

# WATER

**Harrogate Mineral Water** £3.55  
*Still/Sparkling 330ml*

**Harrogate Mineral Water** £5.55  
*Still/Sparkling 750ml*

# SOFT DRINKS

**Guaraná / Diet Guaraná** £3.95

**Coke / Diet Coke** £3.95

**7up** £3.95

**Fanta** £3.95

**Schweppes Mixers** £3.95

**Lime Iced Tea** £3.95

**Appletiser** £3.95

**Red Bull** £4.95

# FRUIT JUICES

**Fresh Lemonade** (Limonada Suíça) £6.95

**Fresh Watermelon Juice** £6.95

**Fresh Pineapple Juice** £6.95

**Fresh Orange Juice** £6.95

**Mango** £4.95

**Passion Fruit** £4.95

**Guava** £4.95

**Apple** £4.95

**Cranberry** £4.95

# BOTTLED BEERS

**Antarctica Original Brazil** (600ml) £10.95

**Heineken** (330ml) £4.95

**Peroni Italian** (330ml) £4.95

**Corona Mexican** (330ml) £4.95

**Beck'S Alcohol Free** German (275ml) £4.50

**Cozumel** (Corona beer with lime juice and salt on the edge) £7.95

# CRAFT BEERS

**Old Speckled Hen** (500ml) £6.95

**Brewdog Punk Ipa** (330ml) £5.45

# CIDERS

**Magners Original** (568ml) £6.50

**Rekorderlig** (500ml) (Strawberry & Lime) £6.90

# DRAUGHT BEER

**Palma Louca 4.7%**  **Pint** £7.25  
*(Brazilian Beer)*  **Half Pint** £4.50

**Sagres 4.5%**  **Pint** £7.45  
*(Portuguese Beer)*  **Half Pint** £4.65

**Super Bock 5.2%**  **Pint** £7.45  
*(Portuguese Beer)*  **Half Pint** £4.65

# BRAZILIAN COCKTAILS

*“Created in 1918, the Caipirinha is the most traditional and emblematic cocktail in Brazil. A mix of lime, sugar and cachaça that represents a whole country”*

**Caipirinha / Caipiroska** £12.95  
**Caipirissima / Sake**

*Lime, Sugar (choose between Cachaça, Vodka, Rum or Sake)*

**Caipirinha / Caipiroska** £13.95  
**Caipirissima / Sake**

*Strawberry / Mango / Passion Fruit / Peach*

*Sugar and (choose between Cachaça, Vodka, Rum, or Sake)*

**Kiwi Caipirinha** £14.95

*Cachaça, Lemon, Kiwi, Sugar and Crushed Ice*

**Premium Caipirinha** £14.95

*Lime / Strawberry / Mango / Passion Fruit / Peach, Sugar and Premium Cachaça*

# PITCHERS

**Sangria** £32.95

**Caipirinha / Capiroska / Caipirissima / Mojito** £39.50  
*Lime*

**Caipirinha / Caipiroska / Caipirissima / Mojito** £41.95  
*Choose between Strawberry / Mango / Passion Fruit / Peach*

# COCKTAILS

**Aperol Spritz** £12.95  
*Aperol, Prosecco, Sparkling Water and an Orange Slice*

**Amaretto Sour** £12.95  
*Amaretto, Lime Juice and Sugar*

**Blue Lady** £12.95  
*Vodka, Sprite, Cointreau, Blue Curaçao and Crushed Ice*

**Frozen Daiquiri** £12.95  
*Rum, Sugar and Lime Juice\**  
*Choose between Lime / Strawberry / Mango / Passion Fruit / Peach*

**Jelly Baby** £12.95  
*Vodka, Malibu, Blue Curaçao, Grenadine, Pineapple Juice*

**Long Island Iced Tea** £12.95  
*Vodka, Rum, Tequila, Gin, Cointreau, Lime Juice, Cola*

**Margarita** £11.95  
*Tequila, Cointreau Lime, Juice and Sugar*  
*Choose between Lime / Strawberry / Peach*

**Mojito** £12.95  
*Rum, Lime, Mint Leaves*

**Fruit Mojito** £13.95  
*Rum, Lime, Mint Leaves*  
*Choose between Strawberry / Passion Fruit / Peach*

**Piñacolada** £12.95  
*Coconut Cream, Condensed Milk, Pineapple Juice, Rum, Malibu*

**Porn Star Martini** £13.95  
*Vanilla-Flavored Vodka, Passion Fruit, Passoa, Sugar*

**Sex on The Beach** £12.95  
*Vodka, Peach Schnapps, Orange Juice, Cranberry juice*

**Non Alcoholic Cocktails** £10.95  
*Frozen Daiquiri, Mojito, Piñacolada*

# SPIRITS

**Liquor**  
**Amaretto, Baileys, Frangelico, Limoncello, Malibu, Sambuca, Aperol, Jagermaster, Campari, Bacardi and Captain Morgan**  
*Single* £6.50  
*Double* £10.50

**Whisky**  
**Johnnie Walker, Jack Daniels and Jameson's**  
*Single* £6.50  
*Double* £10.50  
**Glenfiddich**  
*Single* £8.50  
*Double* £13.50

**Gin**  
**Gordons, Gordon's Pink and Bombay**  
*Single* £6.50  
*Double* £10.50  
**Hendrick**  
*Single* £8.50  
*Double* £13.50  
*Mixers* £2.95

**Vodka**  
**Smirnoff and Absolut**  
*Single* £6.50  
*Double* £10.50  
**Ciroc and Grey Goose**  
*Single* £9.50  
*Double* £14.50

**Brandy**  
**Courvoisier and Hennessy**  
*Single* £6.50  
*Double* £10.50

**Tequila**  
**Jose Cuervo Silver, Jose Cuervo Gold and Tequila Rosé**  
*Single* £6.50  
*Double* £10.50  
**Patron Silver**  
*Single* £8.50  
*Double* £13.50

**Cachaça**  
**Velho Barreiro**  
*Single* £6.50  
*Double* £10.50  
**Vale Verde**(12 years) / **Barão / Trindade**  
*Single* £12.50  
*Double* £17.50  
**Antonio Rodrigues / Trindade**  
*Single* £14.00  
*Double* £19.50

A discretionary 12.5% service charge is added to the bill

PLEASE NOTE Our spirits are served in a single 25ml measure

## RED



**House Red** (Various) **8.95** **10.95** **27.95**

**Varietal Taracapa** **9.50** **11.50** **29.95**

**Cabernet Sauvignon Chile** Chile  
Ruby red colour with purple nuances, this wine has rich dark fruit flavours with a balanced acidity that blends perfectly with rounded tannins.

**Alma de Vid Tinto** **9.95** **10.95** **30.95**

**Valdepeñas** Spain  
Intense red, delivering a basketful of black cherry and blackcurrant, plus a bouquet of cherry blossom.

**Castellani Chianti DOCG** Italy **34.95**

A lovely bowl filled with cherries, raspberries, and blackberries, complemented by perfume of flowers.

**Project Malbec** **34.95**

**Malbec** Argentina  
Brooding, deep red in colour. Juicy with notes of baked plums, raisins, with a hint of chocolate and vanilla. Well balanced, soft, and pleasant finish.

**Primera Luz** **34.95**

**Merlot** Chile  
Chilean Merlot, juicy with blackberry, raspberry and a fragrant touch of strawberry.

**Monte Llano Tinto Rioja** **36.95**

**Tempranillo** Spain  
Red violet colour, with purple hues. Subtle aromas of ripe blackcurrants and raspberries. Fresh, structured and very fruity palate.

**EA Alentejano** Portugal **38.95**

A subtle blend of trincadeira, aragonez, castelo and alicante bouschet, giving a fruity and full-bodied flavour.

**Les Mougeottes, IGP Pays d'Oc** **39.95**

**Pinot Noir** France  
Clean and precise bouquet with black cherries and raspberry aromas. The palate is medium bodied with sappy red berry fruit and a silky long finish.

**Bodegas Santa Ana Reserve** **42.95**

**Malbec** Argentina  
Sweet aromas of blackberries and plums enhanced by subtle vanilla notes. Good structure and velvety texture, soft tannins, and long length. Firm and grippy finish - perfect with red meat!

**Bonterra Organic Vineyards** **49.95**

**Cabernet Sauvignon** USA  
A delicious cascade of cherries and currants, dotted with raspberries and perfumed with toasted oak and vanilla.

**Don David Malbec, El Esteco** **55.95**

**Malbec** Argentina  
The perfect combination of plum jam, and the fine, perfumed acidity of redcurrants together with the sweetness of vanilla and a hint of dark chocolate.

**Terroir Cabernet Franc, Casa Valduga** **59.95**

**Cabernet Franc** Brazil  
Coffee and chocolate aromas lead to intense ripe fruit nuances - especially black plum, followed by a perfectly balanced and elegant structure. Intense finish, marked by delicious oaky notes.



## WINE

## WHITE



**Pinot Grigio DOC Veritier** **9.95** **11.95** **30.95**

Italy  
Lime and flower petals: well rounded, with a spritz of citrus.

**Les Mougeottes IGP Pays d'Oc** **34.95**

**Chardonnay** France  
Lemon and vanilla on the nose, with a round, fruity body and a hint of vanilla oak character. Has more ripeness than a Mâcon, and more savouriness than the New World.

**Meinert Wines** **37.95**

**Sauvignon Blanc** South Africa  
Fruit-driven, vibrating with citrus, softened by quince and white peach, with a splash of barrel-fermented Sémillon adding richness and texture.

## ROSE



**Venezie Vigna Mescita Sartori** **9.95** **11.95** **30.95**

**Pinot Grigio** Italy  
Lovely rose and citrus notes, with a slice of strawberry on the finish.

**Crios Malbec Rose** **35.95**

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

## SPARKLING



**Prosecco Vino Spumante** Italy **10.95** **33.95**

Fine bubbles and delicate, ripe fruity aromas.

**Arte Brut, Casa Valduga** Brazil **47.95**

Inviting aromas of toasted bread and tropical fruit lead to an interesting balance of freshness and complexity. Fine and persistent bubbles.

**La Cuvee Laurent Perrier** France **79.95**

Freshness, elegance and balance, the defining qualities of the range are showcased in the Brut L-P year after year.

**Cuvee Rose Laurent Perrier** France **95.00**

Highly expressive bouquet, extraordinary depth and freshness and delicious red berry flavours.

# WELCOME!



## Fogo de Chão

Brazilian Steakhouse

DO YOU KNOW HOW OUR SYSTEM WORKS ?

WHEN YOU ARE READY AND HAVE CHOSEN YOUR RODÍZIO, ONE OF OUR WAITRESSES WILL GIVE YOU A CARD WITH GREEN ON ONE SIDE AND RED ON THE OTHER.

GRAB A DRINK, AND WHENEVER YOU ARE READY, YOU CAN MAKE YOUR WAY TO THE BUFFET WHERE THE PLATES ARE AND ENJOY OUR FRESHLY MADE GOURMET SALADS AND HOT DISHES.

WHEN YOU ARE SEATED, TURN YOUR CARD TO GREEN, AND OUR SUCCULENT MEAT WILL BE BROUGHT TO AND CARVED AT YOUR TABLE.

AS SOON AS YOU'VE HAD ENOUGH, TURN YOUR CARD TO RED AND TAKE A REST. KEEP IN MIND THAT IT IS ALL YOU CAN EAT; THEREFORE, YOU CAN TURN YOUR CARD AS MANY TIMES AS YOU LIKE!

# PREMIER RODIZIO GRILL 48.95

Full Rodizio Grill + Unlimited salads + hot dishes + Filet Mignon, Rib Eye Steak, Premium Picanha, Halloumi Cheese and Lamb Fillet with Mint Sauce

+ Desserts from the grill  
Grilled Pineapple with Cinnamon, Cheese Bread with Guava paste and Halloumi with Guava paste.

# FULL RODÍZIO GRILL 41.95

Unlimited salads and hot dishes + Cap of Rump, Rump Steak, Rump Tail, Leg of Lamb, Beef Ribs, Pork Loin, Beef Hump, Marinated Chicken Thigh, Garlic Bread, Pork Sausage, Ham, Garlic Beef and Chicken Hearts

# TRADITIONAL DISHES 26.95

Unlimited Salads and Hot Dishes (Suitable for vegetarians)

A Gourmet Salad Bar consisting of an array of exotic salads, fresh-cut seasonal vegetables, charcuterie and imported cheeses, and Traditional Hot Dishes such as Feijoada (Brazilian Stew with Black Beans, Beef, and Pork) and much much more.

## KIDS

Unlimited Access to the same option as you  
7 to 12 years **17.95**  
2 to 6 years **12.95**

PRICES SHOWN ARE PER PERSON

Share your moments @fogodechaouk



bookings: [www.fogodechaouk.co.uk](http://www.fogodechaouk.co.uk)

Meat options are subject to availability  
A discretionary 12.5% service charge is added to the bill  
Food Allergy & Intolerance

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