



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

FOOD, ACTIVITIES, FUN
Contact concierge for
more information

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benefits

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