



Rodizio's Story

Rodizio goes back to the beginning of the 20th century with the "Brazilian Gauchos" established in the Pampas of South America; Rich and fertile soil with a temperate climate that favored cattle grazing and an abundant harvest of fruits and vegetables. To celebrate the good harvests and to give thanks, Los Gauchos held large parties in which abundant fruits and vegetables, beef, chicken, pork, fish, and some house pieces were served, which were carefully marinated with fine herbs and roasted in bonfires on the ground, using Espetos. The Gauchos offered meat to all the guests still on the skewer (Espeto) and carved them directly on to the plates of each of their guests.

In Fogo de Janeiro, we continue this delicious tradition and offer you the art of roast meat served in skewers with the secrets of Brazil.

Please inform our staff if you are allergic to any particular food.

Rodizio meats

Argentine chorizo

Traditional ground beef marinated in fine herbs.

Chicken

Marinated in a chimichurri sauce of red peppers, paprika, oil, garlic, onion and white wine.

Beef Steak

Marinated with natural seasonings, vegetable oil, salt and pepper.

Top Sirloin

Marinated in chimichurri sauce, basil, oregano, black pepper, parsley and red wine.

Turkey supreme with bacon

Marinated in chimichurri sauce.

Fillet Steak

Marinated in chimichurri sauce, basil, oregano, black pepper, parsley and red wine.

Roasted pineapple with cinnamon

Caramelized sugar, cinnamon and brandy.

Ask for the vegetarian option.

FOOD, ACTIVITIES, FUN

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