



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

Picanha
Sirloin cap

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

Abacaxi
Glazed Pineapple

DESSERTS

 *Black Forest Cake*
Chocolate sponge cake with white chocolate and black cherry filling.

 *Apple Tart*
Crunchy dough with caramelised cinnamon apple filling, served with vanilla ice cream.

 *Coconut Cake*
Coconut cake filled with homemade natural coconut cream.

 *Tres Leches Cake*
Sponge cake filled with custard and covered with a mixture of three milks, topped with flamed Italian meringue.

 *Rice Mousse*
Creamy rice pudding mousse, served with dark chocolate.

FOOD, ACTIVITIES, FUN
Contact concierge for more information

Ask about your
Sandos4u
benefits

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

