

SALADS

OUR FAMOUS BRASILIA SALAD



LARGE | MEDIUM

R130 | R98

TUPIZINHO - CALAMARI SALAD

Grilled baby calamari and crispy fried squid heads, lettuce, tomatoes, and sautéed onions.

BRASILIA SALAD

Crispy greens with green pepper, fresh tomatoes, cucumber and onions topped with grated feta cheese, cheddar cheese and black olives

R130 | R98

CARNIVAL SALAD

Crispy lettuce, cocktail tomatoes, onions, cucumber, black olives, topped with Cold or Stir fried vegetables. Drizzled with a strawberry balsamic reduction. (Avocado when in season).

R130 | R98

GALETO - CHICKEN SALAD

Grilled spicy chicken served on a bed of crispy greens, fresh tomatoes and sautéed onions.

R130 | R98

PORTUGUESE SALAD

Cocktail tomatoes, peppers, onions, crispy greens, cucumber & olives.

R130 | R91

STARTERS



PAULISTA PLATTER

R318

A delicious selection of grilled chouriço, creamy chicken livers, chicken trinchado, grilled calamari and fresh Cape mussels. Prepared with Brazilian flair for the entire table to experience and savour.

MARACANÁ PRAWN PLATTER

SQ

Prawns butterfly grilled with our special spices, topped with lemon butter and peri-peri sauce on the side.

IPANEMA PLATTER

R158

Chicken trinchado, grilled calamari tubes and grilled squid heads.

CORCOVADO MUSHROOMS

R98

Black mushrooms grilled in lemon butter and garlic, topped with creamed spinach & grated feta cheese.

CHICKEN LIVERS/ FIGADOS

R88

Grilled in mild peri-peri and simmered in a lemon butter and garlic sauce with a touch of cream

FOR THE LOVE OF BRAZILIAN SAMBA

CHOURIÇO ASSADO

Portuguese pork sausage grilled whole or sliced, served with black Portuguese olives and sliced home-made bread.

R95

TUPIZINHO - CALAMARI/SQUID HEADS

Young, tender calamari tubes seasoned and lightly grilled to perfection, topped with lemon butter.

R95

MEXILHÃO - MUSSELS

Mussels steamed and simmered in a creamy white wine and garlic sauce.

R95

CARIOCA PRAWNS

Butterfly Grilled Prawns topped with a non-alcoholic beer, lemon, chillies and garlic sauce.

SQ

Suggested Wines  Boschendal Boschen Blanc





THIS
IS WHAT
IT'S ALL
ABOUT!

MEAT RODIZIO

R272pp

The **MEAT RODIZIO** consists of a selection of flame-grilled skewered meat (beef, chicken, lamb or pork) served at your table from our FAMOUS Brazilian rotisserie and carved for you by our skilled GAUCHOS.

Suggested Wines BRAMPTON SHIRAZ



USING YOUR ROBOT

Green means "Bring it On!"

Red means "Stop for Now!"

**Laying down flat means "You've Had Enough!
Clear My Plate!"**

***STRICTLY NO SHARING ALLOWED**

Takeaways can be arranged at a per kilogram price. Enquire with your waitron.

KITCHEN CLOSES :

Friday & Saturday at 10:30 PM

Weekdays 9:00 PM | Sundays 7:00 PM

* Due to the nature of the serving of this dish which is an "eat as much as you can possibly enjoy for a 90 minute period", regrettably no sharing is allowed unless you have opted for a set menu option.

OUR SIGNATURE BEEF CUT PICANHA

CARVED ONTO YOUR
PLATE BY OUR CARVING
GOUCHOS RODIZIO STYLE

R272.00

(Recommended rare - medium)



MEAT RODIZIO

MEAT & POULTRY

PICANHA Á BRASA

350g **R235**

2 Picanha medallion steaks marinated Brazilian style (course salt, bay leaves and garlic) and flame-grilled to your preference.

GAÚCHO STEAK

250g **R198** | 350g **R225**

A tender mature rump steak, flame-grilled and then pan-fried to perfection with white wine, garlic, bay leaves and freshly chopped chillies.(Optional plain grilled)

CONTRAFILÉ Á CAIPIRA - SIRLOIN

250g **R198** | 350g **R235**

Sirloin steak flame-grilled with our blend of herbs and spices.

FILLET MIGNON

300g **R265**

A tender Fillet steak, flame-grilled to perfection with our in house spices and marinade done with brazilian flare.

LAMB CHOPS

500g/ 1kg **SQ**

Juicy lamb chops grilled to perfection, with our famous in-house marinade.

(Served with Veg of the Day and a choice of starch)

FEIJODA BRAZILEIRA/ BLACK BEAN STEW

R198

Traditional black beans stewed with pork, beef cuts and chicken, seasoned with virgin olive oil and garlic. Served with farofa, white rice and couve mineira.

(VEGETARIAN OPTION AVAILABLE)

All meals Include Veg of the day and your choice of starch





SPRING CHICKEN FLATTIE

Full Chicken Flattie marinated in our in house marinade and grilled to perfection.
(Served with Side salad, rice or chips)

HALF **R119** | FULL **R198**

GRILLED CHICKEN BREAST

2 Chicken fillets, served with an assorted mix of crispy greens, topped with grated feta, avocado and strawberries. Drizzled with a strawberry balsamic reduction.

250g **R162**

CHICKEN FILLET PASTA (CHOICE OF PENNE OR LINGUINE)

A choice of homemade pasta tossed with chicken strips, stir fried veg and a creamy trinchado sauce.

R162

CHICKEN SCHNITZEL (PANADO)

Lemon and herb chicken crumbed chicken breast deep-fried to perfection. Served with side salad, rice or round chips.

R162

ADDITIONAL SAUCES

Gaucha Sauce- White wine, garlic, bay leaves & chilli.
Creamy Cheese | Creamy Mushroom | Creamy Garlic | Creamy Pepper.

R49

POULTRY

SHELLFISH

XAXADO PRAWNS/ GRILLED PRAWNS

Seasoned & butterfly grilled in fresh lemon juice, butter & spices served with savoury rice & crispy potato chips.

SQ

CARIOCA PRAWN POT

Prawns simmered in non-alcoholic beer, butter, garlic, freshly chopped chillies with bay leaves and Rodizio's secret spices.

SQ

MOZAMBICAN PRAWN CURRY

Prawns in a mild or hot creamy coconut marsala curry served with white rice and deep-fried banana.

SQ

CAPTAIN'S STYLE PRAWNS

Prawns served in a rich creamy, non-alcoholic beer and garlic sauce. served with chips or rice.

SQ

***King & Queen Size available for all the above dishes**





PLATTERS

CARNIVAL PLATTER

SQ

Lobster, mussels, fish, prawns and calamari all seasoned and grilled to perfection, and deep-fried squid heads served with chips and salad.

RUMBA PLATTER

R329

5 Prawns, calamari and a 200g matured rump steak all seasoned and grilled to perfection.

SAMBA PLATTER

R329

5 Prawns, calamari and grilled fish all seasoned and grilled to perfection with olive oil and fresh lemon juice.

All platters served with a side salad and choice of starch.

Suggested Wines



FRANSCHHOEK CELLAR SAUVIGNON BLANC

FISH PEIXINHO

TUPI - CALAMARI

Young tender calamari tubes lightly grilled in a blend of fresh lemon butter and spices. Served with veg of the day and choice of starch.

PESCADA - HAKE

Fresh fillet of hake Grilled with olive oil and spices, topped with lemon butter. Served with veg of the day and choice of starch.

KINGKLIP GRELHADO

Fresh fillet of grilled Kingklip with olive oil and spices topped with lemon butter. Served with veg of the day and choice of starch.

BACALHAU ASSADO

Loin of Norwegian salted cod grilled served with boiled jacket potatoes, roasted garlic, roasted onions and green peppers.

Approximately 45 min preparation

R185

R185

SQ

SQ

BACALHAU Á GOMES DE SÁ

SQ

Boiled Norwegian cod fish, boiled potatoes, Roasted garlic and onions served in a casserole dish garnished with boiled egg, black olives and fresh parsley.

Oven-baked and served.

Approximately 45 min preparation

SAUCES

SALVADOR SAUCE

R59

Creamy white wine and shrimp sauce.

THERMIDOR SAUCE

R69

Rich creamy brandy sauce with shrimp, butter and topped with cheddar cheese.

Suggested Wines

FRANSCHHOEK CELLAR SAUVIGNON BLANC





VEGETARIAN

Suggested Wines

FRANSCHHOEK CELLAR UNOAKED CHARDONNAY

VEGETARIAN PLATTER

R152

An assortment of stir fry vegetables, baked black mushroom topped with creamed spinach and feta cheese, grilled halloumi, couscous, mashed butternut and a choice of starch.

VEGETARIAN CURRY

R152

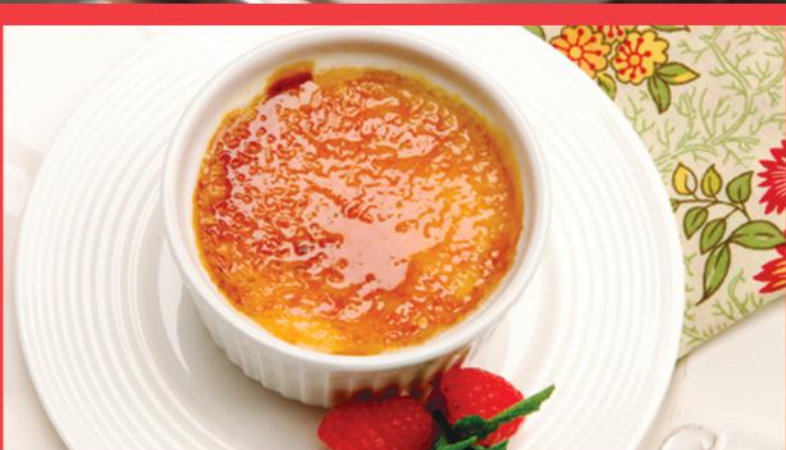
A fresh assortment of vegetables stewed in a mild coconut curry, lemon, onion, tomato, green peppers topped with grilled halloumi cheese. Served with pasta or rice.

TIJUCA BURGER

R139

Homemade Veggie patty, guacamole, jalapeno, grilled haloumi cheese, chakalaka, lettuce, red onion, tomato & spicy Chimichurri on freshly baked bun with your choice of side.





SWEETS

RODIZIO PUDDING

R58

An almond, chocolate, coffee and cream layered dessert.

AMAZON MANGO (SEASONAL)

R58

Fresh mango cubed, topped with ice cream and fresh granadilla pulp.

PEPPERMINT PUDDING

R58

This fridge tart is a favourite South African classic.

CRÈME BRÛLÉE

R58

Homemade brulee custard and freshly caramelized brown sugar crust.

CHOCOLATE MOUSSE

R58

Light and creamy, made with dark chocolate and topped with cream.

MALVA PUDDING

R58

Topped with custard, cream or ice cream.

PANNA COTTA

R58

Traditional Panna Cotta topped with homemade coulis sauce.

CRÈME CARAMEL

R58

Home made oven baked Crème caramel dessert with a layer of clear caramel sauce.

HOMEMADE CAKES

Enquire about our fresh selection of delicious homemade cakes. **SQ**

KIDS MENU

CHICKEN À PASSARINHO

Chicken drumsticks or wings flame grilled or deep fried and served with chips.

R85

CHICKEN STRIPS

Deep fried chicken strips served with chips and our creamy trinchado sauce.

R85

CHICKEN OR BEEF PASTA

Strips of chicken or beef in a creamy sauce served with penne or linguini pasta.

R85

BEEF OR CHICKEN PREGO

Marinated flame grilled, served in our home-made bun and chips.

R95

BARBECUE SPARE RIBS

250g ribs grilled and marinated barbecue style with chips.

R95

FISH

Fresh fillet of hake grilled or deep fried served with rice or chips.

R85

CALAMARI / TUPIZINHO

Calamari tubes grilled or deep fried with rice or chips.

R85

PRAWNS/ CAMARÃO

5 small prawns grilled and topped with lemon butter sauce with rice or chips.

SQ

CHEESE PASTA

Creamy cheddar cheese sauce with a choice of penne or linguini pasta topped with parmesan cheese.

R65

CORCOVADO BURGER

250g Homemade beef patty, cheese, homemade pink mayo, lettuce & tomato on a freshly baked homemade bun with your choice of side.

R110

LAMB CHOPS

3 loin chops marinated and grilled to perfection Served with chips or rice.

R145

