



ENTRADA

Cheesy Garlic Bread / 14.50 (v)

Freshly baked baguette with garlic butter, cheese and herbs

Prawns in Garlic / 17.50

Pan fried prawns in garlic butter with garlic bread and salada.

Half Rack Ribs / 24

Sticky pork ribs with Salada de Repolho

Empanadas / 14

Hand made Argentinian filled pastry
Choose: steak / lamb / sweetcorn (v)

Buñuelos de Espinaca / 14 (v)

Spinach & cheese fritters with lemon zest & aioli

BBQ PLATTERS

PLATTERS FOR ONE

Mini Chur / 36.95 (df)

Picanha, Chicken Thigh Wrapped in Bacon & Lamb Rump served with rice, black beans, tomato salsa, farofa & chimichurri

Veggie Mini Chur / 34.95 (v, df)

Seasonal BBQ Veggies with **Polenta and Fried Banana**
Served with rice, tomato salsa, black beans, farofa & chimichurri

ALL-YOU-CAN-EAT BRAZILIAN BBQ EXPERIENCE

Experience a Brazilian feast of endless BBQ meats carved at your table served with bottomless traditional sides & sauces.

Use your table indicator to let us know:

GREEN = Mais Carne More Meat, **RED = Pausa** Take a break

\$76.95 Kids under 7: **\$16.95**
(includes ice cream & Brazilian Lemonade)
Kids 7-12: **\$24.95**

ALL-YOU-CAN-MEAT CHURRASCO

BEEF

Picanha Rump Cap Steak
Picanha com alho Garlic Steak
Fraldinha Herbed Flank
Costela de Boi Short Rib
Maminha Rump Tail

PORK

Linguica Brazilian Sausage
Costela de Porco Baby Back Ribs
Barriga de Porco Belly

CHICKEN

Franco com Bacon
Chicken thigh wrapped in bacon
Coração de Frango Chicken Hearts
Coxa de Frango Drumsticks
Tulipa Marinated Wings

LAMB

Cordeiro NZ Lamb Rump

PLUS Abacaxi com Canela
BBQ Cinnamon Pineapple

ENDLESS SIDES & UNLIMITED SAUCES

Traditional Black Beans (df)	Garlic Bread
Brazilian Rice (df)	Farofa (toasted panko)
Tomato Salsa (df)	BBQ Sauce (df)
Roast Potatoes (df)	Chimichurri (df)
Fried Banana	Malagueta Chilli Sauce (df)
Garden Salad (df)	

PLATTER FOR TWO

Boteco / 78.95 (df)

Picanha, Lamb Rump, Chicken Thigh wrapped in Bacon & Brazilian Sausage
Served with rice, black beans, farofa, chimichurri, roast potatoes & fresh salad

À LA CARTE

Pan-Fried

Salmon Fillet / 41.95 (dfo)

Served with roast potatoes, steamed veggies, chimichurri & lemon

ASADO FROM THE GRILL

'Asado' is more than just a method of cooking; it's a cherished **Argentinian tradition**. This technique involves slowly flame-grilling meats over open fire and charcoal, creating a unique and flavourful experience. However, it's not just about the food; it's also a social event, where friends and family gather to feast.

Grab an **Argentinian Malbec** to pair perfectly with the rich, smoky meat

Ojo de Bife Ribeye 350g / 48

Bife de Lomo Fillet 180g / 42

Entrecot Sirloin 350g / 45

Cordero Lamb Rump 300g / 44

SERVED WITH

Your choice of:

Mushroom sauce
Argentinian Chimichurri

Your choice of:

Fries
Crispy Fried Polenta
Herb & Garlic Butter Baked Potato

EXTRA SIDES

/6

Brazilian Rice, Salada de Repolho, Traditional Black Beans, Tomato Salsa, Garden Salad, Mushroom Sauce

/9

Roast Potatoes, Polenta Fries, French Fries, Seasonal Vegetables, Fried Banana

DESSERT

Hot Chocolate Brownie / 16

with vanilla ice cream and chocolate sauce

Fogo Key Lime Pie / 16

with mango sauce, malt biscuit and Kahlúa cream

Churros / 16

Cinnamon sugar dough with either dulce de leche or chocolate sauce served with vanilla ice cream

v = vegetarian df = dairy free dfo = dairy free option.

Please let your server know if you have any allergies or intolerances

WELCOME TO FOGO

where we bring you the vibrant flavours of South American cuisine.

In Portuguese, Fogo means **fire**, which is at the heart of our cooking philosophy of flame grilling meats to perfection.

Churrasco or **Asado**, which mean BBQ in Portuguese / Spanish, are central to our menu, showcasing the rich and diverse culinary traditions of South America.

On our menu, you'll find a mix of **Portuguese**, the official language of Brazil, and **Spanish**, spoken in the rest of the continent.

It's time to brush up your pronunciation!

Picanha

(rump cap steak)
[pee-kahn-ya]

Coxa de Frango

(chicken drumsticks)
[korsha de frango]

Caipirinha

(Brazil's national cocktail)
[kai-puh-ree-nyuh]

Linguica

(Brazilian sausage)
[lin-gwee-sa]

Cachaça

(Brazilian spirit distilled from sugarcane)

[ka sha sa]

Ojo de Bife

(Ribeye)

[o-ho de bee-fay]

Daiquiri

(cocktail from Cuba)
[da kuh ree]

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BEER & CIDER

Sol 4.2% / 10

Heineken 5% / 10

Heineken Light 2.5% / 9

Heineken Zero 0.0% / 8

Monteith's Crushed Apple Cider 4.5% / 10

Local Hazy & Pilsner

please ask your server for this month's selection

MOCKTAILS /9

Something Sweet

Mango / Passionfruit / Orange Juice
Lime / Soda

Nice & Spicy

Mango / Tabasco
Orange Juice / Soda

Tropical

Passionfruit / Orange Juice / Soda

Berry Blast

Boysenberry / Raspberry
Strawberry / Apple juice
Lime / Soda

Check out our signature cocktails on our drinks menu

\$25 BRAZILIAN LUNCH

Create your own delicious lunch combo meal from our selection of authentic food from Brazil.

CHOOSE YOUR BBQ MEAT

Picanha

Rump Cap Steak

Frango com Bacon

Chicken thigh wrapped in bacon

Coxa de Frango

Chicken Drumsticks

Cordeiro

NZ Lamb Rump

Barriga de Porco

Pork Belly

Costela de Porco

Baby Back Ribs

Halloumi (v)

additional meat /9

PICK 3 SIDES

Seasoned Brazilian Rice

Traditional Black Beans

Crispy Fried Polenta

Tomato Salsa

Fried Banana

Fresh Salad

Fries

Farofa (toasted panko) /+2

additional sides /5

vegans
choose 5 sides

SAUCES: tomato ketchup / aioli / bbq sauce / malagueta chili / chimichurri

CHORIPÁN & FRIES /24

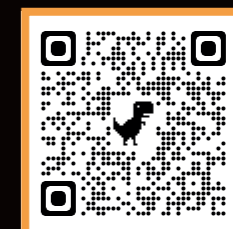
Linguica Brazilian Sausage baguette
Served with salad leaves,
aioli & chimichurri

Swap Brazilian Sausage for:

Picanha Rump Cap Steak
or
Halloumi (v)

Follow us on social media for current deals and tag us in your stories!

If you enjoyed your experience let us know on Google and Tripadvisor



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Although some of our products are gluten friendly, we cannot guarantee that they do not contain traces of gluten.