



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

Steak with Garlic

Flank steak marinated with Garlic

Argentine Sausage

Combination of sausage meats with a touch of spice

Picanha

Sirloin cap

Turkey

Wrapped in bacon

Top Sirloin

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

Grilled Chicken

Marinated with paprika and olive oil

Abacaxi

Glazed Pineapple

Loaded Ribs

Glazed and braised in its own juices

DESSERTS

Caramel Flan

Traditional strawberry custard and caramel dessert, made Brazilian-style

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