Appetizers

Shareable starters with bold Brazilian flavor.

PÃO DE QUEIJO
Warm, soft parmesan cheesy rolls that are naturally gluten-free. *9*

SPICED CHICKEN SLIDERS
Marinated chicken breast, arugula, tomato, pickled onion, tropical aioli, brioche bun. *12*

CRISPY YUCA FRIES
Grated parmesan, malagueta aioli. *8*

BLACK PEPPER BACON
Caramelized bacon with a touch of black pepper and red chili flakes. *8*

BRAISED BEEF RIB SLIDERS*
Xingu-beer braised, caramelized onions, smoked provolone, brioche bun. *18*

BRAZILIAN EMPANADAS
Flaky pastry, seasoned picanha, onions, served with chimichurri aioli. *15*

ALL JUMBO LUMP CRAB CAKE
Perfectly seasoned and complemented malagueta aioli. *24*

SAUCY LEGS
Fire-roasted chicken, hot Brazilian BBQ, panko breadcrumbs, dedo de moca peppers. *14*

Fire-Roasted Protein Plates

8 oz. of your favorite fire-roasted protein served with your choice of two Brazilian sides, pão de queijo, and chimichurri.

PICANHA PLATE*
Prime part of the top sirloin. *26*
Add 4 oz. more for $7

FRANGO PLATE
Marinated chicken breast. *20*
Add 4 oz. more for $4

COSTELA PLATE*
Slow-roasted beef ribs. *34*

ATLANTIC SALMON PLATE*
Pan-seared salmon. *30*

LOMBO PLATE
Pork medallions crusted with parmesan. *22*
Add 4 oz. more for $5

VEGETARIAN PLATE
Your choice of three signature Brazilian sides. *15*

FILET MIGNON PLATE*
Premium fire-roasted beef tenderloin. *39*

CORDEIRO PLATE*
Three lamb chops served with mintchurri. *48*

SELECT YOUR SIDES

GARLIC MASHED POTATOES • FEIJOADA & RICE • TRI-BEAN SALADA • CAESAR SALAD • LEMON GARLIC ASPARAGUS • MOZZARELLA CAPRESE • BRAZILIAN STREET CORN • POTATO SALAD • PARMESAN BROCCOLI • WHITE RICE

À la Carte Proteins

Fire-roasted favorites to upgrade your plate or savor solo, 8 oz portions.

PICANHA*
Prime part of Top Sirloin. (740 cal) *16*

LOMBO
Pork medallions crusted with parmesan. *12*

FRALDINHA*
Bottom Sirloin. (630 cal) *20*

FRANGO
Marinated Chicken Breast. (400 cal) *10*

ATLANTIC SALMON*
Pan-seared filet. (640 cal) *20*

COSTELA*
Beef short rib. (8800 cal) *26*

LAMB PICANHA*
Prime Lamb Steak. (700 cal) *22*

CORDEIRO*
Three double-cut lamb chops served with mintchurri. (770 cal) *39*

ENHANCE YOUR MEAL WITH

BUTTER-BATHED™ LOBSTER TAIL Tender lobster tail with a rich, sweet finish. (220 cal) *24*

Family Meals

Churrasco made easy for 3–4: includes a family-sized salad, your choice of two shareable sides, pão de queijo, and chimichurri sauce.

PICANHA*
Prime part of top sirloin. *109*

FRANGO
Marinated breast or chicken legs and thighs. *90*

SLIDERS*
Half spiced chicken sliders, half braised beef rib sliders. *95*

ATLANTIC SALMON*
Pan-seared salmon filets. *130*

FILET*
Beef tenderloin. *155*

ORDER NOW: fogo.com | PICK-UP: Prepped & Ready
DELIVERY: $4.99 Delivery Fee
PEABODY 210 Andover St, Unit 127, Peabody, MA 01960 (978) 717 1430

Shareable Sides

16 oz shareable sides, made to pair with any signature fire-roasted protein. Serves 2–4.

LOBSTER MAC & CHEESE *30*

MAC & CHEESE *20*

GARLIC MASHED POTATOES *12*

CAESAR SALAD *14*

POTATO SALAD *12*

SEASONAL APPLE SALAD *16*

LEMON GARLIC ASPARAGUS *18*

FEIJOADA & RICE *12*

WHITE RICE *6*

BRAZILIAN STREET CORN *14*

TRI-BEAN SALADA *16*

PARMESAN BROCCOLI *16*

MOZZARELLA CAPRESE *16*

Desserts

CHEESECAKE BRÛLÉE (1070 cal) *12*

CHOCOLATE BRIGADEIRO (1270 cal) *12*

TRES LECHES CAKE (830 cal) *12*

KEY LIME PIE (840 cal) *12*

Beverages

SOFT DRINK
Fountain or canned (where available). (140 cal) *4.95*

GUARANÁ ANTARCTICA (140 cal) *5*

ICED TEA (5 cal) *4*

BRAZILIAN LEMONADE (260 cal) *4*

Butcher Shop*

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*

LAMB PICANHA
Prime Lamb Steak. 5oz (350 cal) *10*

COLD-WATER LOBSTER TAIL
6oz (110 cal) *20*

ATLANTIC SALMON
8oz fillet (415 cal) *14*

CHILEAN SEA BASS
8oz (220 cal) *26*

FILET MIGNON
Tenderloin. 8oz steak (600 cal) *14*

FRALDINHA
Bottom Sirloin. 16oz steak (790 cal) *20*

FRANGO
Marinated Chicken Legs/Thighs. 1lb (810 cal) *12*

JUMBO SHRIMP
1lb ; 12-15 total (320 cal) *26*

WAGYU NEW YORK STRIP
20oz steak (1870 cal) *150*

LINGUIÇA
Brazilian Spicy Sausage. 1.5lb (1480 cal) *25*

WAGYU ANCHO (RIBEYE)
24oz steak (1872 cal) *150*

BONE-IN BEEF ANCHO
Ribeye. 32oz steak (2400 cal) *48*

BISTECA DE PORCO
Double Bone-in Pork Chop. 32oz (2080 cal) *36*

DRY-AGED TOMAHAWK ANCHO
36oz steak (2650 cal) *110*

COSTELA
Beef Short Ribs. 5lb rack (8800 cal) *80*

LAMB CHOP RACK
8 Lamb Chops (720 cal) *45*

Founders Trilogy Wines

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.

Includes all three wines 99

RED BLEND
Eulila by VIK, *Cachapoal Valley*, *Chile* (640 cal) *48*

MALBEC
Jorjão by Zuccardi, *Mendoza*, *Argentina* (660 cal) *51*

RED BLEND
O Leão by VIK, *Cachapoal Valley*, *Chile* (640 cal) *54*

Red

CABERNET SAUVIGNON
The Sonhadores by Cline Family Cellars, *Alexander Valley* (640 cal) *84*

RED BLEND
The Seeker, *Mendoza*, *Argentina* (630 cal) *37*

RED BLEND
VIK, "Milla Cala", *Millahue*, *Chile* (640 cal) *60*

RED BLEND
VIK, "La Piu Belle", *Millahue*, *Chile* (670 cal) *150*

White & Rosé

SAUVIGNON BLANC
Lapostolle, "Grand Selection", *Rapel Valley*, *Chile* (590 cal) *45*

ROSÉ
Montes, "Cherub", *Colchagua Valley*, *Chile* (590 cal) *38*

CHARDONNAY
Natura by Emiliana, *Chile* (610 cal) *39*

*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.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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