WATER &	
Harrogate Mineral Water Still/Sparkling 330ml	£4.35
Harrogate Mineral Water Still/Sparkling 750m	£6.25
SOFT DRINKS E	
Guaraná / Diet Guaraná	£4.25
Coke / Diet Coke	£4.25
7up	£4.25
Fanta	£4.25
Schweppes Mixers	£4.25
Lime Iced Tea	£4.25
Appletiser	£3.95
Red Bull	£4.95
FRUIT JUICES TE	
Fresh Lemonade (Limonada Suíça)	£6.95
Fresh Pineapple Juice	£7.45
Fresh Orange Juice	£7.45 £5.25
Mango Passion Fruit	£5.25
Guava	£5.25
Apple	£5.25
Cranberry	£5.25
BOTTLED BEERS &	
Antarctica Original Brazil (600ml)	£11.75
Heineken (330ml)	£5.45
Peroni Italian (330ml)	£5.45
Corona Mexican (330ml) Rock's Alcohol Free Cormon (275ml)	£5.45 £4.95
Beck'S Alcohol Free German (275ml) Cozumel (Corona beer with lime juice	£8.95
and salt on the edge)	20.00
CRAFT BEERS &	
Old Speckled Hen (500ml)	£7.45
Brewdog Punk Ipa (330ml)	£6.45

CIDERS &

Magners Original (568ml)	£6.95
Rekorderlig (500ml) (Strawberry & Lime)	£7.45

DRAUGHT BEER

Sagres 4.5% (Portuguese Beer)	¶ Pint ¶ Half Pint	£8.15 £5.15
Super Bock 5.2% (Portuguese Beer)	¶ Pint ¶ Half Pint	£8.15
(1 ortuguese beer)	y Hait Pint	£5.15

BRAZILIAN GOCKTAILS

Originating in 1918, the Caipirinha has become the quintessential Brazilian cocktail, revered for its simplicity and cultural significance. Crafted from freshly squeezed limes, sweetened with just the right amount of sugar, and balanced by the robust flavor of cachaça, this refreshing drink is more than just a beverage—it's a symbol of Brazilian heritage and hospitality.

Caipirinha / Caipiroska	£10.95
Caipirissima / Sake	

Lime, Sugar (choose between Cachaça, Vodka, Rum or Sake)

Caipirinha / Caipiroska £11.95 Caipirissima / Sake

Strawberry / Mango / Passion Fruit / Peach Sugar and (choose between Cachaça, Vodka, Rum, or Sake)

Kiwi Caipirinha	£13.95
-----------------	--------

Cachaça, Lemon, Kiwi, Sugar and Crushed Ice

Premium Caipirinha £13.95

Lime / Strawberry / Mango / Passion Fruit / Peach, Sugar and Premium Cachaça

PITCHERS &

Sangria £34.95

Caipirinha / Capiroska / Caipirissima / Mojito £39.50

Caipirinha / Caipiroska / Caipirissima / Mojito £41.95 Choose between Strawberry / Mango / Passion Fruit / Peach

COCKTAILS &

Aperol Spritz Aperol, Prosecco, Sparkling Water and an Orange Slice	£11.95
Amaretto Sour Amaretto, Lime Juice and Sugar	£11.95
Blue Lady Vodka, Sprite, Cointreau, Blue Curaçao and Crushed Ice	£11.95
Frozen Daiquiri Rum, Sugar and Lime Juice* Choose between Lime / Strawberry / Mango / Passion Fruit / Peach	£11.95
Jelly Baby Vodka, Malibu, Blue Curaçao, Grenadine, Pineapple Juice	£11.95
Long Island Iced Tea Vodka, Rum, Tequila, Gin, Cointreau, Lime Juice, Cola	£11.95
Margarita Tequila, Cointreau Lime, Juice and Sugar Choose between Lime / Strawberry / Peach	£10.95
Mojito Rum, Lime, Mint Leaves	£11.95
Fruit Mojito Rum, Lime, Mint Leaves Choose between Strawberry / Passion Fruit / Peach	£12.95
Piñacolada Coconut Cream, Condensed Milk, Pineapple Juice, Rum, Malibu	£11.95
Porn Star Martini Vanilla-Flavored Vodka, Passion Fruit, Passoa, Sugar	£12.95
Sex on The Beach Vodka, Peach Schnapps, Orange Juice, Cranberry juice	£11.95
Non Alcoholic Cocktails Frozen Daiquiri, Mojito, Piñacolada	£9.95

SPIRITS

Liquor

Amaretto, Baileys, Frangelico, Limoncello, Malibu, Sambuca, Aperol, Jagermaster, Campari, Bacardi and Captain Morgan Single £6.50

£10.50

Whisky

Double

Johnnie Walker, Jack Daniels and Jameson's

Single £6.50 Double £10.50 Glenfiddich

 Single
 £8.50

 Double
 £13.50

Gin Gordons, Gordon's Pink and Bombay

Single £6.50

Double £10.50

Hendrick

Vodka

Smirnoff and Absolut
Single £6.50
Double £10.50
Ciroc and Grey Goose
Single £9.50
Double £14.50

Brandy

Courvoisier and Hennessy Single £6.50 Double £10.50

Tequila

Jose Cuervo Silver, Jose Cuervo Gold and Tequila Rosé

 Single
 £6.50

 Double
 £10.50

 Patron Silver
 £8.50

 Single
 £8.50

 Double
 £13.50

Cachaça Velho Barreiro

 Single
 £6.50

 Double
 £10.50

Vale Verde(12 years) / Barão / Trindade

Single £12.50
Double £17.50
Antonio Rodrigues / Trindade
Single £14.00
Double £19.50







29.95

House Red (Various)

9.50 11.65

Varietal Taracapa 10.25 12.25 32.95

Cabernet Sauvignon Chile Chile

Ruby red colour with purple nuances, this wine has rich dark fruit flavours with a balanced acidity that blends perfectly with rounded tannins.

Alma de Vid Tinto 10.25 12.25 32.95 Valdepeñas Spain

Intense red, delivering a basketful of black cherry and blackcurrant, plus a bouquet of cherry blossom.

Castellani Chianti DOCG Italy 36.95 A lovely bowl filled with cherries, raspberries, and

blackberries, complemented by perfume of flowers.

Project Malbec 36.95

Malbec Argentina

Brooding, deep red in colour. Juicy with notes of baked plums, raisins, with a hint of chocolate and vanilla. Well balanced, soft, and pleasant finish.

39,95 **Primera Luz**

Merlot Chile

Chilean Merlot, juicy with blackberry, raspberry and a fragrant touch of strawberry.

Monte Llano Tinto Rioia 39.95

Tempranillo Spain

Red violet colour, with purple hues. Subtle aromas of ripe blackcurrants and raspberries. Fresh, structured and very fruity palate.

41.95 **EA Alentejano** Portugal

A subtle blend of trinčadeira, aragonez, castelo and alicante bouschet, giving a fruity and full-bodied flavour

Les Mougeottes, IGP Pays d'Oc 43.95

Pinot Noir France

Clean and precise bouquet with black cherries and raspberry aromas. The palate is medium bodied with sappy réd berry fruit and a silky long finish

Bodegas Santa Ana Reserve 46.95

Malbec Argentina

Sweet aromas of blackberries and plums enhanced by subtle vanilla notes. Good structure and velvety texture, soft tannins, and long length.

Firm and grippy finish - perfect with red meat!

Bonterra Organic Vineyards 53.95 **Cabernet Sauvignon USA**

A delicious cascade of cherries and currants, dotted with raspberries and perfumed with toasted oak and vanilla.

Don David Malbec, El Esteco 59.95

Malbec Argentina

The perfect combination of plum jam, and the fine, perfumed acidity of redcurrants together with the sweetness of vanilla and a hint of dark chocolate.

Terroir Cabernet Franc, Casa Valduga 65.95

Cabernet Franc Brazil

Coffee and chocolate aromas lead to intense ripe fruit nuances – especially black plum, followed by a perfectly balanced and elegant structure. Intense finish, marked by delicious oaky notes.

WINE

WHITE





House White (Various)

29.95 9.50 11.65

P

Pinot Grigio DOC Veritier 10.75 12.95 33.95

Lime and flower petals: well rounded, with a spritz of citrus.

Les Mougeottes IGP Pays d'Oc 36.95

Chardonnay France

Lemon and vanilla on the nose, with a round, fruity body and a hint of vanilla oak character. Has more ripeness than a Mâcon, and more savouriness than the New World.

Meinert Wines 39.95

Sauvignon Blanc South Africa

Fruit-driven, vibrating with citrus, softened by quince and white peach, with a splash of barrel-fermented Sémillon adding richness and texture.

ROSE





12.95



33.95



Pinot Grigio Italy Lovely rose and citrus notes, with a slice of strawberry on the finish.

Crios Malbec Rose 39,95

Malbec Argentina

Fresh, dry and delicate, with aromas and flavours of strawberries and gooseberries leading to a balanced palate and a crisp finish.

SPARKLING





49.95

85.95



Prosecco Vino Spumante Italy 12.95 35.95 Fine bubbles and delicate, ripe fruity aromas.

Arte Brut, Casa Valduga Brazil Inviting aromas of toasted bread and tropical fruit lead to an interesting balance of freshness and

La Cuvee Laurent Perrier France Freshness, elegance and balance, the defining qualities of the range are showcased in the Brut L-P year after year.

complexity. Fine and persistent bubbles.

Cuvee Rose Laurent Perrier *France* 99.95 Highly expressive bouquet, extraordinary depth and freshness and delicious red berry flavours.



DO YOU KNOW HOW **OUR SYSTEM WORKS?**

WHEN YOU ARE READY AND HAVE CHOSEN YOUR RODIZIO, ONE OF OUR WAITRESSES WILL GIVE YOU A CARD WITH GREEN ON ONE SIDE AND RED ON THE OTHER.

GRAB A DRINK. AND WHENEVER YOU ARE READY. YOU CAN MAKE YOUR WAY TO THE BUFFET WHERE THE PLATES ARE AND ENJOY OUR FRESHLY MADE GOURMET SALADS AND HOT DISHES.

WHEN YOU ARE SEATED. TURN YOUR CARD TO GREEN, AND OUR SUCCULENT MEAT WILL BE BROUGHT TO AND CARVED AT YOUR TABLE.

AS SOON AS YOU'VE HAD ENOUGH, TURN YOUR CARD TO RED AND TAKE A REST. KEEP IN MIND THAT IT IS ALL YOU CAN EAT; THEREFORE, YOU CAN TURN YOUR CARD AS MANY TIMES AS YOU LIKE!

Allergen Menu



28.95

Unlimited salads and hot dishes +

Cap of Rump, Rump Steak, Rump Tail, Skirt Steak Leg of Lamb, Beef Ribs, Pork Ribs, Beef Hump, Marinated Chicken Thighs, Garlic Bread, Pork Sausage, **Ham and Garlic Beef Tableside by Brazilian Trained Chefs**

+4£ ADD A DESSERT FROM THE MENU

RODÍZIO

17.95

Unlimited salads and hot dishes +

Cap of Rump. Marinated Chicken Thighs. Garlic Bread, Pork Sausage, Ham, Garlic Beef and Chicken Hearts

TRADITIONAL DISHES

10.95

Unlimited Salads and Hot Dishes (Suitable for vegetarians)

A Gourmet Salad Bar consisting of an array of exotic salads, fresh-cut seasonal vegetables, charcuterie selection, imported cheeses, and Traditional Hot Dishes such as Feijoada (Brazilian Stew with Black Beans, Beef, and Pork) and much much more!

KIDS

Unlimited Access to the same option as you 7 to 12 years 14.95 2 to 6 years 10.95

PRICES SHOWN ARE PER PERSON

Share your moments @foqodechaouk





0

bookings: www.fogodechaouk.co.uk

Meat options are subject to availability
A discretionary 10% service charge is added to the bill
Food Allergy & Intolerance
Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink