Experience Churrasco at Home

Churrasco

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

Combinations

60z Prices Vary

CHOOSE TWO MEATS

CHOOSE ONE MEAT

10oz total **27**

PICANHA*

Prime part of Top Sirloin. 6oz 440 cal

FRANGO Marinated Chicken Legs/Thighs. 6oz 350 cal

Marinated Chicken Breast. 6oz 300 cal

FRAI DINHA*

Bottom Sirloin. 6oz 380 cal

LAMB PICANHA*

Prime Lamb Steak. 6oz 700 cal

MEDALHÕES COM BACON*

Bacon-wrapped Chicken. 6oz 350 cal Bacon-wrapped Steak. 6oz 370 cal

23 **MASHED POTATOES** 170 cal SAUTÉED ASPARAGUS 200 cal

SAUTÉED BROCCOLI 280 cal

QUINOA TABBOULEH 90 cal POWER GREENS 5-120 cal

CAESAR SALAD 70 cal

TRI-BEAN SALADA 140 cal **GREEK SALAD** 88 cal

MOZZARELLA CAPRESE 90 cal 23

FFLIOADA 100 cal

WHITE RICE 210 cal

23 POTATO SALAD 250 cal **SEASONAL APPLE SALAD** 88 cal

SEASONAL HUMMUS

Fire-Roasted Meats

BY THE POUND

PICANHA*

Prime part of Top Sirloin. 1180 cal

MEDALHÕES COM BACON *

Bacon-wrapped Chicken. 940 cal Bacon-wrapped Steak. 990 cal

FRALDINHA*

Bottom Sirloin. 1010 cal

FRANGO

Marinated Chicken Legs/Thighs. 930 cal Marinated Chicken Breast. 810 cal

LAMB PICANHA*

Prime Lamb Steak. 700 cal

LINGUIÇA

Brazilian Spicy Sausage . 990 cal

18

30

28

22

55

100

Fire-roasted chicken, hot Brazilian BBQ, Pão de Queijo crispies, dedo de moça peppers. 780 cal

BY THE EACH

FILET MIGNON* Grilled, 80z 600 cal

BONE-IN BEEF ANCHO* Bone-In Ribeye. 32oz 2400 cal

BISTECA DE PORCO

ATLANTIC SALMON* 807 640 cal

CORDEIRO* Rack of 8 Lamb Chops. 1lb 770 cal

COSTELA* Beef Short Ribs. 5lb 8800 cal

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

Double Bone-in Pork Chop. 20oz 1300 cal

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

WAGYU NEW YORK STRIP

20oz steak 1870 cal LINGUICA

Brazilian Spicy Sausage . 1.5lb 1480 cal

LAMB PICANHA

Prime Lamb Steak. 5oz 350 cal

CHILEAN SEA BASS

8oz 220 cal

ΕΡΑΙ ΟΙΝΗΔ Bottom Sirloin, 16oz steak 790 cal

FILET MIGNON

Tenderloin. 8oz steak 600 cal

WAGYU ANCHO (RIBEYE) 165 24oz steak 1872 cal

BISTECA DE PORCO 38 Double Bone-in Pork Chop. 32oz 2080 cal

ATLANTIC SALMON 155 16 8oz fillet 415 cal 90

Beef Short Ribs. 5lb rack 8800 cal **DRY-AGED TOMAHAWK ANCHO** 125 36oz steak 2650 cal

FRANGO 29 14 Marinated Chicken Legs/Thighs. 1lb 810 cal

LAMB CHOP RACK 48 8 Lamb Chops 720 cal

COLD-WATER LOBSTER TAIL 22 **6oz** 110 cal

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

155

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* FRALDINHA* **FRANGO**

Prime part of Top Sirloin Marinated Chicken Breast Bottom Sirloin 16oz 160z

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+

155

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

FRALDINHA FRANGO

Marinated Chicken Prime part of Top Sirloin Bottom Sirloin (1) 16oz steak (4) 5oz steaks Legs/Thighs 2lb

LINGUICA

LAMB PICANHA Brazilian Spicy Sausage

Prime Lamb Steak 1.5lb

(2) 5oz steaks

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 WAGYU NEW YORK STRIP 125 155

36oz 2650 cal 20oz 1870 cal

Date Night Experience

FIRE ROASTED. READY TO SERVE. SERVES 2.

155

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* FILET MIGNON* ATLANTIC SALMON*

32oz. steak 807 filet 8oz. steak

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 FULLI A BY VIK RED BLEND O'I FÃO BY VIK RED BI END

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

South American Wine

Founders Trilogy Wines

Includes all three wines 99

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.

RED BLEND - Eulila by VIK, Cachapoal Valley, Chile 630 cal

In honor of Selma "Eulila" Oliveira, the beloved brand matriarch. MALBEC - Jorjão by Fogo de Chão, "Reserva", <i>Mendoza, Argentina 660 cal</i> In honor of Jorge Ongaratto, the Brazilian gaucho and founding father of Fogo de Chão. RED BLEND - O Leão by VIK, <i>Cachapoal Valley, Chile 640 cal</i> In honor of Larry Johnson, the courageous leader of global growth.			3
WHITE AND ROSÉ			
SAUVIGNON BLANC - Lapostolle, "Grand Selection", Rapel Valley, Chile 580 cal ROSÉ - Montes, "Cherub", Colchagua Valley, Chile 580 cal CHARDONNAY - Natura by Emiliana, Chile 610 cal			
CABERNET SAUVIGNON - The Sonhadores by Cline Family Cellars, Alexander Valley 640 cal RED BLEND - Milla Cala by VIK, Millahue, Chile 640 cal RED BLEND - The Seeker, Mendoza, Argentina 630 cal RED BLEND - VIK, "La Piu Belle", Millahue, Chile 640 cal			85 60 41 158
Beverages	SOFT DRINK fountain or canned (where ICED TEA 5 cal	4.95 GUARANÁ ANTARCTICA e available). 140 cal 140 cal 5 LEMONADE 260 cal	4.95 5
À la carte	SEASONAL HUMMUS MASHED POTATOES 170 cal SAUTÉED ASPARAGUS 200 cal SAUTÉED BROCCOLI 280 cal	7 QUINOA TABBOULEH 90 cal POTATO SALAD 250 cal POTATO SALAD 250 cal 7 SEASONAL APPLE SALAD 7 TRI-BEAN SALADA 140 cal GREEK SALAD 88 cal 7 PÃO DE QUEIJO 90 cal 7 MOZZARELLA CAPRESE 90 cal FEIJOADA 100 cal 7 270 cal	7 7 7 10 6
Desserts	CHEESECAKE BRÛLÉE 1070 cal	13 CHOCOLATE BRIGADEIRO 1270 cal	13
	TRES LECHES CAKE 830 cal	13 KEY LIME PIE 840 cal	13

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.

Priced Individually

48