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# FOGO DE CHÃO

## FOGO DE CHÃO OPENS FIRST NEW MEXICO LOCATION IN ALBUQUERQUE

*Leading Steakhouse from Brazil Debuts Its Newest Location with a Benefit for Roadrunner Foodbank*

**Albuquerque, N.M.** (August 17, 2021) - [Fogo de Chão](#), the leading steakhouse from Brazil will open its doors in Albuquerque today, **Tuesday, August 17**. Fogo is located at the east entrance of Coronado Center in the space that was previously occupied by Kirkland's.

Fogo de Chão specializes in the Southern Brazilian culinary art of *churrasco*, roasting high quality, simply seasoned cuts of meats over an open flame, each expertly butchered and carved tableside by gaucho chefs. Fogo's seasonal Market Table welcomes guests to discover and enjoy fresh salads and soup, exotic fruits, vegetables, imported charcuterie and more. Those looking for a more casual, relaxed experience can order signature cocktails, award-winning South American wines and smaller, shareable plates in Bar Fogo.

The Albuquerque location of the global Fogo de Chão brand is the first restaurant to feature a peninsula churrasco grill and butchery. The newly-designed grill is situated in the center of the restaurant and prominently features a 360-degree view inside the flames, providing guests a front row seat to the preparation of Fogo's fire-roasted meats.

Fogo has partnered with local nonprofit, Roadrunner Foodbank, donating 10% of its first week of sales to the organization. "As we expand internationally, it's important that we become a part of the local community we serve and support them in the best way we know how- by feeding them," said Barry McGowan, Chief Executive Officer of Fogo de Chão. "Albuquerque has been very welcoming as we prepare for our grand opening and we're excited to partner with Roadrunner Foodbank, who helps bring hunger relief to so many families throughout New Mexico."

Fire-roasted meats are the anchor of Fogo's menu and include guest favorites such as Ribeye, Lamb Chops and the house specialty, Picanha. The new restaurant also offers a range of menu selections and prices to fit guests' needs for lunch and dinner, including:

- **Full Churrasco Experience** – The signature menu selection includes all premium and classic cuts, plus the fresh and seasonal Market Table & Feijoada Bar and authentic Brazilian side dishes.
- **Indulgent Cuts** – Guests can enhance their experience with a 20 oz. Wagyu New York Strip that is carved tableside on a Himalayan salt block to complement the cut's intense marbling and buttery texture. A decadent, dry-aged 32 oz. long bone Tomahawk Ribeye or 24 oz. Wagyu Ribeye are also available to order for the table.

In addition to these daily options, the menu also includes:

- **Weekday Lunch Starting at \$15** – Includes the seasonal Market Table & Feijoada Bar, plus family-style service of Brazilian side dishes. Guests may choose to add a single cut of fire-roasted meat or have the Full Churrasco Experience.
- **Weekend Brazilian Brunch** – Includes the Full Churrasco Experience combined with Brazilian-inspired brunch items like Braised Beef Rib Hash along with made-to-order waffle and omelet stations.
- **Bar Fogo** – An all-day happy hour includes \$4 Brazilian beers, \$6 South American wines and \$8 Brazilian-inspired craft cocktails in the bar and main dining room every day of the week. The Albuquerque bar and outdoor patios offer an elevated experience with a contemporary bar, lounge seating and dedicated bar staff designed to allow guests to linger and discover something new with each visit. Guests can enjoy small plates like Braised Beef Rib Sliders, Churrasco meat boards or the house-ground Picanha Burger.
- **Seafood** – Brazilian-inspired seafood options are available a-la-carte, including shrimp and lobster appetizers, mango Chilean sea bass and a Seafood Tower.
- **Fogo To-Go & Catering** – Bring the Fogo experience home with individual churrasco entrees, a-la-carte offerings, catered events and ready-to-eat or ready-to-grill options from the Butcher Shop. All are available for contactless delivery or pick up.
- **Group and Private Dining** – Whether celebrating a special birthday or hosting a corporate meeting, the Albuquerque location has a dedicated sales manager and offers customizable menus, beautiful private and semi-private dining spaces and complimentary A/V equipment.

A dining experience for all ages, children six and under enjoy complimentary dining at Fogo Albuquerque and ages seven – 12 dine at half price for the Full Churrasco Experience. For more information, please visit <https://fogodechao.com/location/albuquerque-nm/> or call 505-396-7200.

### **About Fogo de Chão**

Fogo de Chão (fogo-dee-shown) is an internationally-renowned steakhouse that allows guests to discover what's next at every turn. Founded in Southern Brazil in 1979, Fogo elevates the centuries-old cooking technique of churrasco – the art of roasting high-quality cuts of meat over an open flame – into a cultural dining experience of discovery. In addition to its Market Table and Feijoada Bar – which includes seasonal salads and soup, fresh vegetables, imported charcuterie and more – guests are served simply-seasoned meats that are butchered, fire-roasted and carved tableside by gaucho chefs. Guests can also indulge in dry-aged or premium Wagyu cuts, seafood a la carte, all-day happy hour featuring signature cocktails, and an award-winning South American wine list, as well as smaller, sharable plates in Bar Fogo. Fogo offers differentiated menus for all dayparts including lunch, dinner, weekend brunch and group dining, plus full-service catering and contactless takeout and delivery options.

Fogo has 57 locations across the globe, including 45 in the United States, six in Brazil, four in Mexico and two in the Middle East. Four additional U.S. locations, plus franchised restaurants in Mexico, are currently under development, including a flagship experience in Coral Gables, Fla., that will feature a Next Level cigar lounge and the Butchery market.

For more information, visit [Fogo.com](https://fogodechao.com), [Facebook](#), [Twitter](#) and [Instagram](#).