

Choose your fire-roasted meat and two traditional Brazilian sides served with Pão de Queijo and chimichirri sauce.

**CHOOSE ONE MEAT**  
6oz Prices Vary  
**CHOOSE TWO MEATS**  
10oz total 25

<b>PICANHA*</b> Prime part of Top Sirloin. 6oz 440 cal	21	<b>MASHED POTATOES</b> 170 cal
<b>FRANGO</b> Marinated Chicken Legs/Thighs. 6oz 350 cal	19	<b>SAUTÉED ASPARAGUS</b> 200 cal
<b>FRALDINHA*</b> Bottom Sirloin. 6oz 380 cal	21	<b>SAUTÉED BROCCOLI</b> 280 cal
<b>LAMB PICANHA*</b> Prime Lamb Steak. 6oz 700 cal	21	<b>QUINOA TABBOULEH</b> 90 cal
<b>MEDALHÕES COM BACON *</b> Bacon-wrapped Chicken. 6oz 350 cal	21	<b>POWER GREENS</b> 5-120 cal
<b>Bacon-wrapped Steak. 6oz 370 cal</b>		<b>CAESAR SALAD</b> 70 cal
		<b>TRI-BEAN SALADA</b> 140 cal
		<b>MOZZARELLA CAPRESE</b> 90 cal
		<b>FEIJOADA</b> 100 cal
		<b>WHITE RICE</b> 210 cal
		<b>POTATO SALAD</b> 250 cal
		<b>SEASONAL APPLE SALAD</b> 88 cal
		<b>SEASONAL HUMMUS</b>

**Fire-Roasted  
Meats**

**BY THE POUND**

<b>PICANHA*</b> Prime part of Top Sirloin. 1180 cal	26	<b>FRANGO</b> Marinated Chicken Legs/Thighs. 930 cal	16
<b>MEDALHÕES COM BACON *</b> Bacon-wrapped Chicken. 940 cal	26	<b>LAMB PICANHA*</b> Prime Lamb Steak. 700 cal	28
<b>FRALDINHA*</b> Bottom Sirloin. 1010 cal	32	<b>LINGUIÇA</b> Brazilian Spicy Sausage. 990 cal	24
		<b>SAUCY LEGS</b> Fire-roasted chicken, hot Brazilian BBQ, Panko breadcrumbs, dedo de moça peppers. 780 cal	16

**BY THE EACH**

<b>FILET MIGNON*</b> Grilled. 8oz 600 cal	24	<b>ATLANTIC SALMON*</b> 8oz 640 cal	20
<b>BONE-IN BEEF ANCHO*</b> Bone-In Ribeye. 32oz 2400 cal	65	<b>CORDEIRO*</b> Rack of 8 Lamb Chops. 11lb 770 cal	52
<b>BISTECA DE PORCO</b> Double Bone-in Pork Chop. 20oz 1300 cal	50	<b>COSTELA*</b> Beef Short Ribs. 5lb 8800 cal	98

**Butcher  
Shop**

Carved fresh daily by our Gaucho Chefs and packaged for cooking at home. Includes chimichurri and rock salt for grilling.

**READY TO GRILL**

<b>PICANHA</b> Prime part of Top Sirloin. 5oz steak 280 cal	10	<b>WAGYU ANCHO (RIBEYE)</b> 24oz steak 1872 cal	150
<b>BONE-IN BEEF ANCHO</b> Ribeye. 32oz steak 2400 cal	48	<b>BISTECA DE PORCO</b> Double Bone-in Pork Chop. 32oz 2080 cal	36
<b>WAGYU NEW YORK STRIP</b> 20oz steak 1870 cal	150	<b>ATLANTIC SALMON</b> 8oz fillet 415 cal	14
<b>LINGUIÇA</b> Brazilian Spicy Sausage. 1.5lb 1480 cal	25	<b>COSTELA</b> Beef Short Ribs. 5lb rack 8800 cal	80
<b>LAMB PICANHA</b> Prime Lamb Steak. 5oz 350 cal	10	<b>DRY-AGED TOMAHAWK ANCHO</b> 36oz steak 2650 cal	110
<b>CHILEAN SEA BASS</b> 8oz 220 cal	26	<b>FRANGO</b> Marinated Chicken Legs/Thighs. 1lb 810 cal	12
<b>FRALDINHA</b> Bottom Sirloin. 16oz steak 790 cal	20	<b>LAMB CHOP RACK</b> 8 Lamb Chops 720 cal	45
<b>FILET MIGNON</b> Tenderloin. 8oz steak 600 cal	14	<b>COLD-WATER LOBSTER TAIL</b> 6oz 110 cal	20

## Menu For Groups

Our Small Group Packages by FOGO include everything needed to prepare a Brazilian inspired meal right at home.

### Celebration Experience

#### FIRE-ROASTED. READY TO SERVE. SERVES 4

145

For any special occasion - we bring the celebration to you. An assortment of our most popular meats, Brazilian sides and Pão de Queijo served with our signature Chocolate Brigadeiro complete with candles to celebrate. *2505 cal per person.*

#### FIRE-ROASTED MEATS

##### PICANHA\*

Prime part of Top Sirloin  
16oz

##### FRALDINHA\*

Bottom Sirloin 16oz

##### FRANGO

Marinated Chicken Breast  
16oz

#### BRAZILIAN SIDES & DESSERTS

Pão de Queijo, Mashed Potatoes, Power Greens or Caesar Salad, Sautéed Asparagus, Chocolate Brigadeiro

### Grilling at Home Experience

#### PACKAGED TO GRILL AT HOME. SERVES 6+

137

Bring the Fogo de Chão experience home with an all-in-one assortment of ready-to-grill meats, Brazilian sides, and Pão de Queijo. Includes six Fogo de Chão red/green coasters, and chimichurri sauce and rock salt for grilling. *1955 cal per person.*

#### READY TO GRILL

##### PICANHA

Prime part of Top Sirloin  
(4) 5oz steaks

##### FRALDINHA

Bottom Sirloin (1) 16oz steak

##### FRANGO

Marinated Chicken  
Legs/Thighs 2lb

##### LAMB PICANHA

Prime Lamb Steak  
(2) 5oz steaks

##### LINGUICA

Brazilian Spicy Sausage  
1.5lb

READY TO REHEAT - Mashed Potatoes, Sautéed Asparagus, Pão de Queijo

READY TO SERVE - Brown Sugar & Black Pepper Bacon

#### ENHANCE YOUR MEAL

##### DRY-AGED TOMAHAWK ANCHO

36oz 2650 cal

110

##### WAGYU NEW YORK STRIP

20oz 1870 cal

150

### Date Night Experience

#### FIRE ROASTED. READY TO SERVE. SERVES 2.

145

Enjoy a romantic evening of premium steaks, Brazilian sides and Pão de Queijo with a bottle of any exclusive Fogo Trilogy wine. Finish the night with two of our signature desserts. Includes two heart-shaped Fogo red/green coasters. *3395 cal per person.*

#### FIRE-ROASTED MEATS - Choice of one

##### BONE-IN RIBEYE\*

32oz. steak

##### FILET MIGNON\*

8oz. steak

##### ATLANTIC SALMON\*

8oz. filet

#### BRAZILIAN SIDES

Pão de Queijo, Mozzarella Caprese, Mashed Potatoes, Sautéed Asparagus

#### DESSERTS - Choice of one

CHOCOLATE BRIGADEIRO 1 SLICE

NEW YORK STYLE CHEESECAKE 1 SLICE

#### FOGO TRILOGY WINE - Choice of one

JORJÃO MALBEC RESERVA

EULILA BY VIK RED BLEND

O'LEÃO BY VIK RED BLEND

ORDER NOW: fogo.com / PICK-UP: Prepped & Ready

DELIVERY: \$4.99 Delivery Fee, Minimum purchase \$15, \$3 service fee

BALTIMORE 600 East Pratt St., Suite102, Baltimore, MD 21202 317-638-4000

\*Some of these menu 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. 2000/day is used to calculate calorie count, but calorie need may vary. Additional nutritional information available upon request. Individual items show calories/serving. Group packages show calories/portion/person. © 2026 Fogo de Chão (Holdings) Inc. All rights reserved.

South American Wine

Founders Trilogy Wines

Includes all three wines 101

The Founders Trilogy Collection includes three wines (Eulila, Jorjão, and O Leão), each honoring one of our founding Fogo family members, Jorge Ongaratto, Selma "Eulila" Oliveira, and Larry Johnson. The collection also includes a commemorative box and tasting sheet.

	Priced Individually
<b>RED BLEND</b> - Eulila by VIK, Cachapoal Valley, Chile 630 cal In honor of Selma "Eulila" Oliveira, the beloved brand matriarch.	48
<b>MALBEC</b> - Jorjão by Zuccardi, Mendoza, Argentina 660 cal In honor of Jorge Ongaratto, the Brazilian gaucho and founding father of Fogo de Chão.	51
<b>RED BLEND</b> - O Leão by VIK, Cachapoal Valley, Chile 640 cal In honor of Larry Johnson, the courageous leader of global growth.	54

WHITE AND ROSÉ

<b>SAUVIGNON BLANC</b> - Lapostolle, "Grand Selection", Rapel Valley, Chile 580 cal	45
<b>ROSÉ</b> - Montes, "Cherub", Colchagua Valley, Chile 590 cal	38
<b>CHARDONNAY</b> - Natura by Emiliana, Chile 610 cal	39

RED

<b>CABERNET SAUVIGNON</b> - The Sonhadores by Cline Family Cellars, Alexander Valley 640 cal	84
<b>RED BLEND</b> - The Seeker, Mendoza, Argentina 630 cal	37
<b>RED BLEND</b> - VIK, "Milla Cala", Millahue, Chile 640 cal	60
<b>RED BLEND</b> - VIK, "La Piu Belle", Millahue, Chile 640 cal	150

Beverages

<b>SOFT DRINK</b> fountain or canned (where available). 140 cal	4.95	<b>GUARANÁ ANTARCTICA</b> 140 cal	4.95
<b>ICED TEA</b> 5 cal	4	<b>LEMONADE</b> 260 cal	4

À la carte

<b>SEASONAL HUMMUS</b> 6	<b>QUINOA TABBOULEH</b> 6 90 cal	<b>POTATO SALAD</b> 250 cal 6
<b>MASHED POTATOES</b> 6 170 cal	<b>CAESAR SALAD</b> 70 cal 6	<b>SEASONAL APPLE SALAD</b> 6 88 cal
<b>SAUTÉED ASPARAGUS</b> 6 200 cal	<b>TRI-BEAN SALADA</b> 140 cal 6	<b>PÃO DE QUEIJO</b> 90 cal 9
<b>SAUTÉED BROCCOLI</b> 6 280 cal	<b>MOZZARELLA CAPRESE</b> 6 90 cal	<b>POWER GREENS</b> 5-120 cal 5
	<b>FEIJOADA</b> 100 cal 6	<b>SMOKED SALMON</b> 8oz 14 270 cal
	<b>WHITE RICE</b> 210 cal 6	

Desserts

<b>CHEESECAKE BRÛLÉE</b> 1070 cal	12	<b>CHOCOLATE BRIGADEIRO</b> 1270 cal	12
<b>TRES LECHEs CAKE</b> 830 cal	12	<b>KEY LIME PIE</b> 840 cal	12

Must be 21 years of age or older to consume alcohol. WARNING: DRINKING DISTILLED SPIRITS, BEER, COOLERS, WINE AND OTHER ALCOHOLIC BEVERAGES MAY INCREASE CANCER RISK AND DURING PREGNANCY, CAN CAUSE BIRTH DEFECTS.

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