

Experience Churrasco at Home

Churrasco
Combinations

CHOOSE ONE MEAT

6oz Prices Vary

CHOOSE TWO MEATS

10oz total 25

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

PICANHA*

Prime part of Top Sirloin. 6oz 440 cal

21

FRANGO

Marinated Chicken Legs/Thighs. 6oz 350 cal

19

FRALDINHA*

Bottom Sirloin. 6oz 380 cal

21

LAMB PICANHA*

Prime Lamb Steak. 6oz 700 cal

21

MEDALHÕES COM BACON

Bacon-wrapped Chicken. 6oz 350 cal

21

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

FEIJOADA 100 cal

WHITE RICE 210 cal

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

26

MEDALHÕES COM BACON

Bacon-wrapped Chicken. 940 cal

26

FRALDINHA*

Bottom Sirloin. 1010 cal

32

FRANGO

Marinated Chicken Legs/Thighs. 930 cal

16

LAMB PICANHA*

Prime Lamb Steak. 700 cal

28

LINGUIÇA

Brazilian Spicy Sausage. 990 cal

24

SAUCY LEGS

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

16

BY THE EACH

FILET MIGNON*

Grilled. 8oz 600 cal

24

BONE-IN BEEF ANCHO*

Bone-In Ribeye. 32oz 2400 cal

65

BISTECA DE PORCO

Double Bone-in Pork Chop. 20oz 1300 cal

50

ATLANTIC SALMON*

8oz 640 cal

20

CORDEIRO*

Rack of 8 Lamb Chops. 1lb 770 cal

52

COSTELA*

Beef Short Ribs. 5lb 8800 cal

98

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

BONE-IN BEEF ANCHO

Ribeye. 32oz steak 2400 cal

48

WAGYU NEW YORK STRIP

20oz steak 1870 cal

150

LINGUIÇA

Brazilian Spicy Sausage. 1.5lb 1480 cal

25

LAMB PICANHA

Prime Lamb Steak. 5oz 350 cal

10

CHILEAN SEA BASS

8oz 220 cal

26

FRALDINHA

Bottom Sirloin. 16oz steak 790 cal

20

FILET MIGNON

Tenderloin. 8oz steak 600 cal

14

WAGYU ANCHO (RIBEYE)

24oz steak 1872 cal

150

BISTECA DE PORCO

Double Bone-in Pork Chop. 32oz 2080 cal

36

ATLANTIC SALMON

8oz fillet 415 cal

14

COSTELA

Beef Short Ribs. 5lb rack 8800 cal

80

DRY-AGED TOMAHAWK ANCHO

36oz steak 2650 cal

110

FRANGO

Marinated Chicken Legs/Thighs. 1lb 810 cal

12

LAMB CHOP RACK

8 Lamb Chops 720 cal

45

COLD-WATER LOBSTER TAIL

6oz 110 cal

20

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 4 145

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* Prime part of Top Sirloin 16oz	FRALDINHA* Bottom Sirloin 16oz	FRANGO Marinated Chicken Breast 16oz
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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+ 137

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

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, Sautéed Asparagus, Pão de Queijo

READY TO SERVE – Brown Sugar & Black Pepper Bacon

ENHANCE YOUR MEAL

DRY-AGED TOMAHAWK ANCHO 36oz 2650 cal	110	WAGYU NEW YORK STRIP 20oz 1870 cal	150
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Date Night Experience

FIRE ROASTED. READY TO SERVE. SERVES 2. 127

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

JUMBO SHRIMP COCKTAIL 6 poached shrimp	BONE-IN RIBEYE* 32oz. steak	ATLANTIC SALMON* 8oz. filet
	FILET MIGNON* 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
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ORDER NOW: fogo.com / PICK-UP: Prepped & Ready
DELIVERY: \$4.99 Delivery Fee, Minimum purchase \$15, \$3 service fee
NASHVILLE 910 Signal Crossing, Nashville, TN 37203 629-236-7400

*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 need may vary. Additional nutritional information available upon request. Individual items show calories/serving. Group packages show calories/portion/person. © 2025 Fogo de Chão (Holdings) Inc. All rights reserved.

Beverages

SOFT DRINK fountain or canned (where available). <i>140 cal</i>	4.95	GUARANÁ ANTARCTICA <i>140 cal</i>	4.95
ICED TEA <i>5 cal</i>	4	LEMONADE <i>260 cal</i>	4

À la carte

SEASONAL HUMMUS	6	QUINOA TABBOULEH <i>90 cal</i>	6	WHITE RICE <i>210 cal</i>	6
MASHED POTATOES <i>170 cal</i>	6	CAESAR SALAD <i>70 cal</i>	6	POTATO SALAD <i>250 cal</i>	6
SAUTÉED ASPARAGUS <i>200 cal</i>	6	TRI-BEAN SALADA <i>140 cal</i>	6	SEASONAL APPLE SALAD <i>88 cal</i>	6
SAUTÉED BROCCOLI <i>280 cal</i>	6	GREEK SALAD <i>88 cal</i>	6	PÃO DE QUEIJO <i>90 cal</i>	9
		MOZZARELLA CAPRESE <i>90 cal</i>	6	POWER GREENS <i>5-120 cal</i>	5
		FEIJOADA <i>100 cal</i>	6	SMOKED SALMON 8oz <i>270 cal</i>	14

Desserts

CHEESECAKE BRÛLÉE <i>1070 cal</i>	12	CHOCOLATE BRIGADEIRO <i>1270 cal</i>	12
TRES LECHES CAKE <i>830 cal</i>	12	KEY LIME PIE <i>840 cal</i>	12

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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