

Rodízio

Rodízio dining is like nothing you've had before! Your barbecue chefs will come around with massive Gaucho-style skewers, each with a tender selection of the cuts of the day. Various types and marinades of meat will be sliced directly onto your plate, and won't stop coming until your table turns over the card to display its red side.

LUNCH RODÍZIO

Includes our sides and salad bar offerings in addition to:

Rump Steak, Garlic Top Sirloin, Rosemary Pork Loin, Gaucho Sausage, Herbed Chicken Wings, Parmigiano Beef & Spicy Garlic Brisket. 26

GAUCHO LUNCH PLATE

Select one barbecue item listed below and help yourself to our sides and salad bar offerings. 18

TOP SIRLOIN | MILD SAUSAGE | PORK LOIN | CHICKEN WINGS

The Lunch menu is served during lunch service only - check your restaurant for times.

DINNER RODÍZIO

Includes our sides and salad bar offerings in addition to:

Garlic Top Sirloin, Rump Steak, Beef Ribs, Parmigiano Beef, Rosemary Pork Loin, Gaucho Sausage, Herbed Chicken Wings, Chicken Wrapped with Bacon, Chicken Hearts, Honey Mustard Lamb & Spicy Garlic Brisket. 45

Delícias

CAMARÃO ASSADO

Heavenly barbecue prawns marinated with white wine & cilantro.

1/2 SKEWER | FULL SKEWER 10 | 18

MANDIOCA

Crispy manioc wedges - also known as cassava or yucca - are garnished with fragrant Parmigiano cheese and oregano. 7

PÃO DE QUEIJO

This traditional Brazilian cheese bread made from manioc flour is known for its crispy outside layer and moist centre. 8

Some delícias are offered as part of the Rodízio, ask your server for details.

Beverages

GUARANÁ 4

Imported from Brazil, this refreshing soft drink is made from the tropical Guaraná berry.

LIMONADE 4

A refreshing drink made to order with fresh limes.

TROPICAL JUICE 4

Mango, Passion Fruit, Guava, Açai-Pomegranate

GENERAL INFORMATION:

Groups of ten (10) guests and more will be charged 18% gratuity.

All guests seated together at a table during lunch are kindly asked to choose only one service method: Rodízio or Gaucho Plates.

All You Care to Eat Rodízio, sides and salad bar may be consumed in-house only, for a maximum two-hour seating.

No take home parcel requests please.

Please inform your server of any allergies.

Please be advised that we do not separate bills. Gaucho says:
"Only share your beef with people you trust"



Dessert

BARBECUE PINEAPPLE - THE 'CROWNED KING'
Served with coconut ice cream and topped with a guava coulis. 9

CHURROS

A sweet pastry rolled in sugar and cinnamon. Served with warm chocolate and doce de leite sauce. 8

MOUSSE DE MARACUJÁ

Light and creamy passion fruit mousse topped with a tangy passion fruit reduction. 8

NEGA MALUCA

A traditional Brazilian chocolate cake topped with a decadent chocolate frosting. Served with vanilla ice-cream. 8

PUDIM DE LEITE

Our traditional creamy milk flan topped with a caramelized sugar drizzle. 8

TRÊS AMIGOS

Enjoy a sampling of three of our most popular desserts: Mousse de Maracujá, Barbecue Pineapple with Coconut Ice Cream & Churros. 18

After

COFFEE SINGLE | DOUBLE

ESPRESSO 3 | 4

MACCHIATO 4 | 5

CAFÉ AMERICANO 5

CAPPUCCINO 5 | 5.5

CAFÉ LATTE 6

ALL OF OUR COFFEE IS MADE WITH GAUCHO'S OWN BLEND OF BRAZILIAN BEANS AVAILABLE FOR SALE IN OUR SHOP.

TEA

TEA 3

CHIMARRÃO MATE 8

Imported directly from Brazil, Mate is a traditional tea served in a gourd-shaped cup with a gold plated pipe and is meant to be shared.

MATE LATTE 10

Mate tea served in a gourd-shaped cup with warm milk, coconut and a hint of fennel. Gauchos share this tea as a gesture of friendship.

SPECIALTY COFFEES

IRISH COFFEE WHISKEY 8

SPANISH COFFEE BRANDY & KAHLUA 8

B-52 KAHLUA, TRIPLE SEC & IRISH CREAM 8

CAFÉ ITALIANO VERMOUTH 10

CAFÉ PORTUGUÊS COGNAC 10

CAFÉ BRASILEIRO CACHAÇA 10

DIGESTIVES

JAGERMEISTER HERBAL LIQUER 7

LUXARDO SAMBUCA 7

CUARENTA Y TRES LICOR 43 9

CASA VALDUGA GRAPPA DI PROSECCO 10

NONINO AMARO 10

PROFUMI COSTERIA LIMONCELLO 10

COCCHI BAROLO CHINATO 15

CACHAÇAS

WEBER HAUS SILVER ORGANIC 12 JAMEL GOLD 14

WEBER HAUS PREMIUM BLACK 13 DO BARÃO RESERVA ESPECIAL 15

Specialty Coffees are made with 30 ml of alcohol and Digestives with 65 ml

