

ENTRADA

Cheesy Garlic Bread /16 (v)

Freshly baked baguette with garlic butter, cheese and herbs

Prawns in Garlic /17.50

(df, gluten friendly opt)
Pan fried prawns in garlic butter with garlic bread and salad

Half Rack Ribs /29 (df)

Sticky pork ribs with Salada de Repolho

Empanadas /14

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

BBQ PLATTERS

Mini Chur /36.95 (gluten friendly,df)

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

CREATE YOUR OWN BRAZILIAN COCKTAIL

Cachaça - Caipirinha
Vodka - Caipiroska
Gin - Caipiginha

CHOOSE YOUR SPIRIT & YOUR TROPICAL FLAVOUR

Classic Lime
Blueberry & Lychee
Strawberry & Basil
Raspberry
Passionfruit
Mango & Chilli

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

\$25 BRAZILIAN LUNCH

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

CHOOSE YOUR BBQ MEAT

Picanha

Rump Cap Steak

Frango com Bacon

Chicken 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 /10

PICK 3 SIDES

Seasoned Brazilian Rice
Traditional Black Beans
Crispy Fried Polenta
Tomato Salsa
Fried Banana
Fresh Salad
Roasted Potato

Farofa (toasted panko) /+2

extra fries /7
additional sides /7

vegans choose
5 sides

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

CHORIPAN & FRIES /24

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

Swap Brazilian Sausage for:

Picanha Rump Cap Steak

or

Halloumi (v)

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

Please let your server know if you have any allergies or intolerance. Although some of our products are gluten friendly, We cannot guarantee that they do not contain traces of gluten.



ENTRADA

Cheesy Garlic Bread /16 (v)

Freshly baked baguette with garlic butter, cheese and herbs

Prawns in Garlic /22

(df, gluten friendly opt)

Pan fried prawns in garlic butter with garlic bread and salada

Empanadas /14

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

Buñuelos De Espinaca /14 (v)

Spinach & cheese fritters with lemon zest & aioli

Coquetel De Camarão /24

(gluten friendly)

South American Prawn Cocktail

Ceviche De Peixe Branco /24

(df,gluten friendly opt)

White Fish Ceviche
Sweet kumara, coriander, corn

Pão De Queijo /14

(v,gluten friendly)

Brazilian Cheese Balls

Coxinha /15

Chicken breast wrapped in dough

BBQ PLATTERS

Veggie Mini Chur /36.95

(v,df,gluten friendly opt)

Seasonal BBQ Veggies

with Polenta and Fried Banana
Served with rice, tomato salsa, black beans, farofa & chimichurri

Boteco /88.95

(df, gluten friendly opt)

Picanha, Lamb Rump,

Chicken wrapped in Bacon & Brazilian Sausage

Served with rice, black beans, farofa, chimichurri, roast potatoes & fresh salad

PLATTERS FOR TWO

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

\$78.95

Kids under 7: \$18.95

(includes ice cream & Brazilian Lemonade)

Kids 7-12: \$26.95

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

Medalhão de carne

Beef Wrapped with Bacon

PORK

Linguiça Brazilian Sausage

Costela de Porco Baby Back Ribs

Barriga de Porco Belly

CHICKEN

Frango com Bacon

Chicken wrapped in bacon

Coração de Frango Chicken Hearts

Coxa de Frango Drumsticks

Tulipa Marinated Wings

Frango no mostarda e mel

Honey Mustard Chicken

LAMB

Cordeiro NZ Lamb Rump

PLUS Abacaxi com Canela

BBQ Cinnamon Pineapple

ENDLESS SIDES & UNLIMITED SAUCES

Traditional Black Beans (df)

Brazilian Rice (df)

Tomato Salsa (df)

Roast Potatoes (df)

Fried Banana

Garden Salad (df)

Garlic Bread

Farofa (toasted panko)

BBQ Sauce (df)

Chimichurri (df)

Malaqueta Chilli Sauce (df)

Aioli

A LA CARTE

Pan-Fried Salmon Fillet /48

(df,gluten friendly)

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 /52

Bife de Lomo Fillet 180g /48

Entrecot Sirloin 350g /48

Cordero Lamb Rump 300g /48

SERVED WITH

Your choice of:

Mushroom sauce or Chimichurri

Your choice of:

Fries, Crispy Fried Polenta

Herb & Garlic Butter Baked Potato

Best Ribs Ever (df)

1/2 rack 29 or full rack 52
sticky pork ribs with fries

EXTRA SIDES

/8

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

/12

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

Ask the server for special dessert

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FOR BOOKING AND ENQUIRES CONTACT US

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