

FOGO DE CHÃO®

To-Go Menu

BRINGING THE FOGO® EXPERIENCE TO YOU

SHAREABLES

Braised Beef Sliders - Xingu beer braised, caramelized onions, smoked provolone, brioche bun	\$12
Spiced Chicken Sliders - Marinated chicken breast, arugula, tomato, pickled onion, mango aioli, brioche bun	\$9
Brazilian Empanadas - Flaky pastry, seasoned Picanha, onions, chimichurri aioli	\$7
Jumbo Shrimp Cocktail - Jumbo shrimp with malagueta cocktail sauce	\$21.50
Churrasco Meat Boards - Served with Brazilian sauces	
Frango (<i>Marinated Chicken Legs</i>)	\$8
Costela de Porco (<i>Pork Ribs</i>)	\$10
Corderio* (<i>Lamb Chops</i>)	\$14

ENTRÉES

CHURRASCO COMBINATIONS

Choose your fire-roasted meat and two traditional Brazilian sides. Served with Pão de Queijo and Chimichurri sauce.

Choose One Meat (6oz.)

Picanha* (<i>Prime Part of Top Sirloin</i>)	\$16
Fraldinha* (<i>Bottom Sirloin</i>)	\$16
Cordeiro* (<i>Prime Lamb Steak</i>)	\$16
Medalhões com Bacon* (<i>Bacon Wrapped Steak</i>)	\$16
(<i>Bacon Wrapped Chicken</i>)	\$14
Frango (<i>Marinated Chicken Breast or Legs</i>)	\$14

Choose Two Sides

Mashed Potatoes	Mozzarella Caprese
Asparagus	Caesar Salad
Quinoa Tabbouleh	Feijoada (<i>counts as 2 sides</i>)
Lentil Quinoa	Potato Salad
Mixed Greens	Apple Salad

Choose Any Two Meats (10oz. total) **\$18**

FIRE-ROASTED ENTRÉES

Served with asparagus, Pao de Queijo & Chimichurri sauce.

Cauliflower Steak - Oven-roasted with a parmesan crust and basil sauce with lentil quinoa salad	\$16
Ribeye - 10oz. grilled and served with garlic mashed potatoes	\$39
Filet Mignon - 8oz. grilled and served with garlic mashed potatoes	\$35
Bar Fogo Salmon - Pan-seared and simply seasoned	\$21
Chilean Sea Bass - Topped with mango sauce and tropical fruit relish	\$34.95

SANDWICHES

Served with polenta fries.

Picanha Burger - Fresh ground in house, smoked provolone, bibb lettuce, tomato, onion, chimichurri aioli, brioche bun	\$12
Goat Cheese & Vegetable Sandwich - Hearts of palm, roasted peppers, goat cheese, marinated red onion, basil cream, arugula, brioche bun	\$10

FOGO DE CHÃO®

To-Go Menu

A LA CARTE

Traditional Brazilian Side Dishes

Mashed Potatoes	\$4
Asparagus	\$4
Quinoa Tabbouleh	\$4
Lentil Quinoa	\$4
Mixed Greens	\$4
Mozzarella Caprese	\$4
Caesar Salad	\$4
Potato Salad	\$4
Apple Salad	\$4
Feijoada	\$6

Desserts

Chocolate Brigadeiro	\$10
Tres Leches Cake	\$10
New York Style Cheesecake	\$10
Key Lime Pie	\$10
Brazilian Style Flan	\$10

Beverages

Iced Tea	\$3
Lemonade	\$3
Fountain Drink	\$3

BUTCHER SHOP - READY TO GRILL

Meats carved fresh daily by our Brazilian-trained Gaucho Chefs. *Packaged for cooking at home.*

By The Pound*

Picanha (Prime Part of Top Sirloin)	\$12/lb
Beef Ancho (Ribeye)	\$22/lb
Filet Mignon (Tenderloin)	\$25/lb
Fraldinha (Bottom Sirloin)	\$14/lb
NY Strip	\$20/lb
Costela (Beef Short Ribs)	\$18/lb
Ground Picanha (Prime part of the Top Sirloin)	\$10/lb
Linguiça (Brazilian Spicy Sausage)	\$8/lb
Costela de Porco (Pork Ribs)	\$8/lb

By The Piece*

Small Lamb Chop Rack (Serves 4)	\$25
Large Lamb Chop Rack (Serves 6)	\$35
Dry Aged Bone-In Tomahawk Ribeye (40oz.)	\$78
Premium Grade Wagyu NY Strip (20oz.)	\$125

AUSTIN ORDERING OPTIONS

309 E 3rd St, Austin, TX 78701
(512) 472-0220

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

PICK UP

Prepped & ready

DELIVERY**

Dropped off

**Where available, Minimum order required, call for rates.

*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. Ingredient and nutrition information are available upon request.

© 2020 Fogo de Chão, Inc. All rights reserved.