

Gauchos – the cowboys of southern Brazil – are a national symbol of pride and tradition. Or, Tradição. As ambassadors of this authentic Brazilian way of life, we honour the Gauchos' time-honoured customs, costumes and mastery of churrasco barbecue.

**Taste the Tradição.**



#### CALGARY

100 - 5920 MACLEOD TRAIL SW  
T2H 0K2 CALGARY AB  
403.454.9119

#### CANMORE

629 MAIN STREET  
T1W 2B1 CANMORE AB  
403.678.9886

► HOURS OF OPERATION ONLINE  
[WWW.BRAZILIANBBQ.CA](http://WWW.BRAZILIANBBQ.CA)

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OUR MONTHLY PROMOTIONS



# TRADIÇÃO TO GO



## BRAZILIAN BARBECUE

# TAKE OUT

## CREATE YOUR MEAL

### 1 PICK YOUR BARBECUE

Rump Steak	\$18
Top Sirloin	\$17
Parmesan Beef	\$17
Pork Loin	\$15
Chicken Wings	\$16
Mild Sausage	\$17

### 2 PICK THREE GAUCHO SIDES

White Rice
Black Bean Stew
Mixed Salad
Toasted Mandioc Flour
Caesar Salad
Cabbage Salad
Tomato & Palmito Salad
Potato Salad

### 3 PICK YOUR SAUCE

Molho À Campanha
Hot Sauce

# PLATTERS

## BARBECUE TO GO

### HOSTING AN EVENT?

Feed your family, friends or entire staff with the Gaucho Barbecue Platter. Perfect for groups of five or more.

### INCLUDES

TOP SIRLOIN  
MILD SAUSAGE  
CHICKEN WINGS  
PORK LOIN

### + 3 GAUCHO SIDES OF YOUR CHOICE

\$136

5 people

\$250

10 people

\$460

20 people

\$864

40 people

# ADD ONS

## MAKE IT BETTER

### APPETIZERS

#### CAMARÃO ASSADO

Heavenly barbecue prawns marinated with white wine & cilantro. \$15

#### 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

### DRINKS

Guaraná Soda \$4  
Soda - Coke, Diet, Sprite, Ice tea \$2.50

### DESSERTS

#### 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

#### PUDIM DE LEITE

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

#### MANJAR DE COCO COM ABÓBORA DOCE

A light creamy coconut flan topped with candied pumpkin. \$9