



Welcome to Southern Brazil

Restaurant Week Dinner Menu

ULTIMATE CHURRASCO EXPERIENCE

Churrasco - Authentic Gaúcho Style Cooking

Fire roasted beef, lamb, poultry, pork, and seafood served continuously to your table.

Bovina - Beef

Picanha (*Premium Sirloin Cap*) "Specialty of the house"

Picanha ao Alho (*Premium Sirloin Cap with Garlic*)

Fraldinha (*Bottom Sirloin*)

Alcatra (*Top Sirloin*)

Cordeiro - Lamb

Cordeiro (*Lamb Sirloin*)

Frango - Poultry

Coxa de Frango (*Chicken Drumsticks*)

Peito de Frango (*Chicken wrapped in Bacon*)

Porco - Pork

Costela de Porco (*Pork Ribs*)

Lombo de Porco (*Parmesan encrusted Pork Loin*)

Linguiça (*Pork Sausage*)

Fresh and Hot Bar Terra Gaúcha's fresh and hot bars feature locally sourced vegetables, authentic Brazilian hot dishes, cured meats and cheeses

Acompanhamentos (Sides) Every table is served Pão de Queijo (warm parmesan cheese puff), Pure de batata (mashed potatoes) and caramelized bananas



Menu Available Monday- Thursday during Restaurant Week

Restaurant Week Dinner Rodizio: \$45.00

Salad Bar Only: \$31.95

Restaurant Week Menu is a promotional price menu. Certain cuts from the Full Rodizio menu are excluded. Excludes:

*Beef Ribs, Filet Mignon, Rib Eye, Lamb Chops, Grilled Salmon

Children 6-12 are Half-priced

0-5 are complimentary

**Meats are cooked to guest's preference. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.*

Please inform your server of any food allergies or dietary restriction.

Dine-in only, all food is prepared for immediate enjoyment. No Food from Rodizio Experience is allowed to go.

18 % gratuity added to parties of 6 or more guests.

Terra Gaúcha takes pride in serving a large portion of our menu gluten free

Terra Gaúcha Brazilian Steakhouse

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