

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 | 24

PICANHA*
Prime part of Top Sirloin 440 cal | 20

FRALDINHA*
Bottom Sirloin 380 cal | 20

LAMB PICANHA*
Prime Lamb Steak 420 cal | 20

MEDALHÕES COM BACON*
Bacon-Wrapped Chicken 350 cal | 20
Bacon-Wrapped Steak 370 cal | 20

FRANGO
Marinated Chicken Legs 350 cal | 18
Marinated Chicken Breast 300 cal | 18

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 | 24

FRALDINHA*
Bottom Sirloin 1010 cal | 28

LAMB PICANHA*
Prime Lamb Steak 1120 cal | 28

MEDALHÕES COM BACON*
Bacon-Wrapped Chicken 940 cal | 16
Bacon-Wrapped Steak 990 cal | 27

FRANGO
Marinated Chicken Legs 930 cal | 12
Marinated Chicken Breast 810 cal | 12

LINGUIÇA
Brazilian Spicy Sausage 990 cal | 20

SAUCY LEGS
Hot Brazilian BBQ Chicken Legs
780 cal | 15

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.
1300 cal | 34

ATLANTIC SALMON*
8oz. fillet 640 cal | 20

COSTELA DE PORCO
Pork Ribs 2lb. 1250 cal | 38

CORDEIRO*
Lamb Chops (8 chop rack) 1lb.
770 cal | 42

COSTELA*
Beef Short Ribs ~5lb. rack
8800 cal | 98

À LA CARTE TRADITIONAL BRAZILIAN SIDES

MASHED POTATOES 170 cal | 5
SAUTÉED ASPARAGUS 25 cal | 5
SAUTÉED BROCCOLI 50 cal | 5
QUINOA TABBOULEH 90 cal | 5
MIXED GREENS Dressing Options: Ranch, Italian, Basil, Caesar 5-120 cal | 5
CAESAR SALAD 70 cal | 5
TRI-BEAN SALADA 140 cal | 5

MOZZARELLA CAPRESE 0 cal | 5
FEIJOADA Black Bean Stew Over Rice 100 cal | 6
WHITE RICE 210 cal | 5
POTATO SALAD 250 cal | 5
SEASONAL APPLE SALAD 88 cal | 5
PÃO DE QUEIJO 90 cal | 8
SMOKED SALMON 270 cal | 13
SEASONAL HUMMUS 6

DESSERTS

CHOCOLATE BRIGADEIRO 1270 cal | 11
TRES LECHEs CAKE 830 cal | 11
KEY LIME PIE 840 cal | 11
AÇAI CHEESECAKE 690 cal | 11

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

FRALDINHA
Bottom Sirloin 16oz. steak
790 cal | 18

COSTELA
Beef Short Ribs ~5lb. rack
2930 cal per rib | 80

BONE-IN BEEF ANCHO
Ribeye 32oz. steak 2400 cal | 46

FILET MIGNON
Tenderloin 8oz. steak 600 cal | 14

DRY-AGED TOMAHAWK ANCHO
Bone-in Ribeye ~36oz. steak
2650 cal | 90

WAGYU NEW YORK STRIP
20oz. steak 1870 cal | 135

WAGYU ANCHO (RIBEYE)
24oz. steak 1872 cal | 145

PORTERHOUSE
42oz. steak 2632 cal | 75

FRANGO
Marinated Chicken Legs
1lb. ; 5-6 legs 810 cal | 10

LINGUIÇA
Brazilian Spicy Sausage ~1.5lb.
1480 cal | 18

COSTELA DE PORCO
Pork Ribs 2lb. 500 cal per rib | 18

BISTECA DE PORCO
Double Bone-in Pork Chop 32oz.
2080 cal | 26

LAMB CHOP RACK
8 Lamb Chops 720 cal | 34

LAMB PICANHA
Prime Lamb Steak 5oz.
350 cal | 10

ATLANTIC SALMON
8oz. fillet 415 cal | 12

COLD-WATER LOBSTER TAIL
6oz. 110 cal | 20

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
TYSONS | 1775 Tysons Boulevard, Suite 50, Tysons, VA 22102 | 703-556-0200

*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.

185

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.

115 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.

130 1780 cal per person

READY TO GRILL

PICANHA
Prime part of Top Sirloin
(4) 5oz steaks.

FRANGO
Marinated Chicken Legs 2lb.

FRALDINHA
Bottom Sirloin (1) 16oz steak.

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.

130 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.

300 INCLUDES ALL THREE WINES

RED BLEND - MILLA CALA BY VIK
Millahue, Chile 670 cal | 47
#22 on Wine Spectator's Top 100 wines of 2018

RED BLEND - VIK, "LA PIU BELLE"
Millahue, Chile 670 cal | 134
Awarded 95 Points by Decanter

RED BLEND - VIK
Millahue, Chile 640 cal | 166
VinePair's #3 Wine of the Year in 2018

SPARKLING

Pinot Noir, Rosé, Antucura, "Chérie" Vista Flores, Mendoza, Argentina 560 cal 29

WHITE AND ROSÉ

Sauvignon Blanc, Lapostolle, "Grand Selection" Rapel Valley, Chile 580 cal 28

Chardonnay, Unoaked, Natura by Emiliana Chile 610 cal 22

Chardonnay, Calina Valle Central, Reserva, Chile 610 cal 28

Rosé, Montes, "Cherub" Colchagua Valley, Chile 590 cal 22

Rosé, VIK, "La Piu Belle" Cachapoal Valley, Chile 600 cal 88

RED

Pinot Noir, Montes, "Alpha" Aconcagua Coast, Aconcagua, Chile 660 cal 38

Pinot Noir, Natura by Emiliana Chile 640 cal 48

Malbec, Alamos Mendoza, Argentina 620 cal 26

Malbec, Bodega y Viñedos Catena, "Catena" Vista Flores, Mendoza, Argentina 620 cal 29

Merlot, Lapostolle, "Grand Selection" Rapel Valley, Chile 640 cal 28

Red Blend, The Seeker Mendoza, Argentina 630 cal 23

Red Blend, Primus, "The Blend" Apalta, Chile 620 cal 32

Red Blend, Alma Negra, "M Blend" Mendoza, Argentina 620 cal 72

Red Blend, Bodega Norton, "Privada Family Blend" Mendoza, Argentina 670 cal 78

Cabernet Sauvignon, Casillero del Diablo (Concha y Toro), "Reserva" Valle Central, Chile 620 cal 26

Cabernet Sauvignon, Trapiche, "Broquel" Mendoza, Argentina 640 cal 34

Cabernet Sauvignon, Bodega y Viñedos Catena, "Catena High Mountain Vines" Mendoza, Argentina 620 cal 40

Cabernet Sauvignon, Unrated, "Xtra Cab" Chile 660 cal 51

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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