

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 | 26

PICANHA*
Prime part of Top Sirloin 440 cal | 22

FRALDINHA*
Bottom Sirloin 380 cal | 22

LAMB PICANHA*
Prime Lamb Steak 420 cal | 22

MEDALHÕES COM BACON*
Bacon-Wrapped Chicken 350 cal | 22
Bacon-Wrapped Steak 370 cal | 22

FRANGO
Marinated Chicken Legs 350 cal | 20
Marinated Chicken Breast 300 cal | 20

Includes Two sides

MASHED POTATOES 170 cal
SAUTÉED ASPARAGUS 25 cal
SAUTÉED BROCCOLI 50 cal
QUINOA TABBOULEH 90 cal
MIXED GREENS Dressing Options:
Ranch, Italian, Basil, Caesar 5-120 cal
CAESAR SALAD 70 cal

TRI-BEAN SALADA 140 cal
MOZZARELLA CAPRESE 0 cal
FEIJOADA Black Bean Stew Over Rice 100 cal
WHITE RICE 210 cal
POTATO SALAD 250 cal
SEASONAL APPLE SALAD 88 cal
SEASONAL HUMMUS

FIRE-ROASTED MEATS BY THE POUND BY THE EACH

PICANHA* Prime part of Top Sirloin 1170 cal 26	FILET MIGNON* Tenderloin 8oz. steak 600 cal 26
FRALDINHA* Bottom Sirloin 1010 cal 30	BONE-IN BEEF ANCHO* Ribeye 32oz. steak 2400 cal 60
LAMB PICANHA* Prime Lamb Steak 1120 cal 30	BISTECA DE PORCO Double Bone-in Pork Chop 20oz. 1300 cal 36
MEDALHÕES COM BACON* Bacon-Wrapped Chicken 940 cal 18 Bacon-Wrapped Steak 990 cal 30	ATLANTIC SALMON* 8oz. fillet 640 cal 22
FRANGO Marinated Chicken Legs 930 cal 16 Marinated Chicken Breast 810 cal 16	COSTELA DE PORCO Pork Ribs 2lb. 1250 cal 40
LINGUIÇA Brazilian Spicy Sausage 990 cal 22	CORDEIRO* Lamb Chops (8 chop rack) 1lb. 770 cal 44
SAUCY LEGS Hot Brazilian BBQ Chicken Legs 780 cal 17	COSTELA* Beef Short Ribs ~5lb. rack 8800 cal 100

À LA CARTE TRADITIONAL BRAZILIAN SIDES

MASHED POTATOES 170 cal 6	MOZZARELLA CAPRESE 0 cal 6
SAUTÉED ASPARAGUS 25 cal 6	FEIJOADA Black Bean Stew Over Rice 100 cal 7
SAUTÉED BROCCOLI 50 cal 6	WHITE RICE 210 cal 6
QUINOA TABBOULEH 90 cal 6	POTATO SALAD 250 cal 6
MIXED GREENS Dressing Options: Ranch, Italian, Basil, Caesar 5-120 cal 6	SEASONAL APPLE SALAD 88 cal 6
CAESAR SALAD 70 cal 6	PÃO DE QUEIJO 90 cal 9
TRI-BEAN SALADA 140 cal 6	SMOKED SALMON 270 cal 14
	SEASONAL HUMMUS 7

DESSERTS

CHOCOLATE BRIGADEIRO 1270 cal | 12
TRES LECHEs CAKE 830 cal | 12
KEY LIME PIE 840 cal | 12
AÇAI CHEESECAKE 690 cal | 12

BEVERAGES

ICED TEA 5 cal | 4
LEMONADE 260 cal | 4
SOFT DRINK fountain or canned (where available) 140 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 7	FILET MIGNON Tenderloin 8oz. steak 600 cal 14	FRANGO Marinated Chicken Legs 1lb. ; 5-6 legs 810 cal 10	LAMB CHOP RACK 8 Lamb Chops 720 cal 34
FRALDINHA Bottom Sirloin 16oz. steak 790 cal 18	DRY-AGED TOMAHAWK ANCHO Bone-in Ribeye ~36oz. steak 2650 cal 90	LINGUIÇA Brazilian Spicy Sausage ~1.5lb. 1480 cal 18	LAMB PICANHA Prime Lamb Steak 5oz. 350 cal 10
COSTELA Beef Short Ribs ~5lb. rack 2930 cal per rib 80	WAGYU NEW YORK STRIP 20oz. steak 1870 cal 135	COSTELA DE PORCO Pork Ribs 2lb. 500 cal per rib 18	ATLANTIC SALMON 8oz. fillet 415 cal 12
BONE-IN BEEF ANCHO Ribeye 32oz. steak 2400 cal 46	WAGYU ANCHO (RIBEYE) 24oz. steak 1872 cal 145	BISTECA DE PORCO Double Bone-in Pork Chop 32oz. 2080 cal 26	COLD-WATER LOBSTER TAIL 6oz. 110 cal 20
	PORTERHOUSE 42oz. steak 2632 cal 75		CHILEAN SEA BASS 8oz. 220 cal 29

ORDER NOW: fogo.com | PICK-UP: Prepped & Ready | DELIVERY: \$4.99 Delivery Fee, Minimum purchase \$15, \$3 service fee
NEW YORK | 40 W 53rd St., New York, NY 10019 | 212-969-9980

*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. © 2022 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

THANKSGIVING EXPERIENCE

Fire Roasted. Ready to Reheat. Generously serves 6

Available for pick-up/delivery all day November 14–November 27 or by 10:30 am on Thanksgiving, November 24.

Minimum 24-hour advance order notice required. Available while supplies last.

200

ROASTED TURKEY AU JUS
SWEET POTATO CASSEROLE

BRAZILIAN SAUSAGE &
APPLE DRESSING
STEAMED ASPARAGUS

CRANBERRY RELISH
PÃO DE QUEIJO

AU JUS
COCOA FUDGE BROWNIES

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.

125 2330 cal per person

FIRE-ROASTED MEATS

PICANHA*
Prime part of Top Sirloin 16oz.

FRANGO
Marinated Chicken Breast 16oz.

FRALDINHA*
Bottom Sirloin 16oz.

BRAZILIAN SIDES & DESSERTS

PÃO DE QUEIJO
MASHED POTATOES
MIXED GREENS OR
CAESAR SALAD

SAUTÉED 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.

150 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 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 PEPPER
BACON 8 strips.

ENHANCE YOUR MEAL

DRY-AGED TOMAHAWK ANCHO
~36oz Long Bone-In Ribeye, aged for a minimum of 42 days
2650 cal | 190.00

WAGYU NEW YORK STRIP
20oz Premium graded, aged for 21 days
1870 cal | 135.00

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.

150 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
SAUTÉED ASPARAGUS

DESSERTS

Choice of two:

CHOCOLATE BRIGADEIRO
1 slice.
AÇAI 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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FOGO DE CHÃO

S O U T H A M E R I C A N W I N E

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.

89 INCLUDES ALL THREE WINES

MALBEC - JORJÃO BY FOGO DE CHÃO, "RESERVA"
Mendoza, Argentina 660 cal | 30
in honor of Jorge Ongaratto, the Brazilian gaucho and founding father of Fogo de Chão

RED BLEND - EULILA BY VIK
Cachapoal Valley, Chile 660 cal | 30
in honor of Selma "Eulila" Oliveira, the beloved brand matriarch of Fogo de Chão

RED BLEND - O LEÃO BY VIK
Cachapoal Valley, Chile 660 cal | 30
in honor of Larry Johnson, the courageous leader of global growth with Fogo de Chão

VIÑA VIK WINES

Includes three award-winning red blends from the world-renowned VIK winery located in the foothills of the Andes Mountains, within the Millahue Valley of Chile.

325 INCLUDES ALL THREE WINES

RED BLEND - MILLA CALA BY VIK
Millahue, Chile 670 cal | 49
#22 on Wine Spectator's Top 100 wines of 2018

RED BLEND - VIK, "LA PIU BELLE"
Millahue, Chile 670 cal | 140
Awarded 95 Points by Decanter

RED BLEND - VIK
Millahue, Chile 640 cal | 170
VinePair's #3 Wine of the Year in 2018

SPARKLING

Pinot Noir, Rosé, Antucura, "Chérie" Vista Flores, Mendoza, Argentina 560 cal 31

WHITE AND ROSÉ

Sauvignon Blanc, Lapostolle, "Grand Selection" Rapel Valley, Chile 580 cal 31

Chardonnay, Unoaked, Natura by Emiliana Chile 610 cal 25

Chardonnay, Calina Valle Central, Reserva, Chile 610 cal 29

Rosé, Montes, "Cherub" Colchagua Valley, Chile 590 cal 24

Rosé, VIK, "La Piu Belle" Cachapoal Valley, Chile 600 cal 92

RED

Pinot Noir, Montes, "Alpha" Aconcagua Coast, Aconcagua, Chile 660 cal 40

Pinot Noir, Natura by Emiliana Chile 640 cal 58

Malbec, Alamos Mendoza, Argentina 620 cal 30

Malbec, Bodega y Viñedos Catena, "Catena" Vista Flores, Mendoza, Argentina 620 cal 33

Merlot, Lapostolle, "Grand Selection" Rapel Valley, Chile 640 cal 30

Red Blend, The Seeker Mendoza, Argentina 630 cal 25

Red Blend, Primus, "The Blend" Apalta, Chile 620 cal 35

Red Blend, Alma Negra, "M Blend" Mendoza, Argentina 620 cal 74

Red Blend, Bodega Norton, "Privada Family Blend" Mendoza, Argentina 670 cal 83

Cabernet Sauvignon, Casillero del Diablo (Concha y Toro), "Reserva" Valle Central, Chile 620 cal 30

Cabernet Sauvignon, Trapiche, "Broquel" Mendoza, Argentina 640 cal 36

Cabernet Sauvignon, Bodega y Viñedos Catena, "Catena High Mountain Vines" Mendoza, Argentina 620 cal 48

Cabernet Sauvignon, Unrated, "Xtra Cab" Chile 660 cal 55

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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