

ALL YOU CAN EAT!
DINNER & WEEKENDS
 WEEKDAYS 3-10PM, WEEKENDS AND BANK HOLIDAYS

FULL RODÍZIO GRILL
MON - THU £42.50 | FRI - SUN £45.95

Unlimited Grilled Meats

Meats are served table-side, on skewers, and continuously throughout the meal. Use the Red and Green card to control the flow: green for more, red for a break or when you've had your fill.

Unlimited Sizzling Sides and Salads

Compliment your meats with an array of fresh salads, hot side dishes, and traditional Brazilian accompaniments such as Feijoada (Black Beans with Pork Stew), Pão De Queijo (Cheese Bread) and much more!

Enjoy an endless parade of succulent cuts carved tableside, including:

Beef tenderloin, Ribeye, Sirloin, Rump Cap, Aged Beef Fore Ribs, Topside, Rump, Beef Hump Skirt Steak, Beef Ribs, Garlic Rump Steak, Leg of Lamb, Pork Tenderloin, Pork Sausage, Gammon, Chicken Legs, Chicken Hearts and Chicken Thighs

BUFFET & SALAD BAR
MON - THU £25.50 | FRI - SUN £28.95

A Gourmet Salad Bar and Buffet consisting of an array of exotic salads, fresh-cut seasonal vegetables, charcuterie and imported cheeses plus our selection of traditional hot dishes such as Feijoada (Black Beans with Pork Stew), Pão De Queijo (Cheese Bread) and much more!

PLEASE NOTE THAT MEAT OPTIONS ARE SUBJECT TO AVAILABILITY

WEEKDAY LUNCH
 WEEKDAYS 12-3PM

RODÍZIO GRILL

MON - FRI £28.95

Unlimited Grilled Meats

Meats are served table-side, on skewers, and continuously throughout the meal. Use the Red and Green card to control the flow: green for more, red for a break or when you've had your fill.

Unlimited Sizzling Sides and Salads

Compliment your meats with an array of fresh salads, hot side dishes, and traditional Brazilian accompaniments such as Feijoada (Black Beans with Pork Stew), Pão De Queijo (Cheese Bread) and much more!

Enjoy an endless parade of succulent cuts carved tableside, including:

Rump Cap, Garlic Steak, Topside, Pork Tenderloin, Pork Sausage, Chicken Legs, Chicken Hearts and Chicken Thighs.

BUFFET & SALAD BAR
MON - FRI £16.95

A Gourmet Salad Bar and Buffet consisting of an array of exotic salads, fresh-cut seasonal vegetables, and traditional seasonal hot dishes such as Feijoada (Black Beans Stew with Pork) and much more!

CHILDREN

Unlimited access to the Full Rodizio Grill

3 to 6 Years Old £11.95 / 7 to 12 Years Old £15.95

Food Allergy & Intolerance

Should you have concerns about a food allergy or intolerance please speak to our staff before you order.

FOOD WASTAGE POLICY

At Fogo de Chao, we are committed to providing a sustainable and enjoyable dining experience. To minimize food waste and support environmental responsibility, we kindly ask patrons to follow these guidelines:

- 1- Responsible Portions: Choose portions you can comfortably consume. You can always return for more!
- 2- Second Helpings: Feel free to take seconds, but take only what you can finish to avoid waste.
- 3- No Takeaway Policy: To ensure quality and reduce waste, no takeaway of uneaten food is allowed.
- 4- Waste Surcharge: To encourage responsible dining and reduce environmental impact, a surcharge may apply for excessive food waste.

Please note prices shown are per person, Sharing food is not permitted.

A discretionary 12.5% service charge is added to the bill. Please ask should you like it to be removed.

PRICES SHOWN ARE PER PERSON

DRINKS

WATER

Harrogate Mineral Water
 Still/Sparkling 330ml

£3.20

Harrogate Mineral Water
 Still/Sparkling 750ml

£5.45

SOFT DRINKS

Guaraná / Guaraná Zero Sugar

£4.50

Coke / Diet Coke / Coke Zero Sugar

£3.95

Sprite / Fanta

£3.95

Schweppes Mixers / Ginger Ale

£3.50

Lemon Iced Tea / Appletiser / Fentimans Ginger Beer

£4.50

Red Bull

£4.50

FRUIT JUICES

Fresh Orange Juice / Fresh Pineapple Juice

£5.95

Strawberry Orange Juice

£6.95

Fresh Lemonade (Limonada Suíça)

£4.95

Strawberry Lemonade / Passion Lemonade

£5.95

Other

£3.95

Available flavours: Mango, Passion Fruit, Guava, Apple, Cranberry

DRAUGHT BEER

Palma Louca (4.7%) Brazil

£4.50

A smooth and well-balanced lager with subtle malty sweetness and a hint of hop bitterness.

£7.50

Favela (5.0%) Brazil

£4.50

A crisp and fresh organic, vegan, and gluten-free lager.

£7.50

Super Bock (5.2%) Portugal

£4.50

A slightly malty and fruity lager, with medium body and balanced flavour

£7.50

BOTTLED BEERS

Antarctica Original - Brazilian (600ml)

£9.50

Peroni - Italian (330ml)

£5.50

Corona - Mexican (330ml)

£5.50

Sagres - Portuguese (330ml)

£5.50

Erdinger Weissbier - German (500ml)

£6.95

Peroni 0.0% - Italian (275ml)

£4.50

Corona Cero 0% - Mexican (275ml)

£4.50

CRAFT BEERS

Ipanema Brazilian IPA (330ml) Gluten Free, Vegan, Organic

£5.95

Old Speckled Hen (500ml)

£6.95

Brewdog Punk Ipa (330ml)

£5.95

CIDERS

Sassy Organic Cidre Brut (330ml)

£6.50

Sassy Cidre Rose (330ml)

£6.50

Sassy Poire (330ml)

£6.50

Sassy Cidre Brut (750ml)

£14.95

Sassy Cidre Rosé (750ml)

£14.95

Magners Original (568ml)

£6.95

Rekorderlig (500ml) (Strawberry & Lime)

£7.50

MOCKTAILS

Guava Pine Fizz

£8.50

Guava | Pineapple | Lemon Juice | Soda

App-Pash

£8.50

Passion Fruit Purée | Appletiser | Mint Leaves | Lemon Juice | Soda

Dreamy Papaya

£8.50

Papaya | Cream | Vanilla Syrup | Grenadine

Dragon Bliss

£8.50

Dragon Fruit | Mango | Orange | Lemon Juice | Mint

COCKTAILS

Caipirinha

£10.95

Cachaça | Lime | Sugar

Caipiroska

£10.95

Vodka | Lime | Sugar

Flavoured Caipirinha

£11.95

Choose Between Strawberry | Passion Fruit | Mango | Guava

Premium Caipirinha

£12.95

Premium Cachaça | Lime | Sugar

The Coco Nut (Batida de Coco)

£10.95

Cachaça | Coconut Cream | Sugar Syrup

The Pineapple Coco Nut

£11.95

Cachaça | Coconut Cream | Pineapple Purée | Sugar Syrup

Creamy Papaya

£11.95

Papaya | Absolut Vanilla | Cream | Crème de Cassis

Brazilian Iced Tea

£11.95

Cachaça | Vodka | Rum | Gin | Blue Curaçao | Guaraná

Spritz Liquor of Choice, Prosecco and Soda

£10.95

Choose Between Aperol | Amaretto | Banana | Blue Curaçao | Creme de Cassis | Limoncello | Midori

Tropical Lemon

£10.95

Vodka | Limoncello | Mango Purée | Peach Purée | Peach Syrup

Passionate Kiss

£11.95

Bourbon | Passion Fruit | Orange | Ginger Ale

Sunset in Rio

£11.95

Gin | Cointreau | Peach & Jasmine Crafted Soda

Frozen Daquiri Rum | Lime Juice | Sugar Syrup

£10.95

Choose Between Lime | Strawberry | Mango | Passion Fruit | Guava | Peach

Guava Mojito

£11.95

Guava Juice | El Dorado 3 Years | Lemon | Sugar Syrup | Fresh Mint Leaves

Midori Sour

£11.95

Midori | Lime Juice | Lemon Juice | Soda

Tokyo Iced Tea

£11.95

Tequila | Vodka | Rum | Gin | Triple Sec | Midori | Sprite

Porn Star Martini

£11.95

Absolut Vanilla | Passion Fruit | Passoà | Cadello Liqueur | Prosecco Shot

Sangria by the Glass

£11.95

Choose between White, Rose, or Red wine

Other Cocktails (Available Upon Request)

£10.95-£11.95

PITCHERS

Sangria (White, Rosé or Red)

£34.95

Pimm's

£34.95

Caipirinha / Mojito

£38.95

Flavoured Caipirinha / Mojito

£42.50

Choose between Strawberry | Mango | Passion Fruit | Guava

SPIRITS

Cachaça

25ml/50ml

Velho Barreiro (39%)

£6.95/£9.50

Velho Barreiro Gold (39%)

£6.95/£9.50

Abelha Organic (38%)

£6.95/£9.50

Sagatiba Pura (38%)

£6.95/£9.50

Pitú (38%)

£6.95/£9.50

Vale Verde Silver (40%)

£10.50/£13.95

Trindade Platinum (40%)

£10.50/£13.95

Antonio Rodrigues Reserva (42%)

£14.95/£20.50

Vale Verde 12 Year Old (40%)

£19.50/£27.50

Scotch Whisky

25ml/50ml

Johnnie Walker Black Label (40%)

£6.95/£10.50

Glanmorangie 10 YO (40%)

£7.50/£10.95

Old Pulteney 12 YO (40%)

£7.50/£10.95

Macallan 12 YO (40%)

£9.50/£14.50

Lagavulin 16 YO (43%)

£9.50/£14.50

Glenmorangie 18 YO (40%)

£13.95/£20.95

American Whisky

25ml/50ml

Wild Turkey (40.5%)

£6.95/£10.50

Jack Daniel's (40%)

£6.95/£10.50

Jack Daniel's Honey (35%)

£6.95/£10.50

Jack Daniel's Single Barrel (45%)

£7.95/£11.50

Woodford Reserve (43.2%)

£6.95/£10.50

World Whisky

25ml/50ml

Jameson's - Irish (40%)

£6.95/£10.50

Hibiki - Japanese (43%)

£9.50/£13.50

SPIRITS

Gin & Tonic

GINome Premium Floral Portobello Road (42%)
Roku Japanese Craft (43%)
Glendalough Wild Botanical (41%)

Pink Gin & Tonic

Glendalough Wild Rose (37.5%)
Malfy Gin Rosa (41%)
Pinkster (37.5%)

Vodka

Absolut (40%)
Finlandia (40%)
Belvedere (40%)
Grey Goose (40%)
Black Cow (Milk Vodka) (40%)

Rum

Aluna Coconut Rum (37.5%)
Chairman's Reserve (40%)
Goslings Black Seal (40%)
El Dorado 3 Years (40%)
Plantation Dark Rum (40%)
Kraken Spiced (40%)
Santa Teresa 1976 (40%)

Cognac

Courvoisier (40%)
Hennessy VS (40%)

Tequila

El Jimador Blanco (38%)
El Jimador Reposado (38%)
Tequila Rose (15%)
Cazcabel Coffee (34%)
1800 Silver (38%)
1800 Reposado (38%)

25ml/50ml

£9.50/£11.95
£10.50/£12.50
£11.50/£13.50
£11.50/£13.50

25ml/50ml

£11.50/£13.50
£11.50/£13.50
£11.50/£13.50

25ml/50ml

£6.95/£9.50
£6.95/£9.50
£7.95/£13.50
£7.95/£13.50
£7.95/£13.50

25ml/50ml

£6.95/£9.50
£6.95/£9.50
£6.95/£9.50
£6.95/£9.50
£6.95/£9.50
£6.95/£9.50
£8.50/£13.95

25ml/50ml

£6.95/£9.50
£6.95/£9.50

25ml/50ml

£6.95/£9.50
£6.95/£9.50
£6.95/£9.50
£6.95/£9.50
£7.95/£11.50
£7.95/£11.50

WINES BY THE GLASS

Red

Mina Velha Tinto - Portugal
Tinta-Roriz, Touriga Nacional
Smooth, elegant mouthfeel, with expressive berry and chocolate notes.

Alisios, Seival Estate, Miolo - Brazil
Tempranillo, Touriga Nacional
Wild red plum with hints of cinnamon and tobacco. Harmoniously fresh and balanced.

Project Malbec - Argentina
Malbec Mendoza
Juicy with notes of baked plums, raisins, with a hint of chocolate and vanilla. Well balanced, soft, and pleasant finish.

Tarapaca Gran Reserva - Chile
Cabernet Sauvignon
Sweet oak notes of caramel, toffee, and vanilla meet savoury black pepper and ripe black fruit.

White

Mina Velha Branco - Portugal
Arinto, Fernão Pires
Citrusy, smooth, and fresh

Alisios, Seival Estate, Miolo - Brazil
Pinot Grigio, Riesling
Pears and apples, with a delicious crisp mineral finish

Rosé

Conde Villar, Vinho Verde - Portugal
Espadeiro
Intense strawberry and raspberry, with a juicy, crisp, and refreshing finish.

Crios Malbec Rosé - Argentina
Malbec
Fresh, dry, and delicate, with aromas and flavours of strawberries and gooseberries leading to a balanced palate and a crisp finish.

SPARKLING AND CHAMPAGNE

ITALY 🇮🇹

Sparkling

Prosecco DOC Extra Dry, Costaross Italy 200ml £10.95
Fine bubbles and delicate, ripe fruity aromas.

France 🇫🇷

Champagne

La Cuvee Laurent Perrier £74.50
Freshness, elegance and balance, the defining qualities of the range are showcased in the Brut L-P year after year.

Cuvee Rosé Laurent Perrier £100.50
Highly expressive bouquet, extraordinary depth and freshness and delicious red berry flavours.

WINES

BRAZIL 🇧🇷

Discover Brazil's rich vineyards with our curated selection of wines. From the lush landscapes of Serra Gaúcha to the sun-drenched terroir of Vale dos Vinhedos, each sip captures the unique flavours and passion of Brazilian winemaking. Discover vibrant terroirs, local artistry, and the essence of Brazil in every glass. Cheers to an unforgettable tasting experience!

Red

Alisios, Seival Estate Tempranillo, Touriga Nacional £28.95
Wild red plum with hints of cinnamon and tobacco. Harmoniously fresh and balanced.

Miolo Family Vineyards Pinot Noir £31.95
Raspberry, blackberry, and plum notes. Hints of warm spices and chocolate. Velvety texture, soft tannins.

Quinta do Seival Castas Portuguesas, Miolo Touriga Nacional, Tinta Roriz £44.95
Intense aromas and flavours of raisin, fig, strawberry, chocolate, prune, and preserved fruit. Balanced, soft round tannins, lingering finish.

Terroir Cabernet Franc, Casa Valduga Cabernet Franc £48.95
Coffee, chocolate, and ripe black plum. Harmoniously balanced structure, lingering oaky finish.

Lote 43, Miolo Merlot, Cabernet Sauvignon £58.50
Structured and full-bodied with intense aromas and flavours of plum, tobacco, truffles, cocoa, and clove with complex savoury notes.

White

Alisios, Seival Estate Pinot Grigio, Riesling £28.95
Pears and apples with a delicious crisp mineral finish

Terroir Chardonnay, Casa Valduga Chardonnay £36.95
Full-bodied with lovely tropical fruit characters and the richness and palate weight of a classic chardonnay

Terroir Sauvignon Blanc, Casa Valduga Sauvignon Blanc £42.50
Refreshing and full of personality, with striking notes of guava and passion fruit, enveloped by delicate shades of fine herbs.

Sparkling

Ponto Nero Cult Brut, Casa Valduga Chardonnay, Pinot Noir, Riesling £31.95
Light and fresh yet fruity, with a creamy texture and lively acidity.

Arte Brut, Casa Valduga Chardonnay, Pinot Noir £41.50
Fresh strawberries, citrus notes. Touches of baking. Light, delicate and refreshing.

Arte Brut Rose, Casa Valduga Chardonnay, Pinot Noir £43.50
Fine aromas of citrus fruits, pear and pineapple, toasted bread, creamy bubbles, and a delicate well-balanced finish.

Millesime Brut, Miolo Chardonnay, Pinot Noir £48.95
Fine aromas of citrus fruits, pear and pineapple, toasted bread, creamy bubbles, and a delicate well-balanced finish.

ARGENTINA 🇦🇷

Red

Project Malbec Malbec £30.95
Juicy with notes of baked plums, raisins, with a hint of chocolate and vanilla. Well balanced, soft, and pleasant finish.

Bodegas Santa Ana Reserve Malbec £33.95
Good structure and velvety texture, soft tannins, and long length. Firm and grippy finish - perfect with red meat!

Don David Malbec, El Esteco Malbec £38.50/£69.00
Plum jam and redcurrants with vanilla sweetness and a touch of dark chocolate.

Susana Balbo, Signature Malbec £56.50
Blueberries and blackberries, flowers and liquorice. Intense and elegant.

Finca Notables Tannat £69.00
Roasted coffee beans and vanilla, complimented by raisins and dark fruit flavours. Long and elegant persistence.

Rosé

Crios Malbec Rose Malbec £28.95
Fresh, dry, and delicate. Aromas and flavours of strawberries and gooseberries. Balanced palate, crisp finish.

CHILE 🇨🇱

Red

De Martino, Estate Merlot Merlot £30.95
Ripe dark and red berry fruits, plummy and spicy notes.

Tarapaca Gran Reserva Carbenet Sauvignon £33.95
Sweet oak notes of caramel, toffee, and vanilla. Savoury black pepper, ripe black fruit.

Vina Falernia Gran Reserva Carmenère £38.50
Spicy, rich in black cherries, with hints of green pepper, chocolate, and vanilla.

La Cancha, Single Vineyard, De Martino Cabernet Sauvignon £62.00
Blackcurrants and violets, together with complex notes of tobacco leaf, cedar, and graphite.

PORTUGAL 🇵🇹

Red

Mina Velha Tinto Tinta-Roriz, Touriga Nacional £26.50
Smooth, elegant mouthfeel, with expressive berry and chocolate notes.

EA Alentejano Carbenet Sauvignon £31.95
Sweet oak notes of caramel, toffee, and vanilla. Savoury black pepper, ripe black fruit.

Roquette & Cazes Touriga Nacional, Touriga Franca, Tinta Roriz £58.50
Wild berries, plum and baking spices. Full-bodied yet fresh.

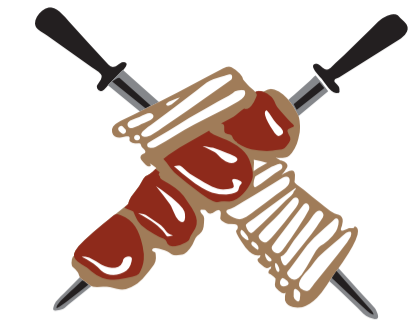
White

Mina Velha Branco Arinto, Fernão Pires £26.50
Citrusy, smooth, and fresh

Pouco Comum Alvarinho £31.95
Peach, lemon, and grapefruit. Floral tones, full texture palate.

Rosé

Conde Villar, Vinho Verde Espadeiro £28.95
Intense strawberry and raspberry, with a juicy, crisp, and refreshing finish.



Fogo de Chão

Brazilian Steakhouse

THE EXPERIENCE

IMMERSE YOURSELF IN THE RICH CULINARY HERITAGE OF BRAZIL AT FOGO DE CHÃO, WHERE EACH BITE TRANSPORTS YOU TO THE LUSH LANDSCAPES AND LIVELY TRADITIONS OF THIS VIBRANT COUNTRY.

OUR DINING EXPERIENCE IS A SOPHISTICATED CELEBRATION OF CHURRASCO, OFFERING AN ENDLESS ARRAY OF EXPERTLY FIRE-ROASTED MEATS AND AN EXQUISITE SELECTION OF GOURMET SIDES, SERVED WITH THE IMPECCABLE WARMTH AND ELEGANCE CHARACTERISTIC OF BRAZILIAN HOSPITALITY.

INDULGE IN A GASTRONOMIC JOURNEY THAT HARMONIZES TRADITION AND SOPHISTICATION

WELCOME TO FOGO DE CHÃO, WHERE EVERY VISIT IS MORE THAN A MEAL - IT'S AN ADVENTURE IN TASTE.

FOGODECHAOUK.CO.UK

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ALLERGEN MENU





Fogo de Chão



Brazilian Steakhouse

SIGNATURE DISHES

AVAILABLE MON-THU: 12PM-10PM FRI: 12PM-3PM

MAINS

Feijoada (Black Beans and Pork Stew) £13.95
Served with white rice, farofa (toasted cassava flour), spring greens, and refreshing orange slices.

BBQ Chicken & Sausage £13.95
One serving of chicken and sausage served with the choice of 3 sides.

Grilled Picanha 8OZ £17.95 / 16OZ £22.50
Grilled rump cap served with the choice of 3 sides.

Mixed Grill £19.95
Grilled rump cap, Pork Loin, Chicken Thigh, and Sausage served with the of choice of 3 sides.

Ribeye Steak £22.50
16OZ grilled ribeye steak served with the choice of 3 sides.

SIDES

White Rice £3.95
Cooked with extra virgin olive oil, salt, pepper, and a touch of bay leaves.

Brazilian Style Beans £3.95
Cooked with garlic and salt, with a touch of black pepper and bay leaves.

Feijão Tropicão £3.95
Toasted cassava flour with beans, bacon, garlic, onions, eggs, and spring greens.

Potato Salad £3.95
Potato, carrots, peas, and sultanas mixed in mayonnaise with a touch of garlic, parsley, and oregano.

Fried Plantains £3.95
Coated in a slightly sweet syrup sauce, breaded and deep-fired.

Mixed Salad £3.95
A mix of lettuce, tomatoes, cucumber, and onions.

Brazilian Vinaigrette £2.95
Peppers, tomatoes, onions, parsley, oregano, salt, black pepper, sugar and vinegar.

Farofa £2.95
Toasted cassava flour with garlic, onions, and black pepper.

ALLERGEN MENU



SMALL BITES

Pão de Queijo 8 units £8.50 | 16 units £11.95
Cheese Bread. Freshly baked. Please allow up to 15 minutes.

Coxinha 8 units £10.95 | 12 units £14.95
Chicken Croquette Brazil's most popular street snack, crispy on the outside and flavoursome on the inside.

Rissóis de Queijo 6 units £8.50 | 12 units £11.95
Cheese Croquette, crispy on the outside with a creamy cheese filling.

Rissóis de Carne 4 units £8.50
Meat Croquette. Seasoned minced meat with a crispy shell.

Cassava Chips £7.50
Simmered and deep-fried for a soft fluffy centre and a crispy coat.

Premium Skinny Chips £7.50

Sweet Potato Chips £8.50

BURGERS & SANDS

Fogo Cheeseburger £13.95
Juicy Angus patty topped with cheddar cheese, crisp lettuce, fresh tomato on a brioche bun and served with a side of chips.

Bourbon Plum Pork £15.95
Pulled pork on a Bourbon Plum sauce topped with Monterey Jack cheese and sauteed onions on a ciabatta bread and served with a side of Chips.

Picanha Burger £17.95
7oz juicy rump cap patty crowned with double smoked cheese, crisp lettuce, beef tomato and tangy chimichurri aioli on a toasted Brioche Bun and served with a side of Chips.

Deluxe Wagyu Burger £18.95
Succulent wagyu beef patty topped with smoked bacon, blue cheese, sliced red onions, beef tomato, lettuce, and drizzled with sweet chilli sauce on a brioche bun and served with a side of Chips..

PLANT-BASED

Beet Me Up £15.95
Beetroot patty, crowned in velvety mature cheddar Sheese, fresh lettuce, juicy beef tomato, and tangy chilli-mayo on a toasted brioche bun, complemented by a side of crispy chips.

Garden Burger £15.95
Gourmet broccoli and pea patty, topped with creamy mature cheddar Sheese, crisp lettuce, flavourful sun-dried tomato mayo, on a toasted brioche bun and perfectly paired with a side of crispy sweet potato chips.

THE GRAND FINALE

EVERY GREAT MEAL DESERVES
A DELIGHTFUL ENDING!

DESSERTS

- Pudim (Creme Caramel)* £6.50
A luscious and creamy classic.
- Brigadeirão* £6.50
Decadence in every bite, this fudgy treat is irresistibly addictive.
- Creme de Papaya* £8.50
Papaya paired with Premium Vanilla Ice Cream topped with Crème de Cassis.
- Prestígio* £6.50
Chocolâte and coconut unite in a delightful cake.
- Homemade Cheesecake* £6.50
Guava or Strawberry – Experience the rich and velvety pleasure of our homemade cheesecake
- Mousse* £6.50
Passion Fruit or Chocolate – light and airy, a perfect balance of fruity or chocolatey goodness.
- Dessert of the Day (Ask staff for details)*
Our chef's daily creation awaits your discovery.

PREMIUM FROZEN TREATS

- Premium Ice Cream*
1 Scoop £4.50 | 2 Scoops £6.50 | 3 Scoops £8.50
Strawberry | Swiss Chocolate | Vanilla Dream
- Premium Sorbet*
1 Scoop £4.50 | 2 Scoops £6.50 | 3 Scoops £8.50
Passion Fruit & Mango | Dragon Fruit
- Milk Shake* £8.50
Strawberry | Vanilla Dream | Swiss Chocolate

COFFEE & TEA

- Espresso* £3.50
Double Espresso £4.50
Cappuccino £4.50
Latte £4.50
Hot Chocolate £5.55
Americano £3.50
Tea £3.50

DESSERT COCKTAILS

- Brazilian Espresso* £10.95
Aged Cachaça | Coffee Liqueur | Espresso | Coffee Syrup
- Fogo Coffee* £10.95
Espresso | Baileys | Vanilla Syrup
- Cadello Coffee* £10.95
Cadello Liqueur | Vodka | Espresso | Coffee Liqueur
- Chocolate Martini* £10.95
Absolut Vanilla | Chocolate Liqueur | Chocolate Syrup | Dark Chocolate
- Death By Chocolate* £11.95
Vodka | Coffee Liqueur | Chocolate Liqueur | Chocolate Ice Cream
- Hazelnut Espresso Martini* £10.95
Vodka | Frangelico | Simple Syrup | Cold Brew Coffee

LIQUEURS

| | 25ml | 50ml |
|-------------------------------------|-------|-------|
| <i>Limoncello (27%)</i> | £6.50 | £8.50 |
| <i>Cadello 88 (33%)</i> | £6.50 | £8.50 |
| <i>Disaronno (28%)</i> | £6.50 | £8.50 |
| <i>Amaro Montenegro (23%)</i> | £6.50 | £8.50 |
| <i>Galliano L'Autentico (42.3%)</i> | £6.50 | £8.50 |
| <i>Licor Beirão (22%)</i> | £6.50 | £8.50 |
| <i>77 Black Coffee (20%)</i> | £6.50 | £8.50 |
| <i>Mozart Dark Chocolate (17%)</i> | £7.50 | £9.50 |
| <i>Frangelico (20%)</i> | £6.50 | £8.50 |
| <i>Cointreau (40%)</i> | £6.50 | £8.50 |
| <i>Baileys (17%)</i> | £6.50 | £8.50 |
| <i>Aperol (11%)</i> | £6.50 | £8.50 |
| <i>Campari (25%)</i> | £6.50 | £8.50 |



Fogo
de
Chão
Brazilian Steakhouse