

RIO

BRAZILIAN CHURRASCARIA

The Authentic Brazilian Churrasco Experience

82.95++ Per Person

Enjoy continuous tableside premium carved churrasco selections by our Passadores, while you explore our Chef's Buffet of Brazilian specialties, fresh salads and hot dishes.

Turn your card to green and savour the experience.

SIGNATURE CHURRASCO CUTS

PICANHA

Brazil's most celebrated cut. Prime rump cap with its signature fat layer.

ANCHO COM OSSO/RIBEYE WITH BONE

Marbled ribeye on the bone, delivering exceptional juiciness.

ALCATRA COM QUEIJO/STEAK WITH CHEESE

Tender beef stuffed with melted cheese for an indulgent bite.

PERNIL DE CORDEIRO COM GLACÊ DE HORTELÃ/LAMB LEG

Tender and succulent lamb with delicate herbaceous notes.

ASINHAS DE FRANGO/ BARBECUE CHICKEN WINGS

CHARCOAL-GRILLED CHICKEN WINGS WITH CRISP SKIN AND JUICY MEAT.

CUPIM/BEEF HUMP

A prized Brazilian beef hump, renowned for its buttery tenderness.

ALCATRA AO ALHO/GARLIC BEEF

Sirloin steak infused with the rich aroma of roasted garlic.

COSTELA/BEEF RIBS

Succulent beef ribs with a melt-in-your-mouth texture.

COSTELA DE CORDEIRO/LAMB RIBS

Lamb ribs with a caramelised exterior and exceptional tenderness.

LINGUIÇA DE FRANGO/ CHICKEN SAUSAGE

Homemade Chicken Chorizo with a lightly smoky flavour.

CORAÇÃO DE FRANGO/ CHICKEN HEART

A classic Brazilian churrasco favourite, tender, juicy, and savoury.

SOBRECOXA DE FRANGO MARINADA AO LIMÃO/ CHICKEN THIGHS

Juicy chicken thighs with citrus notes and charred finish.

BACALHAU-NEGRO NA BRASA/BARBECUED BLACK COD FISH

Delicate black cod with buttery flakes and a subtle smoky finish.

PATO DEFUMADO NA BRASA/BARBECUE DUCK

Tender duck with lightly smoky notes and crisp skin.

QUEIJO PROVOLONE GRELHADO/GRILLED PROVOLONE CHEESE

Grilled provolone cheese with golden crust & creamy centre.

ABACAXI GRELHADO/ GRILLED PINEAPPLE

Sweet pineapple caramelised over the fire with a hint of cinnamon.

BRAZILIAN PIZZA

A vibrant, Brazilian-style pizza featuring a thin crust, light sauce, and an indulgent variety of rich toppings.

SERVED FRESH DELIGHT

COXINHA/ BRAZILIAN CHICKEN CROQUETTE

A popular Brazilian street food with shredded chicken enveloped in a savory dough

GARLIC BREAD

Crispy garlic-buttered toast that pairs perfectly with our soup of the day

PÃO DE QUEIJO/BRAZILIAN CHEESE BREAD

Chewy Brazilian cheese bread made from gluten-free tapioca flour

BANANA FRITA

Brazilian style golden-fried banana, sweet on the outside, soft and comforting inside

CHEF'S BUFFET COLD DISH

CASHEW NUT SALAD

Garden vegetables tossed with roasted cashew nuts

CAPRESE SALAD

Fresh tomatoes, soft mozzarella, and fragrant basil, finished with extra virgin olive oil

FRUIT SALAD

A mix of fresh seasonal fruits, served for a light, sweet, and naturally vibrant finish

POTATO SALAD

Creamy and comforting salad made with tender potatoes, herbs, and a light dressing

SALPICÃO

A refreshing Brazilian chicken salad with dressing, and delicate crispy potato garnish

CHEF'S BUFFET HOT DISH

SOUP OF THE DAY

Ask our team for today's selection: a creamy mushroom soup or a fire-roasted smoky tomato soup.

GRILLED BABY GREEN BEANS

Lightly charred over fire, finished with garlic and sea salt for a crisp, fresh, and smoky bite

GNOCCHI OF THE DAY

Handcrafted potato gnocchi enveloped in a rich, velvety butter emulsion

BRAZILIAN HERB RICE

Aromatic herbed rice gently infused with a rich savoury broth

GRILLED BROCCOLINI

Lightly charred broccolini grilled over high heat, finished with garlic butter and fresh lemon

BATATA GRATINADA

Layers of thinly sliced potatoes baked until creamy and golden

FEIJOADA

Brazil's national black bean stew, slow-cooked with meats and spices

CRISPY CALAMARI

Golden fried squid rings with a delicate crunch

TRI COLOR POTATOES

Crispy golden, purple and orange sweet potato fries

SIGNATURE SAUCES

CHIMICHURRI

A fresh herb sauce made with parsley, garlic, olive oil, and spices

RIO'S HOT SAUCE

A fiery, tangy chilli sauce

BRAZILIAN VINAIGRETTE

Tomato, onion, and pepper salsa dressed with vinegar and olive oil

MINT JELLY

A sweet, refreshing mint jelly that perfectly balances rich grilled meats

CARAMELISED ONION

Slow-cooked, sweet, and deeply savory onions with a rich, melt-in-your-mouth texture

MELTED GARLIC

Rich, warm, and intensely aromatic butter infused with slow-roasted garlic

À LA CARTE SELECTIONS

A selection of refined desserts and handcrafted beverages, curated to gracefully complement your churrasco experience.

DESSERTS

ICE CREAM OF THE DAY	5
A scoop of your choice — Vanilla or Chocolate	
BRIGADEIRO	12
Traditional Brazilian chocolate truffle coated with chocolate sprinkles	
RABANADA	15
Warm Brazilian French toast with milk sauce, finished with butter and maple syrup	
DOCE DE LEITE COM BANANA	15
Warm caramelized bananas draped in creamy doce de leite, blending sweet, rich flavors in every bite	
BRAZILIAN FLAN	16
A silky Brazilian-style milk dessert with a delicate caramel glaze	

MOCKTAIL

BRAZILIAN MOJITO	5
Refreshing lime, mint and soda with a distinctly Brazilian twist	
BRAZILIAN PINA COLADA	12
Coconut and pineapple blended into a smooth tropical escape	
RIO	15
A vibrant blend of tropical fruits with a bright citrus	
BERRY FLUSH	15
A refreshing medley of berries balanced with subtle citrus notes	

REFRESHER

BRAZILIAN LEMONADE	9
MATTE LEÃO (BRAZILIAN ICE LEMON TEA)	10
<i>An iconic Brazilian herbal tea of toasted leaves. Light-bodied and smooth with a refined roasted flavor, offering a moderate lift of natural energy.</i>	

JUICES

ORANGE	6
CRANBERRY	6
MANGO	6
PINEAPPLE	6

SOFT DRINKS

COKE	5
COKE ZERO	5
SPRITE	5
GINGER ALE	5
SODA WATER	5
TONIC WATER	5
GUARANÁ ANTARCTICA	8.3
<i>Brazil's most famous sparkling drink, crafted from Amazonian guaraná fruit. Exceptionally refreshing with a unique, fruity-berry sweetness and a natural energy lift.</i>	8.3
GUARANÁ ANTARCTICA ZERO	
<i>The sugar-free, zero-calorie version of Brazil's iconic national soda.</i>	

WATER

STILL WATER/WARM WATER(IN HOUSE BRAND)	3 per bottle
SPARKLING WATER PERRIER (330ML)	3.5

COFFEE

AMERICANO	5.5
CAPPUCCINO	6.3
CAFÉ LATTE	6.3
CARAMEL MACCHIATO	6.3
<i>Extra shot + 2</i>	
<i>*Soy Milk + 1</i>	

TEA

ENGLISH BREAKFAST	6
EARL GREY TEA	6
JAPANESE GREEN TEA	6
PEPPERMINT TEA	6
SOUTH AFRICAN ROOIBOS	6
CHAMOMILE	6



In a Gaúcho's home, the fire is always lit and the doors are always open.

Na casa de gaúcho, o fogo está sempre aceso e as portas sempre abertas.