

FOGO DE CHÃO

To-Go Menu

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* Prime Part of Top Sirloin (440 cal)	\$18
Fraldinha* Bottom Sirloin (380 cal)	\$18
Cordeiro* Prime Lamb Steak (590 cal)	\$18
Medalhães com Bacon* Bacon Wrapped Steak (370 cal)	\$18
Medalhães com Bacon Bacon Wrapped Chicken (350 cal)	\$18
Frango Marinated Chicken Breast (300 cal)	\$16
Frango Marinated Chicken Legs (350 cal)	\$16
Choose Any Two Meats (10oz total)	\$22

Choose two sides

Mashed Potatoes (170 cal)	Apple Manchego Salad (88 cal)
Asparagus (25 cal)	Chickpea Trio Salad (110 cal)
Quinoa Tabbouleh (90 cal)	Feijoada (Black Bean Stew over rice) (100 cal)
Mixed Greens (5 cal)	White Rice (210 cal)
Mozzarella Caprese (90 cal)	Sautéed Broccoli (50 cal)
Caesar Salad (70 cal)	
Potato Salad (250 cal)	

FIRE ROASTED MEATS

By the Pound

Picanha* Prime Part of Top Sirloin (1170 cal)	\$20
Medalhães com Bacon* Bacon Wrapped Steak (990 cal)	\$24
Medalhães com Bacon Bacon Wrapped Chicken (940 cal)	\$14
Cordeiro Prime Lamb Steak (1540 cal)	\$26
Frango Marinated Chicken Breast (810 cal)	\$10
Frango Marinated Chicken Legs (930 cal)	\$10
Fraldinha* Bottom Sirloin (1010 cal)	\$24
Linguíça Brazilian Spicy Sausage (990 cal)	\$18

By the Each

Filet Mignon Tenderloin (8oz. steak) (340 cal)	\$20
Bone-in Beef Ancho Ribeye (32oz. steak)	\$55
Costela Beef Short Ribs (5lb. rack) (8800 cal)	\$95
Costela de Porco Pork Ribs (2lb. rack) (1250 cal)	\$35
Cordeiro Lamb Chops (8 chop rack) (770 cal)	\$40
Atlantic Salmon (8oz. fillet) (640 cal)	\$18

À LA CARTE

Traditional Brazilian Side Dishes

Mashed Potatoes (170 cal)	\$4
Asparagus (25 cal)	\$4
Quinoa Tabbouleh (90 cal)	\$4
Mixed Greens (5 cal) Italian Dressing (80 cal)	\$5
Mozzarella Caprese (90 cal)	\$4
Caesar Salad (70 cal) Caesar Dressing (120 cal)	\$4
Potato Salad (250 cal)	\$4
Apple Manchego Salad (88 cal)	\$4
Chickpea Trio Salad (110 cal)	\$4
Feijoada (100 cal)	\$4
White Rice (210 cal)	\$4
Sautéed Broccoli (50 cal)	\$4
Pão de Queijo (90 cal) dozen	\$7
Smoked Salmon (8oz) (270 cal)	\$12

Desserts

Chocolate Brigadeiro (1,270 cal)	\$10
New York Style Cheesecake (990 cal)	\$10
Key Lime Pie (620 cal)	\$10
Brazilian-Style Flan (540 cal)	\$10

Beverages

Iced Tea (5 cal)	\$3
Lemonade (260 cal)	\$3
Canned Soft Drink (140 cal)	\$3
Guaraná Antarctica (140 cal)	\$3

BUTCHER SHOP - READY TO GRILL

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

Picanha Prime Part of Top Sirloin (5oz. steak) (280 cal)	\$5	Frango Marinated Chicken Legs (1lb. ; 5-6 legs) (810 cal)	\$8
Fraldinha Bottom Sirloin (16oz. steak) (790 cal)	\$16	Filet Mignon Tenderloin (8oz. steak) (340 cal)	\$12
Bone-in Beef Ancho Ribeye (32oz. steak)	\$45	Linguíça Brazilian Spicy Sausage (~1.5lb.) (1480 cal)	\$16
Costela Beef Short Ribs (~5lb. rack) (2930 cal per rib)	\$75	Costela de Porco Pork Ribs (2lb.) (500 cal per rib)	\$15
Dry-aged Tomahawk Ancho Bone-in Ribeye (~36oz. steak) (2650 cal)	\$78	Lamb Chop Rack (8 lamb chops) (720 cal)	\$32
Wagyu New York Strip (20oz. steak) (1870 cal)	\$125	Atlantic Salmon (8oz. fillet) (320 cal)	\$10
Wagyu Ancho (Ribeye) (24oz. steak) (1872 cal)	\$135	Cold-Water Lobster Tail (6oz.) (110 cal)	\$18
		Chilean Sea Bass (8oz.) (220 cal)	\$26

For cooked meats, see Fire Roasted Meats menu section

ALBUQUERQUE ORDERING OPTIONS

6600 Menaul Blvd., Space M006, Albuquerque, NM 87110 | 505-396-7200 | <https://fogodechao.com/catering/>

PICK UP

Prepped & ready

DELIVERY

Contactless Delivery Drop off
10% Delivery Fee up to \$35. Minimum purchase \$75.

FULL SERVICE CATERING

On-site cooking & service
Minimum purchase of \$200 required for catering orders.

FOGO DE CHÃO

To-Go Menu - EXPERIENCES BY FOGO

Our Experiences by Fogo include everything needed to prepare a Brazilian inspired meal right at home.

FOGO GRILLING AT HOME EXPERIENCE

Packaged to Grill at Home / Serves 6+

\$125 (1780 cal per person)

Bring the Fogo de Chão experience home with an all-in-one assortment of ready-to-grill meats, Brazilian sides, and Pão de Queijo. Includes six Fogo de Chão red/green coasters, and chimichurri sauce and rock salt for grilling.

READY TO GRILL

Picanha Prime Part of Top Sirloin (4) 5oz steaks

Fraldinha Bottom Sirloin (1) 16oz steak

Frango Marinated Chicken Legs 2lb

Cordeiro Prime Lamb Steak (2) 6oz steaks

Linguica Brazilian Spicy Sausage 1.5lb

READY TO RE-HEAT

Mashed Potatoes

Asparagus

READY TO SERVE

Brown Sugar Pepper Bacon 8 strips

Pão de Queijo

ENHANCE YOUR MEAL

Add Dry-Aged Tomahawk Ribeye (2650 cal) \$65

~36oz bone-in ribeye dry aged minimum 42 days for rich flavor

Add Premium Grade Wagyu NY Strip - 20oz (1870 cal) \$100

DATE NIGHT EXPERIENCE

Fire-Grilled / Serves 2

\$125 (3220 cal per person)

Enjoy a romantic evening of premium steaks, Brazilian sides and pão de queijo with a bottle of any exclusive Fogo Tribute wine. Finish the night with two of our signature desserts. Includes two Heart-Shaped Fogo red/green coasters.

Choice of any two fire-grilled meats:

Bone-in Ribeye 32oz steak (add \$20 per steak)

Filet Mignon 8oz steak

Atlantic Salmon 8oz fillet

Choice of any Fogo Tribute Wine:

Jorjão Malbec Reserva

Eulila Red Blend by VIK

O'Leão Red Blend by VIK

BRAZILIAN SIDES AND DESSERTS

Pão de Queijo

Mozzarella Caprese

Mashed Potatoes

Sautéed Asparagus

Choice of two:

Chocolate Brigadeiro 1 slice

New York Style Cheesecake 1 slice

CELEBRATION EXPERIENCE

Fire Grilled / Serves 4

\$110 (2330 cal per person)

For any special occasion - we bring the celebration to you. An assortment of our most popular meats, Brazilian sides, and Pão de Queijo served with our signature Chocolate Brigadeiro complete with candles to celebrate.

FIRE-GRILLED MEATS

Picanha Prime Part of Top Sirloin 16oz

Frango Marinated Chicken Breast 16oz

Fraldinha Bottom Sirloin 16oz

BRAZILIAN SIDES & DESSERTS

Pão de Queijo

Mashed Potatoes

Mixed Greens or Caesar Salad

Sautéed Asparagus

Chocolate Brigadeiro 4 slices

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FOGO DE CHÃO

To-Go Menu - South American Wines

FOUNDERS TRILOGY WINES

Founders Trilogy Collection , in honor of our founding Fogo family	\$89
<i>The Founders Trilogy Collection includes three wines, each honoring one of our founding Fogo family members, Jorge Ongaratto, Selma "Eulila" Oliveira, and Larry Johnson. The collection also includes a commemorative box and tasting sheet</i>	
Malbec - Jorjão by Fogo de Chão, "Reserva" , Mendoza, Argentina (660 cal) <i>in honor of Jorge Ongaratto, the Brazilian gaucho and founding father of Fogo de Chão</i>	\$30
Red Blend - Eulila by VIK , Cachapoal Valley, Chile (640 cal) <i>in honor of Selma "Eulila" Oliveira, the beloved brand matriarch of Fogo de Chão</i>	\$30
Red Blend - O Leão by VIK , Cachapoal Valley, Chile (640 cal) <i>in honor of Larry Johnson, the courageous leader of global growth with Fogo de Chão</i>	\$30

VINA VIK WINES

VIK Wine Trilogy , includes three award-winning red blends from the world-renowned VIK winery located in the foothills of the Andes Mountains, within the Millahue Valley of Chile.	\$300
Milla Cala by VIK , Millahue, Chile (640 cal) <i>#22 on Wine Spectator's Top 100 wines of 2018</i>	\$43
VIK, "La Piu Belle" , Millahue, Chile (650 cal) <i>Awarded 95 Points by Decanter</i>	\$125
VIK , Millahue, Chile (640 cal) <i>VinePair's #3 Wine of the Year in 2018</i>	\$160

SPARKLING

Pinot Noir, Rosé, Antucura, "Chérie" , Vista Flores, Mendoza, Argentina (560 cal)	\$26
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WHITE WINE

Sauvignon Blanc, Lapostolle, "Grand Selection" , Rapel Valley, Chile (580 cal)	\$21
Chardonnay, Unoaked, Natura by Emiliana , Made with Organic Grapes, Chile (610 cal)	\$19
Chardonnay, Calina , Valle Central, Reserva, Chile (610 cal)	\$24
Rosé, Montes, "Cherub El Arcángel Single Vineyard" , Colchagua Valley, Chile (610 cal)	\$20

RED WINE

Pinot Noir, Viña Leyda , Leyda Valley, Aconcagua, Chile (640 cal)	\$21
Pinot Noir, Montes, "Alpha" , Aconcagua Coast, Aconcagua, Chile (640 cal)	\$34
Malbec, Alamos , Mendoza, Argentina (620 cal)	\$22
Malbec, Bodega y Viñedos Catena, "Catena" , Vista Flores, Mendoza, Argentina (620 cal)	\$25
Malbec, Luca, "Old Vine" , Uco Valley, Mendoza, Argentina (640 cal)	\$48
Merlot, Lapostolle, "Grand Selection" , Rapel Valley, Chile (640 cal)	\$23
Red Blend, The Seeker , Central Valley, Chile (630 cal)	\$20
Red Blend, Primus, "The Blend" , Apalta, Chile (620 cal)	\$30
Cabernet Sauvignon, Casillero del Diablo (Concha y Toro), "Reserva" , Valle Central, Chile (620 cal)	\$24
Cabernet Sauvignon, Trapiche, "Broquel" , Mendoza, Argentina (640 cal)	\$27
Cabernet Sauvignon, Bodega y Viñedos Catena, "Catena High Mountain Vines" , Mendoza, Argentina (620 cal)	\$36

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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