

# DINNER 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.

† DINNER RODÍZIO | *Includes our sides and salad offerings in addition to:*

Rump Steak, Garlic Top Sirloin, Parmigiano Beef, Beef Ribs, Rosemary Pork, Gaucho Sausage, Herbed Chicken Wings, Chicken Wrapped with Bacon, Chicken Hearts, Honey Mustard Lamb, Barbecue Pineapple & Pão de Queijo. 60

CHOOSE YOUR SIDES. ORDER AS MUCH  
& AS MANY TIMES AS YOU LIKE.



Gaucho proudly serves only CAB®

## † SALADS

CAESAR romaine lettuce, homemade croutons & maple bacon.

POTATO SALAD palm hearts, corn, peas & carrots.

BEETS olive oil & fresh dill.

PINEAPPLE & CUCUMBER with mint.

BOCCONCINI with tomato, palm hearts and olives.

KALE and sweet potato with a honey cider dressing.

CHICKPEA SALPICÃO with pickles, celery and raisins, topped with matchstick potato.

## † SIDES

FEIJOADA traditional black bean stew made with beef & pork, served with rice and farofa.

CHICKEN STROGANOFF mushrooms and match stick potato, served on a bed of rice.

FRIES crispy, thickcut tossed in salt.

MASHED POTATO cheddar and mozzarella.

MOQUECA with shrimp, palm oil and cilantro in a spicy coconut broth, served with rice.

MUSHROOMS SAUTEED with onion, rosemary & garlic.

WHITE RICE steamed with garlic & bay leaf.

FAROFA toasted manioc flour to add texture to your black bean stew or barbecue.

# DELÍCIAS †

## CAMARÃO ASSADO

Heavenly barbecue prawns marinated with white wine & cilantro.

½ skewer | full skewer 15 | 30

## MANDIOCA

Crispy manioc wedges – also known as cassava or yucca – are garnished with fragrant Parmigiano cheese and oregano. 10

## PÃO DE QUEIJO

This traditional Brazilian cheese bread made from manioc flour is known for its crispy outside layer and moist centre. 12

### GENERAL INFORMATION:

For groups of eight (8) guests and more will be added to the bill 18% gratuity.

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

Our food is gluten friendly | No MSG Added | We use Compostable straws & napkins.

Don't bite off more than you can chew. Please don't waste food.

Prices are subject to change without notice.

# LUNCH 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 offerings in addition to:*

Rump Steak, Garlic Top Sirloin, Parmigiano Beef, Rosemary Pork, Gaucho Sausage, Herbed Chicken Wings, Barbecue Pineapple & Pão de Queijo. 45

## GAUCHO LUNCH PLATE

Select one barbecue item listed and then choose your all-you-care-to-enjoy sides and salad offerings to accompany your barbecue. 35

TOP SIRLOIN | MILD SAUSAGE | ROSEMARY PORK | CHICKEN WINGS

CHOOSE YOUR SIDES. ORDER AS MUCH  
& AS MANY TIMES AS YOU LIKE.



Gaucho proudly serves only CAB®

## SALADS

CAESAR romaine lettuce, homemade croutons & maple bacon.

POTATO SALAD palm hearts, corn, peas & carrots.

BEETS olive oil & fresh dill.

KALE and sweet potato with a honey cider dressing.

CHICKPEA SALPICÃO with pickles, celery and raisins, topped with matchstick potato.

## SIDES

FEIJOADA traditional black bean stew made with beef & pork, served with rice and farofa.

CHICKEN STROGANOFF mushrooms and match stick potato, served on a bed of rice.

FRIES crispy, thickcut tossed in salt.

FAROFA toasted manioc flour to add texture to your black bean stew or barbecue.

WHITE RICE steamed with garlic & bay leaf.

# DELÍCIAS

## CAMARÃO ASSADO

Heavenly barbecue prawns marinated with white wine & cilantro.

 skewer | full skewer 15 | 30

## MANDIOCA

Crispy manioc wedges – also known as cassava or yucca – are garnished with fragrant Parmigiano cheese and oregano. 10

## PÃO DE QUEIJO

This traditional Brazilian cheese bread made from manioc flour is known for its crispy outside layer and moist centre. 12

### GENERAL INFORMATION:

For groups of eight (8) guests and more will be added to the bill 18% gratuity.

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

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

Our food is gluten friendly | No MSG Added | We use Compostable straws & napkins.

Don't bite off more than you can chew. Please don't waste food.

Prices are subject to change without notice.

# COCKTAILS+

## CAIPIRINHA

The original Brazilian cocktail, famous for its kick and flavour, is served at the beginning of a meal to “open the stomach”. Hand-muddled lime and sugar is shaken with cachaça - a sugarcane liquor.  
lime | pineapple & mint | apple & maple 14

## BATIDA

A smooth, tropical cocktail made with fresh fruit juice, condensed milk and premium cachaça.  
guava | coconut 13

## CAIPIROSKA

Hand-muddled fruit blended with vodka and poured over ice.  
mango | passion fruit 12

## PINEAPPLE BOMB

Melon liqueur, vodka and pineapple juice. 12

## FROZEN GUAVA MARGARITA

Blended with Tequila, Triple sec and lime. 14

## BERRY BEIJO

Chambord Royale, gin, cranberry and pineapple juice. 13

## CAESAR GAUCHO

Clamato, smoked salt, house made malagueta hot sauce & vodka. 13

## DARK N' STORMY

Royal Jamaican Spiced rum ginger beer and a splash of lime. 13

## MOSCOW MULE

Russian Standard vodka, ginger, lime & mint. 13

## MORNING STAR

Vodka, sparkling wine, passion fruit juice and galliano vanilla, topped with a smoky bubble. 14

## MOJITO

Mint, lime / pear & rum. 14  
(ask your server about adding guaraná)

## SMOKED CINNAMON

Cachaça, Martini, pineapple juice, maple syrup & cinnamon presented under a smoked dome. 15

## TIFFANY MIMOSA

Sparkling wine, blue curacao & lemonade. 13

# BEER+ BOTTLE

Grizzly Paw Grumpy Bear 341 ml *Canada* 8

Grizzly Paw Rutting Elk 341 ml *Canada* 8

Kokanee 341 ml *Canada* 8

Negra Modelo 355 ml *Mexico* 8

Modelo Especial 355 ml *Mexico* 8

Corona 330 ml *Mexico* 8

Sul Americana 355 ml *Brazil* 8

Mongozo Mango 330 ml *Belgium* 10

RockCreek Apple Cider 355 ml *Canada* 8

DRAFT 600 ml | 2l.

Featured Beer 8 | 28

# DESSERT

## MOUSSE DE MARACUJÁ

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

## CHURROS

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

## TAÇA DECORADA

The ultimate ice-cream sundae dripping with Nutella & Brazilian coconut fudge, topped with whipped cream & Churros. Ask your server about adding espresso or your favourite liquor. 14

## WARM BRIGADEIRO BROWNIE

Baked in a cast iron pan. Served with vanilla ice-cream. 9

## PUDIM DE LEITE

Our traditional creamy milk flan topped with a caramelized sugar drizzle. 9

## TRÊS AMIGOS

Enjoy a sampling of three of our most popular desserts: Mousse de Maracujá, Pudim de Leite & Churros. 18

# AFTERS

## COFFEE single | double

Espresso 3 | 5

Macchiato 4 | 6

Café Americano 4

Cappuccino 5 | 6

CAFÉ LATTE 6 | 7

Doce de leite or choco moca.

All of our coffee is

made with Gaucho's own blend of Brazilian beans available for sale in our shop.

## TEA

Ask for our tea options. 4

## CHIMARRÃO MATE

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. 10

## MATE LATTE

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. 13

## SPECIALTY COFFEES

Irish Coffee Whiskey 10

Spanish Coffee Brandy & Kahlua 10

Café Brasileiro Cachaça 13

Café Italiano Vermouth 13

Café Latino Cuarenta Y Tres 13

Café Português Cognac 13

B-52 Kahlua, Triple Sec & Irish Cream 10

## DIGESTIVES

Jagermeister Herbal Liqueur 8

Luxardo Sambuca 8

Cuarenta y Tres Licor 43 10

Nonino Amaro 11

Profumi Costeria Limoncello 11

Cocchi Barolo Chinato 16

## CACHAÇAS

Jamel Gold 15

Do Barão Reserva Especial 16

# BEVERAGES

## GUARANÁ

Imported from Brazil, this refreshing soft drink is made from the tropical Guaraná berry. 4

## ROYAL JAMAICAN GINGER BEER

Authentically brewed with locally grown Jamaican ginger 4

## LIMONADE

A refreshing drink made to order with fresh limes. 5

## TROPICAL JUICE

Mango, Passion Fruit, Guava, Açai-Pomegranate 5

# WINE

## HOUSE GLASS | JAR

WHITE 8 | 20

RED 8 | 20

## SPARKLING GLASS | BOTTLE

Campagnola Tenute Arnaces, Prosecco Brut *Italy* 13 | 40

## WHITE GLASS | BOTTLE

Voga, Moscato *Italy* 14 | 43

La Famiglia, Sauvignon Blanc *Australia* 13 | 40

The Original, Chardonnay *France* 13 | 40

## ROSÉ GLASS | BOTTLE

J. Bouchon Rose Reserva, Cabernet S. *Chile* 12 | 37

## RED GLASS | BOTTLE

## LIGHT & MEDIUM

Hacienda Lopez de Haro, Reserva Roiija *Spain* 13 | 40

Manos Negra, Pinot Noir *Argentina* 13 | 40

La Famiglia, Merlot *Australia* 13 | 40

Halos de Jupiter, Grenache Syrah *France* 15 | 45

Volcanic Hills Magma Red Blend *British Colombia* 46

Campagnola, Ripasso Valpolicella *Italy* 49

Joel Gott, Zinfandel *California* 17 | 53

Pirramimma, Shiraz *Australia* 60

## BOLD

Casa Santos Lima Colossal, Red Blend Reserva *Portugal* 13 | 40

Protea, Cabernet Sauvignon *South Africa* 13 | 40

Bodertown, Malbec *British Colombia* 43

Gauchezco, Malbec *Argentina* 16 | 40

Tinto Negro, Limestone Block Malbec *Argentina* 52

Finca Trapezio, Malbec *Argentina* 53

Noble Ridge, Meritage Blend *British Columbia* 60

Masi, Costasera Amarone *Italy* 94

Bobo Gran Corte, Malbec Cab Franc *Argentina* 98

Gauchezco, Malbec Oro *Argentina* 102

Paolo Conterno, Barolo Ginestra *Italy* 120

Quilt Napa Valley, Cabernet Sauvignon *California* 125