DINNER RODÍZIO

Experience Rodízio dining like never before! Barbecue chefs bring massive Gaucho-style skewers with tender cuts of the day, slicing various meats onto your plate until you flip the card to red.

DINNER RODÍZIO 70

Picanha Garlic Top Sirloin Chimichurri Bottom Sirloin Parmigiano Beef Beef Ribs Rib Eye Herbed Chicken Wings

CHOOSE FROM THE ITEMS BELOW



Gaucho proudly serves CAB ®

Includes sides and salad

Chicken Wrapped with Bacon Malagueta Spicy Sausage

in addition to:

Mild Brazilian Sausage

Chicken Hearts

Rosemary Pork Honey Mustard Lamb

Barbecue Pineapple

BREADS

PÃO DE QUEIJO brazilian cheese buns | FUBÁ brazilian corn bread

SALADS

CAESAR romaine lettuce, with homemade croutons, parmesan cheese, maple bacon & housemade caesar dressing.

POTATO SALAD traditional maionese with palm hearts, corn, peas & carrots.

AÇAÍ SLAW cabbage, carrots, seasonal berries with an Açaí vinaigrette and sunflower seeds.

PINEAPPLE & CUCUMBER sweet and crisp with mint and a splash of lime.

SALADA MISTA lollo rossa lettuce, radicchio, radish, artichoke, fennel, pickled onion & cucumber tossed in an herb dressing.

BEETS earthy and floral, served with rucula, pomegranate seeds, feta cheese and dill.

PALMITO SALAD palm heart and tomato, with basil, gazpacho vinagrete, topped with black olive tapenade and a lime jelly.

TOMATO AND BOCCONCINI with housemade nut free pesto. Topped with a balsamic reduction.

SIDES

FEIJOADA* traditional black bean stew made with beef & pork, served with rice, farofa and sautéed kale. *Can be ordered Vegan.

CHICKEN STROGANOFF savory and creamy with mushrooms and match stick potato, served with rice.

FRITAS housemade, fresh potato fries tossed in salt.

MASHED POTATO fresh herbs, topped with a cheddar and mozzarella crust.

MOQUECA a modern take on succulent shrimp, sweet red peppers, palm oil and cilantro in a spicy coconut broth. Served with rice.

MUSHROOMS SAUTEED with white wine, onion, rosemary & garlic.

FAROFA CAIPIRA sautéed gluten free cassava flour with beef, sweet corn and raisins. *Can be ordered Vegan.



PLEASE READ the general information on the back of the menu.

LUNCH RODÍZIO

Experience Rodízio dining like never before! Barbecue chefs bring massive Gaucho-style skewers with tender cuts of the day, slicing various meats onto your plate until you flip the card to red.

LUNCH RODÍZIO 54

Includes sides and salad in addition to:

Picanha Garlic Top Sirloin Chimichurri Bottom Sirloin Parmigiano Beef Rosemary Pork Malagueta Spicy Sausage Mild Brazilian Sausage Herbed Chicken Wings Barbecue Pineapple

CHOOSE FROM THE ITEMS BELOW



Gaucho proudly serves CAB ®

BREADS

PÃO DE QUEIJO brazilian cheese buns.

FUBÁ brazilian corn bread.

SALADS

CAESAR romaine lettuce, parmesan cheese, homemade croutons, maple bacon & housemade caesar dressing.

POTATO SALAD traditional maionese with palm hearts, corn, peas & carrots.

AÇAÍ SLAW cabbage, carrots, seasonal berries with an Açaí vinaigrette and sunflower seeds.

SALADA MISTA lollo rossa lettuce, radicchio, radish, artichoke, fennel, pickled onion & cucumber tossed in an herb dressing.

BEETS earthy and floral, served with rucula, pomegranate seeds, feta cheese and dill.

SIDES

FEIJOADA traditional black bean stew made with beef & pork, served with rice, farofa and sautéed kale. *Can be ordered Vegan.

CHICKEN STROGANOFF savory and creamy with mushrooms and match stick potato, served with rice.

FRITAS housemade, fresh potato fries tossed in salt.

FAROFA CAIPIRA sautéed gluten free cassava flour with beef, sweet corn and raisins. $^{\ast}Can\,be\,ordered\,Vegan.$

ARROZ BRANCO Brazilian white rice, steamed with sautéed onion, garlic and fragrant bay leaf.

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 Amazonia cachaça - a sugarcane liquor. • lime | mango | passionfruit | pineapple & mint | coconut 16

SPICE IT UP: ADD ANCHO REYES LIQUEUR.

CAIPIRINHA DE AÇAÍ

Brazilian superberry açaí, shaken with Amazonia cachaça and topped with an açaí popsicle. 17

ERVA MATE SOUR

Earthy and sweet with a silky foam top. Made with Amazonia cachaça, raw egg white, lime juice and erva mate tea infused syrup. 16

FANTASMA • NEW

Lemongrass infused Amazonia cachaça, Caffo limoncino, clarified mango & passionfruit juices with a skeleton leaf garnish. 16

BLACKBERRY BOURBON BRACER

Fruity and fun mix of fresh blackberries, bourbon and Creme de Cassis. 16 SUBSTITUTE Wisers Rye or The Newfoundland Distillery Maple Rum.

SMOKED OLD FASHION

Bourbon, Angostura bitters and sugar. Served in a smoked filled bottle. 16 SUBSTITUTE Wisers Rye or The Newfoundland Distillery Maple Rum.

MAPLE BACON SMOKED MANHATTAN

Bourbon, dry & sweet vermouth, aromatic bitters with the smoky touch of maple bacon. 16 (SUBSTITUTE) Wisers Rye or The Newfoundland Distillery Maple Rum.

MANGO MULE

Succulent mango, spicy ginger beer, Espolon tequila and sweet lime. 14

FROZEN GUAVA MARGARITA

Slushy and sweet, guava blended with Espolon tequila, triple sec and lime. 14

ATLANTIC TWILIGHT • NEW

The Newfoundland Distillery seaweed gin, Caffo limoncino, Martini Rosso garnished with seaweed and açaí caviar balls. 17

FROZEN PIÑA COLADA

Lush and slushy blend of pineapple juice, Bacardi rum and fresh coconut milk. 14

PIRANHA PUNCH

Barcardi Rum, Barcardi Black, apricot brandy, almond syrup & a delightful blend of grenadine and citrus juices. Served in a tiki mug. 14

VERDE DO MAR 100 ml

Served in a fish bowl. Bacardi rum, Compadre vodka, Midori Melon, Blue Curaçao, Peach Schnapps & Guaraná. 20

COPACABANA

Coconut flavoured Malibu rum, Blue Curaçao with pineapple juice and Guaraná berry syrup makes the colours of Brazil. 15

PINEAPPLE BOMB

A tropical explosion of Compadre vodka, Midori Melon and pineapple juice. 14

BLUE BEIJA-FLOR

Named after a Hummingbird, this vibrant mix of Blue Curaçao, Peach Schnapps, Compadre vodka & lime is served under a smoky cloud in a hanging nest-shaped glass. 15

MORNING STAR

Compadre vodka, Mangilli prosecco, Galliano vanilla and passion fruit juice, topped with a smoky bubble. 14

FRENCH CONNECTION

A rich blend of herbal Charteuse, sweet pear and zesty lime with a butterfly pea tea ice cube that changes the cocktail color as it melts. 15

AMARO BOMB • NEW

Caffo Vecchio Amaro del Capo dropped into crisp Guaraná makes a perfectly balanced flavour explosion. 12

WINE -

HOUSE 9oz 6oz
WHITE 17 12
RED 17 12
SPARKLING BOTTLE Mangilli, Prosecco, <i>Italy</i> 40
WHITE WINE BOTTLE 9oz 6oz
The Original, Sauvignon Blanc France 40 21 15
Miolo Seival, Chardonnay Brazil 40 21 15
Louis Guntrum, Riesling <i>Germany</i> 40
ROSÉ BOTTLE
Tenuta Luzzolini Ciró, Rosato <i>Italy</i> 40
RED WINE BOTTLE 902 602
The Original, Pinot Noir <i>France</i> 40 21 15
Miolo Seival, Merlot Brazil 40 21 15
The Original, Cabernet Sauvignon France 41 22 16
L'Oie Du Pèrigord, Merlot France 44
Hey, Malbec Argentina 48 25 19
Volcanic Hills Magma, Red Blend British Columbia 48
Extroso Appassimento, Red Blend <i>ltaly</i> 49
Rossi Di Medelana, Syrah <i>Italy</i> 49
Chateau Ferran Bordeaux Superieur, CabFranc, CabSauv, Merlot <i>France</i> 50
Collazzi Liberta, Merlot, CabFranc, Syrah <i>Italy</i> 66
Eros, Pinot Noir Malbec <i>Italy</i> 67 Miolo Loto 42 Cohernot Sauvignon Morlot <i>Brazil</i> 76
Miolo Lote 43, Cabernet Sauvignon-Merlot <i>Brazil</i> 76 Chateau Pontet Teyssier, Bordeaux Saint Émilion <i>France</i> 78
Reva, Barolo <i>Italy</i> 146

GLASS 177 ml | 266 ml 🔷 BOTTLE 750 ml 🗦

DELÍCIAS

CAMARÃO ASSADO Heavenly barbecue prawns brushed with our house-made chimichurri sauce. kewer | full skewer 18 | 36

MANDIOCA

Crispy manioc wedges - also known as cassava or yucca - garnished with fragrant Parmigiano cheese and oregano. $\ 12$

PASTEIZINHOS

Savory pastry pockets filled with your choice of filling. **chicken** | **beef** | **cheese**. 12

COXINHA

Golden teardrop-shaped croquette snacks filled with shredded chicken, herbs and cheese. Served with house hot and cheese sauces. 12

TORRESMO

Crispy Brazilian pork belly bites, fried until golden brown. A savory delight with a crunchy exterior. $\ 9$

PÃO DE ALHO • NEW

Brazilian garlic bread with a cheesy garlic butter filling and a crispy exterior. $\ 8$

Please inform your server if you have a food allergy.

DESSERT

MOUSSE DE MARACUJÁ Light and creamy passion fruit mousse topped with a tangy passion fruit reduction. 9

CHURROS A sweet pastry rolled in sugar and cinnamon. Served with warm chocolate and doce de leite dipping sauce. 9

BEIJO DE CHOCOLATE • NEW GF A chocolate kiss made from a decadent, gluten-free dark chocolate brownie, topped with dark and white chocolate mousses. 16

ICE CREAM TRIO Three of our housemade artisanal ice creams. Ask your server about our exotic Brazilian flavours. 14

TAÇA DE SORVETE • NEW The ultimate ice cream sundae includes our house made coconut ice cream that drips with Brigadeiro chocolate and coconut fudge. Garnished with house made filled chocolates, honeycomb sugar, meringue crumble and topped with berries and whipped cream. 19

PUDIM DE LEITE Our traditional creamy milk flan topped with a caramelized sugar drizzle. 10

TRÊS AMIGOS Enjoy a sampling of three of our most popular desserts: Mousse de Maracujá, Pudim de Leite & Churros. 20

DESSERT COCKTAILS

BLACK FOREST MARTINI Indulge in this liquid cake, made with Frangelico, Creme de Cacao, vodka, whipped cream, chocolate and Amarena cherries. 16

AFFOGATO ESPRESSO MARTINI Silky Kahlua liquor, vodka, espresso with hint of vanilla. Poured over our housemade Requeijão ice cream. 17

AFTERS -

COFFEE single | double Espresso 3 5 Macchiato 4 6 Café Canadense 5 Cappuccino 5 6 CAFÉ LATTE 6 7 Doce de leite, coca-mocha or pumpkin spice.

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

DIGESTIVES Luxardo Sambuca 8 Cuarenta y Tres Licor 43 10 Nonino Amaro 11 Vecchio Amaro del Capo 11 Caffo Limoncino 11 Graham's Port 17 | 19 | 22

CACHAÇAS Amazonia 8 45 Leblon 12 Jamel Gold 13 16 Avua Prata Cachaça Flight 35 ♦3 premium cachaça



Taste the Tradição.

♦ GENERAL INFORMATION:

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

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

Don't bite off more than you can chew. Please don't waste food. Ingredients may change based on availability. Prices are subject to change without notice.



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