# FOGO DE CHÃO. To-Go Menu

#### BRINGING THE FOGO® EXPERIENCE TO YOU

## **SHAREABLES**

SHA	KEAB	ILES		
Braised Beef Sliders - Xingu beer braised, caramelized o Spiced Chicken Sliders - Marinated chicken breast, arugu Brazilian Empanadas - Flaky pastry, seasoned Picanha, or Jumbo Shrimp Cocktail - Jumbo shrimp with malagueta Churrasco Meat Boards - Served with Brazilian sauces Frango (Marinated Chicken Legs) Costela de Porco (Pork Ribs) Cordeiro* (Lamb Chops)	ula, toma nions, ch	ato, pickled onion, mango aic nimichurri aioli		\$14 \$11 \$9 \$24.50 \$9 \$11 \$15
EN	ITRÉE	ES		
Choose your fire-roasted meat and two traditional Braze Choose One Meat (6oz.)  Picanha* (Prime Part of Top Sirloin) Fraldinha* (Bottom Sirloin) Cordeiro* (Prime Lamb Steak) Medalhões com Bacon* (Bacon Wrapped Steak) (Bacon Wrapped Chicken) Frango (Marinated Chicken Breast or Legs)  Choose Any Two Meats (10oz. total)	zilian sid		and Chimichurri s Mozzarella Cap Caesar Salad Feijoada (counts a Potato Salad Apple Salad	orese
FIRE-ROA Served with asparagus, Pa	_			
Cauliflower Steak - Oven-roasted with a parmesan crust of Ribeye - 10oz. grilled and served with garlic mashed potential Migney 8oz grilled and served with garlic mashed	atoes		id	\$18 \$44

Cauliflower Steak - Oven-roasted with a parmesan crust and basil sauce with lentil quinoa salad	\$18
Ribeye - 10oz. grilled and served with garlic mashed potatoes	\$44
Filet Mignon - 8oz. grilled and served with garlic mashed potatoes	\$39
Bar Fogo Salmon - Pan-seared and simply seasoned	\$30
Chilean Sea Bass - Topped with mango sauce and tropical fruit relish	\$39.95

## **SANDWICHES** Served with polenta fries.

\$13

**Picanha Burger -** Fresh ground in house, smoked provolone, bibb lettuce, tomato, onion, chimichurri aioli, briocha bun

Goat Cheese & Vegetable Sandwich - Hearts of palm, roasted peppers, goat cheese, marinated red onion, \$12.50

basil cream, arugula, brioche bun

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## A LA CARTE

Traditional Brazilian Side Dishes		Desserts	
Mashed Potatoes	\$5	Chocolate Brigadeiro	\$10
Asparagus	\$5	Tres Leches Cake	\$10
Quinoa Tabbouleh	\$5	New York Style Cheesecake	\$10
Lentil Quinoa	\$5	Key Lime Pie	\$10
Mixed Greens	\$5	Brazilian Style Flan	\$10
Mozzarella Caprese	\$5	Beverages	
Caesar Salad	\$5	Iced Tea	\$3
Potato Salad	\$5	Lemonade	\$3
Apple Salad	\$5	Fountain Drink	\$3
Feijoada	\$7	i Guillain Dhiik	ФЭ

Meats carved fresh daily by our Brazilian-trained Gaucho Chefs. <i>Packaged for cooking at home.</i> *						
<b>Picanha</b> (5oz. steak) Prime Part of Top Sirloin	\$4	<b>Linguiça</b> (~1½lb.) Brazilian Spicy Sausage	\$14			
Filet Mignon (8oz. steak) Tenderloin	\$12	Costela de Porco (2lb. rack) Pork Ribs	\$14			
Fraldinha (16 oz. steak)	\$16	Lamb Chop Rack (8 Lamb Chops)	\$32			

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Bottom Sirloin

NY Strip (16 oz. steak)

Beef Ancho (16oz. steak)

Ribeye

Costela (~5lb. rack)

\$18

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\$20

\$60

Dry Aged Bone-In Tomahawk Ribeye (360z.) \$78

Premium Grade Wagyu NY Strip (200z.) \$125

### **NEW YORK ORDERING OPTIONS**

40 W 53rd St, New York, NY 10019 (212) 969-9980

Please place your order directly with your preferred Fogo de Chão location.

PICK UP Prepped & ready DELIVERY\*\*

Dropped off

 ${\small **Where\ available, Minimum\ order\ required, call\ for\ rates.}$ 

<sup>\*</sup>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.