

CHURRASCO COMBINATIONS

CHOOSE YOUR FIRE-ROASTED MEAT AND TWO TRADITIONAL BRAZILIAN SIDES
SERVED WITH PÃO DE QUEIJO AND CHIMICHURRI SAUCE

CHOOSE ONE MEAT 6oz | prices vary

OR CHOOSE TWO MEATS 10oz total | 25

PICANHA*

Prime part of Top Sirloin 440 cal | 21

FRALDINHA*

Bottom Sirloin 380 cal | 21

LAMB PICANHA*

Prime Lamb Steak 700 cal | 21

MEDALHÕES COM BACON*

Bacon-Wrapped Chicken 350 cal | 21

Bacon-Wrapped Steak 370 cal | 21

FRANGO

Marinated Chicken Legs/Thighs 350 cal | 19

Marinated Chicken Breast 300 cal | 19

Includes Two sides

MASHED POTATOES 170 cal

STEAMED ASPARAGUS 25 cal

STEAMED BROCCOLI 50 cal

QUINOA TABBOULEH 90 cal

POWER GREENS Dressing Options:

Ranch, Italian, Basil, Caesar 5-120 cal

CAESAR SALAD 70 cal

TRI-BEAN SALADA 140 cal

GREEK SALAD 88 cal

MOZZARELLA CAPRESE 90 cal

FEIJOADA Black Bean Stew Over Rice 100 cal

WHITE RICE 210 cal

POTATO SALAD 250 cal

APPLE & BUTTERNUT SQUASH

SALAD 88 cal

MANGO BLACK RICE SALAD 90 cal

SEASONAL HUMMUS

FIRE-ROASTED MEATS

BY THE POUND

BY THE EACH

PICANHA*

Prime part of Top Sirloin 1180 cal | 26

FRALDINHA*

Bottom Sirloin 1010 cal | 28

LAMB PICANHA*

Prime Lamb Steak 700 cal | 28

MEDALHÕES COM BACON*

Bacon-Wrapped Chicken 940 cal | 18

Bacon-Wrapped Steak 990 cal | 28

FRANGO

Marinated Chicken Legs/Thighs

930 cal | 16

Marinated Chicken Breast 810 cal | 17

LINGUIÇA

Brazilian Spicy Sausage 990 cal | 21

SAUCY LEGS

780 cal | 16

FILET MIGNON*

Tenderloin 8oz. steak 600 cal | 24

BONE-IN BEEF ANCHO*

Ribeye 32oz. steak 2400 cal | 58

BISTECA DE PORCO

Double Bone-in Pork Chop 20oz.

650 cal | 34

ATLANTIC SALMON*

8oz. fillet 640 cal | 20

CORDEIRO*

Lamb Chops (8 chop rack) 1lb.

770 cal | 52

COSTELA*

Beef Short Ribs ~5lb. rack

8800 cal | 98

À LA CARTE

TRADITIONAL BRAZILIAN SIDES

MASHED POTATOES

170 cal | 6

STEAMED ASPARAGUS

25 cal | 6

STEAMED BROCCOLI

50 cal | 6

QUINOA TABBOULEH

90 cal | 6

POWER GREENS

Dressing Options: Ranch, Italian, Basil, Caesar 5-120 cal | 5

CAESAR SALAD

70 cal | 6

TRI-BEAN SALADA

140 cal | 6

GREEK SALAD

88 cal | 6

MOZZARELLA CAPRESE

90 cal | 6

FEIJOADA

Black Bean Stew Over Rice 100 cal | 6

WHITE RICE

210 cal | 6

POTATO SALAD

250 cal | 6

APPLE & BUTTERNUT SQUASH

SALAD 88 cal | 6

MANGO BLACK RICE SALAD

90 cal | 6

PÃO DE QUEIJO

90 cal | 9

SMOKED SALMON

270 cal | 14

SEASONAL HUMMUS

6

DESSERTS

CHEESECAKE BRÛLÉE 1070 cal | 12

CHOCOLATE BRIGADEIRO 1270 cal | 12

KEY LIME PIE 840 cal | 12

TRES LECHES CAKE 830 cal | 12

BEVERAGES

SOFT DRINK fountain or canned (where available) 140 cal | 4

ICED TEA 5 cal | 4

LEMONADE 260 cal | 4

GUARANÁ ANTARCTICA 140 cal | 4

WINES See last page.

BUTCHER SHOP READY TO GRILL

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

PICANHA

Prime part of Top Sirloin 5oz. steak
280 cal | 10

FRALDINHA

Bottom Sirloin 16oz. steak
790 cal | 20

COSTELA

Beef Short Ribs ~5lb. rack
8800 cal | 80

BONE-IN BEEF ANCHO

Ribeye 32oz. steak 2400 cal | 48

FILET MIGNON

Tenderloin 8oz. steak 600 cal | 14

DRY-AGED TOMAHAWK ANCHO

Bone-in Ribeye ~36oz. steak
2650 cal | 110

WAGYU NEW YORK STRIP

20oz. steak 1870 cal | 140

WAGYU ANCHO (RIBEYE)

24oz. steak 1872 cal | 155

FRANGO

Marinated Chicken Legs/Thighs
1lb. 810 cal | 12

LINGUIÇA

Brazilian Spicy Sausage ~1.5lb.
1480 cal | 25

BISTECA DE PORCO

Double Bone-in Pork Chop 32oz.
650 cal | 36

LAMB CHOP RACK

8 Lamb Chops 720 cal | 48

LAMB PICANHA

Prime Lamb Steak 5oz.
350 cal | 10

ATLANTIC SALMON

8oz. fillet 415 cal | 14

COLD-WATER LOBSTER TAIL

6oz. 110 cal | 20

CHILEAN SEA BASS

8oz. 220 cal | 26

ORDER NOW: fogo.com | PICK-UP: Prepped & Ready | DELIVERY: \$4.99 Delivery Fee, Minimum purchase \$15, \$3 service fee

SAN DIEGO | 668 6th Ave., San Diego, CA 92101 | 619-338-0500

*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 needs may vary. Additional nutrition information available upon request. Individual items show calories/serving. Group packages show calories/portion/person. © 2024 Fogo de Chão (Holdings) Inc. All rights reserved.

FOGO DE CHÃO

M E N U S F O R G R O U P S

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

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.

145 2330 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

STEAMED ASPARAGUS

CHOCOLATE BRIGADEIRO
4 slices.

FOGO GRILLING AT HOME EXPERIENCE

Packaged to Grill at Home. Serves 6+

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.

137 1780 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

STEAMED ASPARAGUS

PÃO DE QUEIJO

READY TO SERVE

BROWN SUGAR PEPPER

BACON 8 strips.

ENHANCE YOUR MEAL

DRY-AGED TOMAHAWK ANCHO

~36oz Long Bone-In Ribeye, aged for a minimum of 42 days

110

WAGYU NEW YORK STRIP

20oz Premium graded, aged for 21 days

140

DATE NIGHT EXPERIENCE

Fire Roasted. Ready To Serve. Serves 2

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

145 3220 cal per person

FIRE-ROASTED MEATS

BONE-IN RIBEYE* 32oz. steak.

Or, choice of any two:

FILET MIGNON* 8oz. steak.

ATLANTIC SALMON* 8oz. filet.

BRAZILIAN SIDES

PÃO DE QUEIJO

MOZZARELLA CAPRESE

MASHED POTATOES

STEAMED ASPARAGUS

DESSERTS

Choice of two:

CHOCOLATE BRIGADEIRO

1 slice.

NEW YORK STYLE

CHEESECAKE

1 slice.

FOGO TRIBUTE WINE

Choice of one:

JORJÃO MALBEC RESERVA

EULILA BY VIK RED BLEND

O'LEÃO BY VIK RED BLEND

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FOUNDERS TRILOGY WINES

The Founders Trilogy Collection includes three wines, 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.

99 INCLUDES ALL THREE WINES

RED BLEND - EULILA BY VIK
Cachapoal Valley, Chile 630 cal | 48
in honor of Selma “Eulila” Oliveira, the beloved brand matriarch of Fogo de Chão

MALBEC - JORJÃO BY FOGO DE CHÃO, “RESERVA”
Mendoza, Argentina 660 cal | 51
in honor of Jorge Ongaratto, the Brazilian gaucho and founding father of Fogo de Chão

RED BLEND - O LEÃO BY VIK
Cachapoal Valley, Chile 640 cal | 50
in honor of Larry Johnson, the courageous leader of global growth with Fogo de Chão

WHITE AND ROSÉ

Sauvignon Blanc, Lapostolle, “Grand Selection” Rapel Valley, Chile 580 cal 45
Rosé, Montes, “Cherub” Colchagua Valley, Chile 580 cal 38
Chardonnay, Natura by Emiliana Chile 610 cal 39

RED

Cabernet Sauvignon, The Sonhadores by Cline Family Cellars Alexander Valley, California 640 cal 84
Red Blend, Milla Cala by VIK Millahue, Chile 640 cal 60
Red Blend, The Seeker Mendoza, Argentina 630 cal 37
Red Blend, VIK, “La Piu Belle” Millahue, Chile 640 cal 150

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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