

RODÍZIO DINNER +

Experience Rodizio 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 78

Includes sides and salad in addition to:

Picanha - Rump Steak
Garlic Top Sirloin
Chimichurri Bottom Sirloin
Parmigiano Beef (D)
Beef Ribs
Rib Eye
Herbed Chicken Wings

Chicken Hearts
Chicken Wrapped with Bacon
Mild and Spicy Sausage
Guava Pork Ribs
Rosemary Pork
Honey Mustard Lamb
Barbecue Pineapple

CHOOSE FROM THE ITEMS BELOW



Gaucho proudly serves CAB®

+ BREADS

PÃO DE QUEIJO brazilian cheese buns (D) | FUBÁ brazilian corn bread (D) (G)

+ SALADS

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

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

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. (D)

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. (D)

+ 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. (D)

FRITAS housemade, fresh potato fries tossed in salt. (G)

MASHED POTATO oregano, topped with a cheddar and mozzarella crust. (D)

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

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

RODÍZIO LUNCH

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 58 | Includes sides and salad in addition to:

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

CHOOSE FROM
THE ITEMS BELOW



Gaucha proudly
serves CAB®

+ BREADS

PÃO DE QUEIJO brazilian cheese buns. (D)

FUBÁ brazilian corn bread. (D) (G)

+ SALADS

CAESAR romaine lettuce, parmesan cheese, homemade croutons, maple bacon & housemade caesar dressing. (D) (G)

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

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. (D)

+ SIDES

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

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. *Can be ordered Vegan. (D)

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

RED HOT SPICY CAIPIRINHA

A fiery blending of Amazonia Cachaça, fresh lime, and Vecchio Amaro del Capo- Red Hot Edition. 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

BLACKBERRY BOURBON BRACER

Fruity and fun mix of fresh blackberries, bourbon and Creme de Cassis. 16

SMOKED OLD FASHIONED

Bourbon, Angostura bitters and sugar. Served in a smoked filled bottle. 16

MAPLE BACON SMOKED MANHATTAN

Bourbon, dry & sweet vermouth, aromatic bitters with the smoky touch of maple bacon. 16

VIDA LOUCA

Smoky yet floral mix of Mezcal, and Vecchio Amaro del Capo balanced with Pear Syrup and Butterfly Pea Flower tea. 17

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

RASPBERRY RIPPLE DAIQUIRI

A vibrant blend of Raspberry Ripple Rum and fresh lime juice, finished with fresh raspberries for a bright, refreshing sip. 16

FROZEN PIÑA COLADA

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

PIRANHA PUNCH

Bacardi Rum, Bacardi 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

WINE

HOUSE 9oz | 6oz

WHITE 17 | 12

RED 17 | 12

SPARKLING BOTTLE

Mangilli, Prosecco, *Italy* 40

WHITE WINE BOTTLE | 9oz | 6oz

The Original, Sauvignon Blanc *France* 40 | 21 | 15

Miolo Seival, Chardonnay *Brazil* 40 | 21 | 15

Traverso, Sauvignon Blanc *Italy* 68

ROSÉ BOTTLE

Tenuta Iuzzolini Ciró, Rosato *Italy* 40

RED WINE BOTTLE | 9oz | 6oz

Gaucha, Private Selection, Gaglioppo *Italy* 60 ♦ Served chilled

The Original, Pinot Noir *France* 40 | 21 | 15

Miolo Seival, Merlot *Brazil* 40 | 21 | 15

The Original, Cabernet Sauvignon *France* 41 | 22 | 16

Hey, Malbec *Argentina* 48 | 25 | 19

Volcanic Hills Magma, Red Blend *British Columbia* 48

Extroso Appassimento, Red Blend *Italy* 49

L'Oie Du Périgord, Merlot *France* 44

Chateau Pontet Teyssier, Bordeaux Saint Émilien *France* 78

Collazzi Liberta, Merlot, CabFranc, Syrah *Italy* 66

Miolo Lote 43, Cabernet Sauvignon-Merlot *Brazil* 76

Matias Riccitelli Tinto De La Casa, Malbec *Argentina* 70

Vannelli, Cabernet Sauvignon *Italy* 54

Collazzi Toscana, Super Tuscan *Italy* 135

GLASS 177 ml | 266 ml ♦ BOTTLE 750 ml

DELÍCIAS

CAMARÃO ASSADO

Heavenly barbecue prawns brushed with our house-made chimichurri sauce.

½ skewer | full skewer 18 | 36

MANDIOCA

Crispy manioc wedges – also known as cassava or yucca – garnished with fragrant Parmigiano cheese and oregano. 12 D

PASTEIZINHOS

Savory pastry pockets filled with your choice of filling.

♦ chicken | beef | cheese. 12 D G

COXINHA

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

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. 12

CHURROS

House-made churros, golden and crisp on the outside and rolled in cinnamon and sugar. Generously stuffed with piping hot doce de leite cream on the inside. Simply delicious! 9

PETIT GÂTEAU

Decadent chocolate cake with a molten chocolate centre. Served with with housemade Requeijão ice cream. 18

TAÇA DE SORVETE

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. 22

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. 25

DESSERT COCKTAILS

DUBAI CHOCOLATE MARTINI • NEW

A luxurious icy blend of Licor 43, pistachio syrup, earthy matcha & Dubai chocolate. 16

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

Avua Prata 16

Cachaça Flight 35

♦ 3 premium cachaça



Taste the Tradição.

 GENERAL INFORMATION:

For reservations of 8 or more 18% gratuity will be added to the bill.

All You Care to Eat Rodízio, 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 without notice based on availability & levies.

Prices are subject to change without notice.



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