

Restaurant Weeks Dinner Menu

THE ULTIMATE CHURRASCO EXPERIENCE

- Authentic Gaúcho-Style Dining -

Fire-roasted beef, lamb, poultry, pork, and seafood served continuously to your table by our Gaúchos.

Bovina (Beef) *

Picanha (*Premium Sirloin Cap*) "The House Specialty"

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

Fraldinha (*Bottom Sirloin*)

Alcatra (*Top Sirloin*)

Cordeiro (Lamb)

Picanha de Cordeiro (*Lamb Sirloin*)

Frango (Chicken)

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*)

Linguíça (*Pork Sausage*)

Hot & Cold Bar — featuring over 55 items including locally-sourced vegetables, fruits, salads, authentic Brazilian hot dishes, sauces, and imported cured meats and cheeses.

Sides — Pão de Queijo (*warm parmesan cheese bread puff*), Pure de Batata (*mashed potatoes*) and caramelized bananas served complimentary to every table.



*Menu Available during Winter Restaurant Weeks 2024
- Monday February 19th through Sunday, March 3rd -*

Pricing:

Restaurant Weeks Dinner Rodizio: \$45.00

Salad Bar Only: \$31.95

*Restaurant Weeks Menu is a promotionally priced menu, and cannot be combined with our regular Full Rodizio Menu within the same table.

The following items from the Full Rodizio Menu are excluded:

Beef Ribs, Filet Mignon, Ribeye, Lamb Chops, and Seafood

Children 6-12 are half-priced / Children 0-5 are complimentary

Automatic 20% gratuity added to parties of 6 or more.

*
Meats are cooked to the guest's preference. Please inform your server of any food allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

Dine-in only, all food is prepared for immediate enjoyment. No food is allowed to be taken to-go.

TERRA GAUCHA TAKES PRIDE IN SERVING A LARGE PORTION OF OUR MENU GLUTEN-FREE