



## THE HISTORY OF THE RODIZIO

The rodizio goes back to the turn of the 20th century with the Brazilian Gauchos that lived in South America's Pampas region: rich and fertile soil with a mild climate that was ideal for cattle and abundant fruit and vegetable farming. To celebrate the good harvests and to give thanks, the Gauchos threw big parties where they served plenty of fruits, vegetables, beef, chicken, pork, fish and hunted animals, which were all carefully marinated in fine herbs and roasted over pit fires using long sword-like skewers known as "espetos". The Gauchos offered their guests all of the meat still on the sword (espeto), and cut the meat directly onto each guest's plate. At Fogo do Brazil, we continue this delicious tradition and offer you the art of roasted meat served on espetos with the cooking secrets of Brazil.

### RODIZIO MEATS

#### *Garlic/Parmesan Bread*

Home baked bread

#### *Argentine Sausage*

Combination of sausage meats with a touch of spice

#### *Chistorra / Chorizo*

Traditional basque sausage

#### *Turkey*

Wrapped in bacon

#### *Grilled Chicken*

Marinated with paprika and olive oil

#### *Pork Entrecote with Honey*

A Brazilian-style cut of meat marinated with red wine, fine herbs, salt, and black pepper

#### *Loaded Ribs*

Glazed and braised in its own juices

#### *Steak With Garlic*

Flank steak marinated with Garlic

#### *Maminha*

Tri-tip

#### *Picanha*

Sirloin cap

#### *Top Sirloin*

Marinated with Chimichurri. Basil, Oregano, Pepper, Parsley, and Red Wine

#### *Abacaxi*

Glazed Pineapple

### DESSERTS

#### *Baked Alaska*

Ice cream cake coated with whipped cream and flambéed liqueur

#### *Caramel Flan*

Traditional strawberry custard and caramel dessert, made Brazilian-style

#### *Chocolate Mousse*

Creamy chocolate dessert with crispy marzipan

#### *Crêpes*

Sweet homemade crêpes with caramelized strawberry, peach and banana



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\*Consumption of raw or undercooked  
meat or seafood may increase the risk  
of contracting a foodborne illness