

OUR CONCEPT

Fogo Brazil is an authentic Brazilian Steakhouse offering guests various cuts of grilled meats on skewers, served by chefs, slicing it directly onto each diner's plate. At Fogo Brazil, our number one goal is to offer our guests the most authentic Brazilian steakhouse experience in the city of Liverpool.

When first seated, your host will direct you to our spectacular hot and cold salad bar where you can choose from an array of salads and appetisers. At your table, you will find our Rodizio cards with a red and green side.

Ready for more meat? Leave your card green side up and the chefs will come around and serve you more. Need a break or had enough? Turn the card red side up. And yes, its definitely an all-you-can-eat service so bring your appetite!

M E N U S

LUNCHTIME SELECTION

MON-SUN 24.95

EVENING SELECTION

MON-SUN 34.95

CHILDREN

UNDER 4 YEARS FREE

LUNCHTIME SELECTION

5 - 7 YEARS OLD 14.95

EVENING SELECTION

5 - 7 YEARS OLD 16.95

VEGETARIAN / VEGAN / FISH LUNCHTIME SELECTION

LUNCHTIME SELECTION 24.95

EVENING SELECTION 29.95

LUNCHTIME SELECTION

24.95

Served until 5pm

CAP OF RUMP / PICANHA

Our signature steak, picanha represents the art and science of churrasco cooking.

Lightly seasoned with rock salt and sliced thin

BRAZILIAN SAUSAGE / LINGUIÇA

Linguiça is a fresh sausage seasoned with garlic and mild pepper

BEEF RIBS / COSTELA

These succulent ribs are first rubbed slightly with rock salt, which creates a seasoned crust. The beef rib is then grilled for several hours to bring forward its natural flavours

PARMESAN PORK / PESCOÇO DE PORCO

Pork medallions are coated with parmesan cheese and then grilled to seal in the juiciness of this lean meat

CHICKEN HEARTS / CORAÇÃO DE FRANGO

A typical Brazilian and Argentinian barbecue favourite, marinated in garlic and rock salt

LEG OF LAMB / CORDEIRO

For lamb lovers or those curious to taste it for the first time, brushed with our mint sauce

CHILLI CHICKEN WINGS / FRANGO COM PIMENTA

Spicy chicken wings is one of our favourites, marinated and tender

SMOKED GAMMON / PERSUNT DEFUMADO

A classic smoked and grilled gammon

CINNAMON PINEAPPLE / ABACAXI

Roasted pineapple with a sprinkle of cinnamon

GARLIC BREAD / PAÕ DE OLHA

Homemade garlic and butter sauce topped on grilled bread

EVENING SELECTION

Mon-Sun

34.95

Served after 5pm

CAP OF RUMP / PICANHA

Our signature steak, picanha represents the art and science of churrasco cooking. Lightly seasoned with rock salt and sliced thin

RIBEYE STEAK / OLHA DE COSTELA

Arguably one of the most popular cuts in the world, the ribeye requires a unique cooking technique to bring out its intense profile. We grill over direct heat to break down the marbling and deliver an unforgettable texture and distinct flavour

RUMP STEAK / ALCATRA

Alcatra is a special cut of top sirloin originating in the steakhouses of Southern Brazil

BEEF RIBS / COSTELA

These succulent ribs are first rubbed slightly with rock salt, which creates a seasoned crust. The beef rib is then grilled for several hours to bring forward its natural flavours

LEG OF LAMB / CORDEIRO

For lamb lovers or those curious to taste it for the first time, brushed with our mint sauce

CHICKEN LEG / O COXA DE FRANGO

Our chicken leg recipe includes a traditional marinade. One of our most talked-about meats

PARMESAN PORK / PESCOÇO DE PORCO

Pork medallions are coated with parmesan cheese and then grilled to seal in the juiciness of this lean meat

SIRLOIN STEAK / CONTRA FILE

Sirloin steak is one of the most distinctive and flavorful cuts of meat from Southern Brazil due to its strong marbling characteristics



Continued...

**CHICKEN WRAPPED WITH BACON /
FRANGO COM TOUCINHO**

Chicken breast is marinated in our traditional way and then wrapped in our
hardwood-smoked bacon

CHILLI CHICKEN WINGS / FRANGO COM PIMENTA

Spicy chicken wings is one of our favourites,
marinated and tender

BRAZILIAN SAUSAGE / LINGUIÇA

Linguiça is a fresh sausage seasoned with garlic and mild pepper

CHICKEN HEARTS / CORAÇÃO DE FRANGO

A typical Brazilian and Argentinian barbecue favourite,
marinated in garlic and rock salt

CHICKEN THIGHS / SOBRECOXA DE FRANGO

Marinated and tender

SMOKED GAMMON / PERSUNT DEFUMADO

A classic smoked and grilled gammon

CINNAMON PINEAPPLE / ABACAXI

Roasted pineapple with a sprinkle of cinnamon

GARLIC BREAD / PAÕ DE OLHA

Homemade garlic and butter sauce topped on grilled bread

DESSERT MENU

STRAWBERRY CHEESECAKE 3.95

Served with fresh strawberries and whipped cream

LIME CHEESECAKE 4.95

Served with crispy lime, a zesty refreshing dessert

PASSION FRUIT & PINEAPPLE DELICE 3.95

A classic Brazilian dessert . You will fall in love with this!

CHOCOLATE BROWNIE (GF/ V) 4.95

The classic made with lots of chocolate giving this brownie a rich, gooey texture. Chocoholics will love this!

CHOCOLATE LAVA CAKE 4.95

Served warm with one scoop of vanilla ice cream and whipped cream

ICE CREAM SELECTION 3.95

Trio of ice cream topped with fruit coulis
(Chocolate, vanilla and strawberry)