

ALL YOU CAN EAT FIRE-ROASTED CUTS OF MEAT



SERVING DISCS

Each guest uses a two-sided disc to control the pace of their meal. The green side, signals the gaúcho chefs to bring out skewers of sizzling, fire-roasted meats to carve at the table. The red side, indicates a resting or stopping point. Turning back to green lets the gaúcho chefs know to start offering the meats again.

BUFFET & SIDES

Choose from over 70 items on our gourmet buffet. A vast assortment of salads, grilled vegetables, smoked and braised salmon, potato, fried bananas, and authentic Brazilian fare. Every table is served traditional Brazilian sides of polenta and Brazilian cheese bread.

