

# LUNCH

FOGO de CHÃO

## INDULGENT APPETIZERS *Served with Brazilian Malagueta cocktail sauce and fresh lemon.*

- Jumbo Shrimp Cocktail** Poached shrimp or sautéed shrimp. 89
- Picante Shrimp** Tempura battered shrimp tossed in our house-made spicy sauce. 59

## THE FOGO® CHURRASCO EXPERIENCE

### Continuous table-side service of signature cuts of fire-roasted meat. 189

Includes Market Table & Feijoada Station and Brazilian side dishes. Cuts are accompanied with a variety of house-made sauces.

**Filet Mignon\*** (Tenderloin)

**Fraldinha\*** (Bottom Sirloin)

**Costela\*** (Beef Ribs)

**Picanha\*** (Prime part of the Top Sirloin)

**Beef Ancho\*** (Ribeye)

**Acem\*** (Prime Rib)

**Alcatra\*** (Top Sirloin)

**Cordeiro\*** (Leg of Lamb, Shoulder, Lamb Chops)

**Cupim** (Hump)

**Frango** (Chicken)

**Side dishes** Warm pão de queijo (cheese bread), crispy polenta, mashed potatoes and caramelized bananas. Served throughout the meal.

## BRAZILIAN CUTS

### Continuous service of the most popular fire-roasted cuts of Brazil. 139

Includes Market Table & Feijoada Station and Brazilian side dishes. Cuts are accompanied with a variety of house-made sauces.

**Picanha\*** (Prime part of the Top Sirloin)

**Fraldinha\*** (Bottom Sirloin)

**Cupim** (Hump)

**Alcatra\*** (Top Sirloin)

**Cordeiro\*** (Leg of Lamb)

**Frango** (Chicken)

## ONE CUT

### 8-10 oz. Choose one of the fire-roasted meats carved tableside. 99

Includes Market Table & Feijoada Station and Brazilian side dishes.

**Fraldinha\*** - Strongly marbled bottom sirloin steak, carved against the grain for tenderness.

**Picanha\*** - Most prized Brazilian sirloin steak, lightly seasoned with sea salt, thinly sliced.

**Leg of Lamb\*** - Fire-roasted until tender, sliced off the bone. Served with mint-churri sauce.

**Chicken** - Tender citrus-marinated chicken breast, lightly seasoned with Brazilian spices.

## MARKET TABLE & FEIJOADA STATION

Fresh seasonal salads, exotic vegetables, imported cheeses, smoked salmon, cured meats, Fogo feijoada (traditional black bean stew with beef sausage) served with rice, fresh orange and farofa (baked yuca flour with beef bacon), seasonal soup, and more. Visit as often as you like. 79

## SEAFOOD

### Mango Chilean Sea Bass 149

Pan-seared 8oz. fillet glazed with mango sauce and accented with a fresh tropical fruit relish. Served with grilled asparagus. Includes Market Table & Feijoada Station and Brazilian side dishes.

### Pan-Seared Salmon 139

8oz. topped with chimichurri and served with grilled asparagus and fresh lemon. Includes Market Table & Feijoada Station and Brazilian side dishes.

PRICES INCLUSIVE OF 5% VAT

*The Fogo Churrasco Experience for children aged 6 and under is complimentary. Children aged 7 to 12 are half price.*

\* THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction.