



Feasting in a churrascaria...

Patrons control the pace of the service with a small green and red-sided chip. The green side signals our Gaucho chefs to bring out the skewers of sizzling cuts to your table, while the red side signals that you are taking a break or have finished. To resume service, turn the green side over again.

To further compliment your meal, assorted sides such as garlic mashed potatoes, fried bananas prepared with a hint of cinnamon and sugar, fried polenta with a dash of parmesan cheese, and our delightful cheese bread are served tableside. You can try one or you can try them all.

Join us for an incomparable and traditional culinary adventure.

Our Exciting Menu

<p><i>Picanha</i></p>  <p>THE MOST POPULAR OFFERING, THIS PRIME CUT OF THE SIRLOIN IS SUBTLY FLAVORED AND INCREDIBLY TENDER.</p>	<p><i>Alcatra</i></p>  <p>A FULL OF FLAVOR PIECE FROM THE TOP SIRLOIN, GRILLED THE WAY A CUT SHOULD BE.</p>	<p><i>Fraldinha</i></p>  <p>OUR TENDER CUT OF BOTTOM SIRLOIN, FULL FLAVORED AND ROASTED TO PERFECT OUTSIDE CRISPNESS.</p>	<p><i>Ribeye</i></p>  <p>THE BEAUTIFUL MARBLING ON THE RIB EYE PROVIDES ITS SUPERB FLAVOR JUICINESS AND TEXTURE.</p>	<p><i>Cajupirinha</i></p>  <p>ENJOY AN AUTHENTIC BRAZILIAN ORIGINAL. FRESH LIME BLENDED WITH SUGAR AND IMPORTED CACHAÇA (BRAZILIAN RUM DISTILLED DIRECTLY FROM SUGAR CANE JUICE) OVER CRUSHED ICE.</p>
<p><i>Filet Mignon</i></p>  <p>THIS MOSTER AND SUCULENT PIECE OF MEAT IS CUT FROM THE HIGHEST QUALITY TENDERLOIN, GRILLED TO PERFECTION.</p>	<p><i>Costela de Boi</i></p>  <p>TENDER AND JUICY, THESE BEEF RIBS ARE SLOWLY ROASTED TO PRESERVE THEIR RICH NATURAL FLAVORS.</p>	<p><i>Maminha com Queijo</i></p>  <p>A CAREFUL BLEND OF MOZZARELLA CHEESE KEEP THE TIP BEEF TENDER AND ENHANCE ITS NATURAL FLAVOR.</p>	<p><i>Costela de Cordeiro</i></p>  <p>TENDER, MARINATED LAMB CHOPS, MOUTH-WATERING AND DELICIOUS.</p>	<p><i>Brazilian Flan</i></p>  <p>THIS SMOOTH, SOOTHING, CARAMEL CUSTARD MAKES THE PERFECT FINISH TO ANY HEAVY, SPICY, INTENSELY FLAVORED MAIN COURSE.</p>
<p><i>Lombo de Porco</i></p>  <p>THE PORK LOIN IS SLICED INTO FILETS AND ENCRUSTED WITH A RICH PARMESAN CHEESE COATING.</p>	<p><i>Costela de Porco</i></p>  <p>MOUTH-WATERING TENDER PORK RIBS, SEASONED AND SLOW ROASTED TO PERFECTION.</p>	<p><i>Picanha com Alho</i></p>  <p>BITE SIZE OF BRAZIL'S FAVORITE CUT, SEASONED WITH FRESH GARLIC, ONE OF THE GREATEST FLAVOR COMBINATIONS.</p>	<p><i>Cordeiro</i></p>  <p>FRESH AND TENDER YOUNG LEG OF LAMB, SLICED OFF THE BONE.</p>	<p><i>Papaya Cream</i></p>  <p>THIS IS A GREAT OPTION FOR THOSE LOOKING FOR SOMETHING SOFT AND DIGESTIVE. COMES TOPPED WITH CASSIS LIQUOR.</p>
<p><i>Linguiça</i></p>  <p>CHICKEN, PORK SAUSAGES SEASONED AND SPIN-ROASTED TO PERFECTION. THEIR FLAVOR IS NOT TO BE MISSED.</p>	<p><i>Frango</i></p>  <p>MARINATED CHICKEN LEGS THAT ARE TENDER AND FULL OF FLAVOR.</p>	<p><i>Frango com Bacon</i></p>  <p>FRESH CHICKEN BREAST MORSELS GRILLED AND WRAPPED IN SIZZLING BACON, ROASTED TO IDEAL DONENESS.</p>	<p><i>Filet com Bacon</i></p>  <p>TENDER MORSELS OF FILET MIGNON WRAPPED IN SIZZLING AND CRISPY BACON.</p>	<p><i>All The Best Happy Hours In One Place</i></p> 

WARNING: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE THE RISK OF FOOD BORNE RELATED ILLNESS.

 SERVED DURING LUNCH

DESSERT AND BEVERAGES ARE NOT INCLUDED

Novilhos
Brazillian Churrascaria