

# FOGO DE CHÃO

## To-Go Menu

10% of all To-Go, Delivery & Catering sales will be donated to No Kid Hungry to help end childhood hunger



### SHAREABLES

<b>Braised Beef Rib Sliders*</b> - Xingu beer braised, caramelized onions, smoked provolone, brioche bun.	\$12
<b>Spiced Chicken Sliders</b> - Marinated chicken breast, arugula, tomato, pickled onion, mango aioli, brioche bun.	\$9
<b>Brazilian Empanadas</b> - Flaky pastry, seasoned Picanha, onions, chimichurri aioli.	\$7
<b>Jumbo Shrimp Cocktail</b> - Four poached shrimp, Brazilian malagueta cocktail sauce, lemon.	\$21.5
<b>Churrasco Meat Board</b> - Served with Brazilian sauces	
<b>Frango</b> ( <i>Marinated Chicken Legs</i> ) - Beer and brandy marinated, chimichurri sauce.	\$8
<b>Costela de Porco</b> ( <i>Pork Ribs</i> ) - Half rack, chimichurri sauce, lime.	\$10
<b>Cordeiro*</b> ( <i>Lamb Steak</i> ) - Marinated with white wine, lemon and mint.	\$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.)

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

##### Choose two sides

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

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

#### FIRE-ROASTED ENTRÉES

Served with asparagus, Pão de Queijo & Chimichurri sauce.

<b>Cauliflower Steak</b> - Oven roasted with a parmesan crust and basil sauce with lentil quinoa salad.	\$16
<b>Ribeye*</b> - 10 oz. grilled and served with garlic mashed potatoes and chimichurri.	\$39
<b>Filet Mignon*</b> - 8oz. grilled and served with garlic mashed potatoes and chimichurri.	\$35
<b>Pan-Seared Salmon*</b> - 8 oz. topped with chimichurri. Served with fresh lemon.	\$21
<b>Mango Chilean Sea Bass</b> - 8 oz. served with a mango sauce and tropical fruit relish.	\$34.95

#### SANDWICHES

Served with polenta fries.

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

\* 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. Nutrition information available upon request.

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# FOGO DE CHÃO

## To-Go Menu

### À 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
Smoked Salmon (8oz)	\$12

#### 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

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

<b>Picanha</b> (5oz. steak) <small>Prime Part of Top Sirloin</small>	\$4	<b>Frango</b> (1lb. ; 5-6 legs) <small>Marinated Chicken Legs</small>	\$6
<b>Filet Mignon</b> (8oz. steak) <small>Tenderloin</small>	\$12	<b>Linguica</b> (~1.5lb.) <small>Brazilian Spicy Sausage</small>	\$14
<b>Fraldinha</b> (16oz. steak) <small>Bottom Sirloin</small>	\$16	<b>Costela de Porco</b> (2lb. rack) <small>Pork Ribs</small>	\$14
<b>New York Strip</b> (16oz. steak)	\$18	<b>Lamb Chop Rack</b> (8 lamb chops)	\$32
<b>Beef Ancho</b> (16oz. steak) <small>Ribeye</small>	\$22	<b>Atlantic Salmon</b> (8oz. fillet)	\$10
<b>Costela</b> (~5lb. rack) <small>Beef Short Ribs</small>	\$60	<b>Cold-Water Lobster Tail</b> (6oz.)	\$16
<b>Dry-aged Tomahawk Ancho</b> (36oz. steak) <small>Bone-in Ribeye</small>	\$78	<b>Jumbo Shrimp Cocktail</b> (1lb.)	\$26
<b>Wagyu New York Strip</b> (20oz. steak)	\$125		

### FRESH PRODUCE

Asparagus (bundle)	\$4	Mixed Greens (1lb)	\$5
Bananas (1lb)	\$1	Papaya (each)	\$5
Bibb Lettuce (head)	\$2	Pineapple (each)	\$5
Butter (1lb)	\$4	Provolone Cheese (1lb)	\$7
Celery (bunch)	\$2	Red Onion (1lb)	\$1
Cream (half gallon)	call store for price	Romaine Lettuce (head)	\$1
Eggs (dozen)	\$3	Russet Potatoes (1lb)	\$1
Milk (gallon)	call store for price	White Rice (1lb)	\$2

### PHILADELPHIA ORDERING OPTIONS

1337 Chestnut Street, Philadelphia, PA 19107 | 215-636-9700

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

#### PICK UP

Prepped & ready

#### DELIVERY\*\*

Contactless Delivery Drop off

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

#### FULL SERVICE CATERING

On-site cooking & service

100 person minimum

# FOGO DE CHÃO®

## To-Go Menu - South American Beer

### BEER

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129	Xingu, "Black Beer", Brazil	\$3.5
227	Xingu, "Gold", Brazil	\$3.5
123	Stella Artois, Belgium & Brazil	\$3.13

Must be 21 years of age or older to consume alcohol. Before placing your order, please inform your server if a person in your party has a food allergy. Nutritional information available upon request.

**WARNING:** Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk and during pregnancy, can cause birth defects.

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