

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 | 27
- PICANHA***
Prime part of Top Sirloin 440 cal | 23
 - FRALDINHA***
Bottom Sirloin 380 cal | 23
 - LAMB PICANHA***
Prime Lamb Steak 700 cal | 23
 - MEDALHÕES COM BACON***
Bacon-Wrapped Chicken 350 cal | 23
Bacon-Wrapped Steak 370 cal | 23
 - FRANGO**
Marinated Chicken Legs/Thighs 350 cal | 21
Marinated Chicken Breast 300 cal | 21

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
- MOZZARELLA CAPRESE 90 cal
- FEIJOADA Black Bean Stew Over Rice 100 cal
- WHITE RICE 210 cal
- POTATO SALAD 250 cal
- APPLE AND MANCHEGO 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 | 27
- FRALDINHA***
Bottom Sirloin 1010 cal | 30
- LAMB PICANHA***
Prime Lamb Steak 700 cal | 30
- MEDALHÕES COM BACON***
Bacon-Wrapped Chicken 940 cal | 20
Bacon-Wrapped Steak 990 cal | 30
- FRANGO**
Marinated Chicken Legs/Thighs 930 cal | 18
Marinated Chicken Breast 810 cal | 19
- LINGUIÇA**
Brazilian Spicy Sausage 990 cal | 23
- SAUCY LEGS**
780 cal | 18
- FILET MIGNON***
Tenderloin 8oz. steak 600 cal | 26
- BONE-IN BEEF ANCHO***
Ribeye 32oz. steak 2400 cal | 60
- BISTECA DE PORCO**
Double Bone-in Pork Chop 20oz. 650 cal | 36
- ATLANTIC SALMON***
8oz. fillet 640 cal | 22
- CORDEIRO***
Lamb Chops (8 chop rack) 11lb. 770 cal | 55
- COSTELA***
Beef Short Ribs ~5lb. rack 8800 cal | 100

À LA CARTE TRADITIONAL BRAZILIAN SIDES

- MASHED POTATOES 170 cal | 7
- STEAMED ASPARAGUS 25 cal | 7
- STEAMED BROCCOLI 50 cal | 7
- QUINOA TABBOULEH 90 cal | 7
- POWER GREENS Dressing Options: Ranch, Italian, Basil, Caesar 5-120 cal | 6
- CAESAR SALAD 70 cal | 7
- TRI-BEAN SALADA 140 cal | 7
- MOZZARELLA CAPRESE 90 cal | 7
- FEIJOADA Black Bean Stew Over Rice 100 cal | 7
- WHITE RICE 210 cal | 7
- POTATO SALAD 250 cal | 7
- APPLE AND MANCHEGO SALAD 88 cal | 7
- MANGO BLACK RICE SALAD 90 cal | 7
- PÃO DE QUEIJO 90 cal | 10
- SMOKED SALMON 270 cal | 15
- SEASONAL HUMMUS 7

DESSERTS

- AÇAÍ CHEESECAKE 690 cal | 13
- CHOCOLATE BRIGADEIRO 1270 cal | 13
- KEY LIME PIE 840 cal | 13
- TRES LECHES CAKE 830 cal | 13

BEVERAGES

- SOFT DRINK fountain or canned (where available) 140 cal | 5
- ICED TEA 5 cal | 5
- LEMONADE 260 cal | 5
- GUARANÁ ANTARCTICA 140 cal | 5
- 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 | 12
- FRALDINHA**
Bottom Sirloin 16oz. steak 790 cal | 22
- COSTELA**
Beef Short Ribs ~5lb. rack 2930 cal per rib | 90
- BONE-IN BEEF ANCHO**
Ribeye 32oz. steak 2400 cal | 52
- FILET MIGNON**
Tenderloin 8oz. steak 600 cal | 16
- DRY-AGED TOMAHAWK ANCHO**
Bone-in Ribeye ~36oz. steak 2650 cal | 115
- WAGYU NEW YORK STRIP**
20oz. steak 1870 cal | 155
- WAGYU ANCHO (RIBEYE)**
24oz. steak 1872 cal | 155
- FRANGO**
Marinated Chicken Legs/Thighs 11lb. 810 cal | 14
- LINGUIÇA**
Brazilian Spicy Sausage ~1.5lb. 1480 cal | 27
- BISTECA DE PORCO**
Double Bone-in Pork Chop 32oz. 650 cal | 38
- LAMB CHOP RACK**
8 Lamb Chops 720 cal | 48
- LAMB PICANHA**
Prime Lamb Steak 5oz. 350 cal | 12
- ATLANTIC SALMON**
8oz. fillet 415 cal | 16
- COLD-WATER LOBSTER TAIL**
6oz. 110 cal | 22
- 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
BREA

*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.

155 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.

155 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

115.00

WAGYU NEW YORK STRIP

20oz Premium graded, aged for 21 days

155.00

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.

155 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.

AÇAÍ CHEESECAKE

1 slice.

FOGO TRIBUTE 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
BREA

*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

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.

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

RED BLEND - O LEÃO BY VIK
Cachapoal Valley, Chile 640 cal | 54
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 640 cal | 60
#22 on Wine Spectator’s Top 100 wines

RED BLEND - VIK
Millahue, Chile 640 cal | 203
VinePair’s #3 Wine of the Year in 2018

RED BLEND - VIK, “LA PIU BELLE”
Millahue, Chile 640 cal | 150
Awarded 95 Points by Decanter

SPARKLING

Pinot Noir, Rosé, Antucura, “Chérie” Vista Flores, Mendoza, Argentina 560 cal 47

WHITE AND ROSÉ

Sauvignon Blanc, Lapostolle, “Grand Selection” Rapel Valley, Chile 580 cal 45

Rosé, Montes, “Cherub” Colchagua Valley, Chile 580 cal 37.5

Chardonnay, Calina Valle Central, Reserva, Chile 610 cal 47

Chardonnay, Natura by Emiliana Chile 610 cal 38.5

RED

Merlot, Lapostolle, “Grand Selection” Rapel Valley, Chile 640 cal 47

Malbec, Alamos Mendoza, Argentina 620 cal 40

Malbec, Jorjão by Fogo de Chão, “Reserva” Mendoza, Argentina 660 cal 51

Cabernet Sauvignon, Casillero del Diablo (Concha y Toro) Valle Central, Reserva, Chile 620 cal 48

Cabernet Sauvignon, Trapiche, “Tesoro” Uco Valley, Mendoza, Argentina 640 cal 47

Red Blend, The Seeker Mendoza, Argentina 630 cal 36.5

Red Blend, Zuccardi, “Q” Valle de Uco, Mendoza, Argentina 650 cal 53

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.

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

© 2024 Fogo de Chão (Holdings) Inc. All rights reserved.

1003-167-TG