



BEEF RIBS



TOP SIRLOIN CAP



FILET MIGNON & GARLIC BEEF



TOP SIRLOIN STEAK



LAMB



TRI TIP



PORK LOINS & RIBS



PORK & BRAZILIAN SAUSAGE



These are some of our delectable meats selections

Welcome to Gauchos do Brazil “Meat Lovers Paradise”.

Gauchos do Brazil is a Brazilian style restaurant also known as Churrascaria.

Churrascaria (shoo-rah-scah-REE-ah) is the name used to describe a restaurant that serves meat, mostly grilled, and **Rodizio** is a method of serving the different cuts of meat that originated in the south of Brazil in the early 1800's. The concept is to serve a wide variety of different cuts of beef, pork, lamb, chicken, etc., in succession, to each diner individually right at their table, therefore there is not a traditional menu. The restaurant features a fixed-price and unlimited tableside service.

Diner

Full Rodizio \$19.95 (Tue-Thur) 24.95 (Fri-Sat) Sunday 19.95 all day.

Unlimited cuts of beef, pork, lamb, poultry and all you can eat from our Gauchos Banquet Table

Gauchos Banquet Table **Only** \$15.95 (Sunday – Thursday) 19.95 (Friday-Saturday)

All you can eat from our Gauchos Banquet

Children’s Rodizio (12 years and under) \$9.99

Unlimited cuts of beef, pork, lamb, poultry and all you can eat from our Gauchos Banquet Table

Children’s Gauchos Banquet Table **Only** \$7.99

All you can eat from our Gauchos Banquet Table

Lunch

Lunch Special \$9.95

All you can eat from our Gauchos Banquet Table

Children 4 years and under eat FREE!

Take Out (by the pound only) \$5.99 per pound

DESSERTS

Ana Abrahao’s Coconut Chocolate Cake \$5.99

Fry Cheesecake \$5.99

Chocolate Volcano \$5.99

Brazilian Pudin \$4.99

Banana Flambada \$5.99

Fry Ice cream Ball \$5.99

Passion Fruit Mousse \$5.99

ABSOLUTELY NO DOGGY BAGS OR SHARING



Gauchos Do Brazil

The Finest Churrascaria in Rhode Island

444 Quaker Lane - Warwick, Rhode Island 02886

Tel: 401.825.7945

In December 2008, Warwick witnesses the birth of the newest and most exiting restaurant concept in the state of Rhode Island Gauchos do Brazil Steakhouse: The authentic Brazilian Churrascaria infused with International flavors and spices...enhancing even more the dinning options this incredible city has to offer.

Located in the heart of Route 2 in Warwick, just 15 minutes away from Downtown Providence, 5 minutes from T. F. Green Airport with easy access to I95, and I295; Gauchos do Brazil is just a short drive to all food lovers of the greater state of Rhode Island and Southern Mass.

History

In the early 1800's, European immigrants settled in the Rio Grande do Sur area of Brazil. They were strong and skillful people who treasured and nurtured the land and quickly became adept at raising and herding cattle. They became known as Gauchos (South America's Cowboys).

A unique type of cooking, called **churrasco** (**shoo-rhas'co**) was inspired by these ranchers. They would gather together and start a wood fire; large portions of prime meat were skewered and slowly cooked to perfection. The Gauchos used their knives, which they wore on their belts, to sliced thin and succulent pieces of meat in succession onto each person's plate.

Gauchos do Brazil proudly introduces the traditions, culture and food of southern Brazil to Warwick, offering a wide variety of different cuts of beef, pork, lamb, and chicken that are slowly cooked with special grills to preserve all their natural juices and flavors. Over 12 different cuts of meats are brought to you on skewers and carved at your table. You may enjoy as much as you like, " **Meat Lovers Paradise**" all for one fixed price.

In fact, at Gauchos do Brazil the Gauchos make their rounds among the tables continuously, until the entire house specialties are served or until the customer "feast like a King ". You may have more of everything or only your favorites. We hope you enjoy this gastronomical adventure Gauchos do Brazil along with the unique style and tradition of the Gauchos



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The concept

Are you tired of the same old dining experience? You're seated at a table, the server takes your order, brings it out piecemeal and then you go home.

How can dining out be more interesting? Say with a bloused and pantalooned waiter in high black boots who looks like he just road in off the pampas and carries long sword-like skewer after skewer laden with fragrant roasted meats, fresh off the grill and carves them tableside for you?

If you are willing to forgo the sameness of most dining experiences, you can find this South American form of dining at Gauchos do Brazil in Route 2 Warwick.

300 Years of Tradition

Imagine sitting on a high pampas plateau, cows and llamas milling about (maybe not together, but milling_ and the scent of meat roasting over an open campfire and carved straight onto the plate.

That is the basic image behind Gauchos do Brazil relatively simple menu. Traditional churrasco is simple: a large open pit barbecue where beef, pork, chicken and lamb are slow roasted over open flames.

It's the traditional form of barbeque for the cowboys of the South (gauchos), of the area that borders on Brazil, Argentina, and Peru.

The Atmosphere

Gauchos do Brazil's interior is warm and elegant, adding a granite salad-and-hot-food bar, there are over 12 Big screen TVs throughout 4 dinning rooms and a full service Bar and Lounge for those searching for something more casual

The bar offers a well-lit setting with 6 big screen TVs, marble tables and barstools. Authentic paintings from the south of Brazil encircle both the bar and dining room, providing a look into a world more than 300 years young. The dining room is a nice cross between casual and formal dining. Tables are set with bright Burgundy linens, fine crystal water goblets imported from Brazil, and colorful cylinders that make this style of dining possible.



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The Food

Ordering is easy. Everyone gets a disk, You put up the green side when you want to call the gauchos (with the piping hot-off-the-grill skewers of meat) to your table to carve your order onto your plate or turn up the red side when you want to take a break.

You take as much or as little of each delicacy. This nonstop style of dining is called Rodizio. It makes your meal more of a show than a server just dropping a plate, however smartly, in front of you.

Gauchos do Brazil is the ultimate Atkins-friendly steakhouse. Where else can someone enjoy over 12 varieties of protein and follow their diet to the 'T'.

If you're a vegetarian who dines regularly with carnivores, Gauchos do Brazil is a wonderful neutral territory. The salad bar is not like any you have seen here in warwick. There are more than 20 substantial choices including Mediterranean tabbouleh, antipasto salad, Brazilian chicken salad, basil & potato salad, tuna pepper salad, hearts of palm salad, grilled eggplant & zucchini, Capresse Salad (mozzarella, tomato & basil) and a fabulous soup that changes nightly. Hot side dishes include garlic mashed potatoes, Brazilian black beans and rice, and our steamed vegetables.

The salads are prepared daily by our wonderful chefs and kitchen staff. The salads are prepared by hand and everything is done by scratch. This is truly the only way to provide the highest of quality on a daily basis.

And like the meats that constantly come hot off the grill, the salads are replenished continuously. Gauchos do Brazil serves 12 to 15 different cuts of beef, chicken, turkey, pork, lamb and sausages.

Gauchos do Brazil signature beef cut, Picanha, comes from the choicest part of the top sirloin that's marinated in garlic or zesty peppers. Then there's the filet mignon wrapped in bacon, Brazilian sausage, Polish baked sausage, Top sirloin (Espeta), sirloin tip (Maminha), Parmesan pork loin, barbeque pork ribs, Rosemary marinated Leg of Lamb (Cordero), parmesan chicken breast, chicken drumsticks and skirt steak.

And if after all of the soups, salads and meats you need to end the meal with something on the sweet side, desserts include graham-cracker crusted raspberry swirl cheese cake, Brazilian flan, Passion fruit mousse, triple chocolate mousse and a Caramelized Banana Crème that has everyone talking.

There are two prices for both lunch and dinner menus. The salad bar is always available for those who do not wish to indulge in red meat on any given night.

If you're looking for a truly different dining experience, Gauchos do Brazil should fill the bill