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FOGO DE CHÃO[®]

FOGO DE CHÃO NEW FLAGSHIP LOCATION TO OPEN IN CORAL GABLES ON FRIDAY, APRIL 22

Experiential Restaurant from Brazil to open new flagship at The Plaza Coral Gables with the debut of Next Level Lounge and The Butchery

MIAMI, FL (March 30, 2022) – [Fogo de Chão](#), the internationally-renowned restaurant from Brazil that allows guests to make culinary discoveries at every turn is set to open its new flagship location on **Friday, April 22, 2022**, at 2801 Ponce de Leon Boulevard. The restaurant will be in The Plaza Coral Gables, a newly developed high-end shopping, dining, hospitality and entertainment destination just steps from the famed Miracle Mile in The Gables.

Designed in partnership with Dallas-based architecture and design firm [Harrison](#), Fogo's two-story Coral Gables location will feature an expansive 280 seat dining room, anchored by an open air churrasco bar where guests can dine and watch gaucho chefs display the culinary art of churrasco as they butcher, prepare and grill different cuts of protein over an open flame. The new flagship location will also showcase a large outdoor patio for al fresco dining, soaring wine cases displaying South America's finest varietals and dry-aged meat lockers for in-house aging.

Additional experiential elements unique to this location include the Next Level Lounge, an exclusive lounge located on the mezzanine level of the new restaurant. Guests can enjoy an elevated setting while discovering premium whiskey, bourbons, and South American wines carefully selected to enhance the guest experience.

The Coral Gables location will also feature The Butchery, a grab and go market that celebrates the art of churrasco that Fogo's gaucho chefs display every day. Guests can enjoy imported charcuterie in The Butchery as they consult with expert butchers on the best cut of meat, freshly carved and packaged to grill at home.

The Coral Gables team will be led by General Manager, Neimar Hensel, a native of Brazil who started his career with Fogo in 2019 at the Orlando location as an Assistant Manager, working his way up to his most recent position, General Manager of the Miami Beach restaurant.

"The Gables community has been very welcoming to our growing team and we look forward to sharing our warm Brazilian hospitality with another location in South Florida. At Fogo, we continuously strive to provide a dining experience of discovery and joy for our guests," said Hensel. "The premier dining and shopping scene at The Plaza Coral Gables is the perfect setting for us to show our Fogo fans and new guests what's next for Fogo as we showcase our new design and experiences."

With the opening of the Coral Gables location, Fogo expects to bring an estimated 120 new jobs to the market. Applicants for both front and back of house can visit fogodechao.com/careers or call (786) 297-8788 for more information.

About Fogo de Chão

Fogo de Chão (fogo-dee-shown) is an internationally renowned restaurant 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, Bar Fogo Features including 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.

For more information on Fogo de Chão or to make a reservation, please visit Fogo.com. For images, logos and other media assets, please visit the [Fogo Newsroom](#).

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