



Fogo de Chao Menu

<https://menuweb.menu>

360 E Flamingo Rd Las Vegas, NV 89169-4811, United States

+17024314500,+17027324826 - <https://fogodechao.com/location/las-vegas/>



The menu of Fogo de Chao from Las Vegas contains about **318** different dishes and drinks. On average you pay about \$36.0 for a dish / drink. Fogo de Chão is an internationally-renowned steakhouse from Brazil that offers a unique cultural dining experience centered around roasting high-quality cuts of meat over an open flame. Join us in our dining room, Bar Fogo, or try our Fogo To-Go or Catering options. Visit our website to make a reservation or place an order.

Fogo de Chao Menu



Pasta

CHICKEN \$8.0

Mains

PAN-SEARED SALMON

Burger

PICANHA BURGER

Dipping Sauce

PAPAYA

Snacks

CHEESE BREAD \$8.0

Sandwiches

SUNDRIED TOMATOES

Breakfast

GREEK YOGURT PARFAIT

Pork

PORK RIBS \$38.0

Meat

SKIRT STEAK \$18.0

Beef Dishes

FILET MIGNON \$14.0

Antipasti - Starters

MOZZARELLA CAPRESE \$5.0

From The Grill

RIBS

Cocktails

CAIPIRINHA

Soft Drinks

LEMONADE \$4.0

Spirits

REMY MARTIN VSOP \$16.0

Tapas

LINGUICA \$20.0

Sauces & Dips

10Z \$260.0

Beer

STELLA ARTOIS

Vegan

POLENTA

South American Beef

NEW YORK STRIP

Vom Grill – Ab 18 Uhr

PICANHA \$7.0

White Wine

ROSÉ, MONTES, CHERUB,
COLCHAGUA VALLEY, CHILE \$7.0

Fogo de Chao Menu



Gourmet Pizza

CHURRASCO \$45.0

Toppings

BLACKBERRIES

Vegetables

SAUTÉED BROCCOLI \$5.0

Fruchteis

KIWI

Waffles

BELGIAN WAFFLES

Blends

CHIVAS REGAL 12 \$15.0

Salad Bar

JUMBO ASPARAGUS

Meats

BRAZILIAN SAUSAGE

Red Wine

TERRAZAS DE LOS ANDES, MALBEC

Bar Food

MARINATED ARTICHOKE

Salads And Wraps

CHICKPEA SALAD

Raw Bar & Shellfish

JUMBO SHRIMP COCKTAIL \$26.0

White

SONOMA CUTRER, CHARDONNAY

Red Wines

MALBEC, ALAMOS MENDOZA, ARGENTINA \$26.0

Sparkling

PINOT NOIR, ROSÉ, ANTUCURA, "CHÉRIE" VISTA FLORES, MENDOZA, ARGENTINA \$29.0

Featured Drink

XINGU BLACK

Bubbles & Rosé

LE GRAND COURTÂGE, BRUT ROSÉ

Dinner Entrées

ATLANTIC SALMON \$12.0

Brunch Cocktails

FOGO BLOODY MARY \$10.5

Steaks & Chops

BONE-IN COWBOY RIBEYE

Raw Bar

SEAFOOD TOWER \$109.0

Fogo de Chao Menu



Enhancements

COLD-WATER LOBSTER TAIL \$20.0

Single Malt

THE GLENLIVET 25 \$60.0

Brandy & Cognac

HENNESSY XO \$36.0

Charcuterie

AGED AND IMPORTED CHEESES

Blended Scotch Whisky

MONKEY SHOULDER BATCH 27 \$15.5

Brandies

REMY MARTIN XO \$35.0

Side Of Sauce & Seasonings

MANGO HABANERO

Sparkling Wine & Champagne

MOET CHANDON, BRUT

Garden

VINE RIPENED TOMATOES

Butcher Shop - Ready To Grill

LAMB CHOP RACK \$34.0

Steaks And Seafood

CHILEAN SEA BASS \$32.0

Coffee Cocktails

SPANISH COFFEE \$10.5

Whiskey & Bourbon

BASIL HAYDEN'S \$17.5

Blended

JOHNNIE WALKER BLACK 12 \$16.5

Cordeiro | Lamb

CORDEIRO LAMB

Schaumweine 0,75l

VEUVE CLICQUOT, BRUT

Bourbon / Whiskey

WHISTLEPIG RYE 10 \$25.0

Islay

LAPHROAIG 10 \$16.5

Indulgent Appetizers

CHILLED LOBSTER SHRIMP \$45.0

Market Table & Feijoada Bar

MARKET TABLE FEIJOADA BAR \$15.0

Seasonal Sips

BLOOD ORANGE MANHATTAN

Fogo de Chao Menu



Select Cut

PORK PICANHA

Highland

THE MACALLAN RARE CASK \$55.0

Aged Steaks & Chops

FILET MIGNON \$24.0

Scotch Whisky - Single Malt

THE MACALLAN REFLEXION \$200.0

Appetizers And Seafood

QUEIJO ASSADO

Rolls & Side Items

FIRE ROASTED BELL PEPPERS

Chicken, Lamb & Pork

LOMBO PORK LOIN

Dinner Pricing

DRY AGED LONG BONE RIBEYE – FOR GROUPS OF 4+

Brazilian Beers

XINGU GOLD

Meats (À La Carte)

LAMB PICANHA \$10.0

Flavored Coffee Beans

COCONUT CRÈME

Brazilian-Inspired Beverages - Non-Alcoholic

PARADISE SPRITZ \$5.0

Brunch Market Table

BRUNCH MARKET TABLE \$34.0

Ingredient Choices

CHICK PEAS

Wines By The Glass | White

SAUVIGNON BLANC, LAPOSTOLLE, “GRAND SELECTION” RAPEL VALLEY, CHILE \$28.0

Churrasco Combinations

OR CHOOSE TWO MEATS \$24.0

Other Indulgences

GRAND MARNIER 100 \$35.0

Islay Single Malt Whisky

ARBEG 10 \$22.0

Spumante (Sparkling Wine)

PROSECCO, LA MARCA, ITALY \$11.0

Fogo de Chao Menu



Scotch | Single Malt

THE MACALLAN RUBY \$56.0

Shareable Handcrafted Side Dishes

CARAMELIZED BANANAS

When Dessert Isn't Your Thing

FRAGILE BABY \$10.5

Bubble Coffee

CHOCOLATE COFFEE \$11.5

Pizzas (White Pizzas And Other Sauces)

ROASTED GARLIC

Momma's Salads

CUCUMBERS

Premium Bourbons & Ryes

CROWN ROYAL RESERVE \$17.5

Low Fat Sandwiches

GOAT CHEESE SANDWICH

Farmers Sides

ROASTED ZUCCHINI

Spirits - Irish Whiskey + Scotch

THE GLENLIVET 12 \$16.5

Luxury Thai Set Menu £54

ACCOMPANIMENTS

Main Dishes – Main Courses

FEIJOADA \$6.0

Artisanal Burger

RIB \$80.0

Main Courses And Sides

GARLIC MASHED POTATOES

Uncategorized

WAGYU NEW YORK STRIP \$140.0

Drinks

NUTTY IRISHMAN \$10.5

ITALIAN COFFEE \$10.5

Appetizer

GARLIC SHRIMP

SEASONAL HUMMUS \$6.0

Fish

SMOKED SALMON \$13.0

SEA BASS

Fogo de Chao Menu



Main

SPECIALTY SALADS

CURED MEATS

Hot Drinks

CARAJILLO \$11.5

IRISH COFFEE \$10.5

Large Plates

MARKET TABLE AND FEIJOADA BAR

CHURRASCO MEAT BOARD

Bourbon

BULLEIT \$18.0

WOODFORD RESERVE \$16.5

Cognac

GRAND MARNIER XO CUVÉE 1880 \$50.0

HENNESSY PARADIS (10Z) \$97.0

Butcher Shop

BONE-IN BEEF ANCHO \$46.0

TOMAHAWK ANCHO \$105.0

Scotch

JOHNNIE WALKER BLUE \$46.0

THE MACALLAN 12 \$16.5

Salad Area

PEPPADEW PEPPERS

MALAGUETA PEPPERS

Brazilian-Inspired Beverages

BRAZILIAN LIMONADA \$5.5

PINEAPPLE MINT LEMONADE \$5.0

White And Rosé

CHARDONNAY, CALINA VALLE
CENTRAL, RESERVA, CHILE \$28.0

ROSÉ, VIK, "LA PIU BELLE"
CACHAPOAL VALLEY, CHILE \$88.0

Bourbon & Rye

BUFFALO TRACE \$16.5

KNOB CREEK RYE \$15.5

A Fogo Tradition The Churrasco Experience - Add An Indulgent Cut

WAGYU NEW YORK STRIP* \$140.0

WAGYU ANCHO (RIBEYE) \$150.0

A Taste Of Scotland

THE MACALLAN 15 \$34.0

THE MACALLAN 18 \$59.0

Add A Grilled Selection To The Market Table

LAMB PICANHA* \$12.0

PORK CHOP \$10.0

South American Cocktails

SUPERFRUIT LEMONADE

CARAMELIZED PINEAPPLE OLD
FASHIONED

Fogo de Chao Menu



Madeira / Sherry

BROADBENT, 5 YEARS RESERVE ,
MADEIRA, PORTUGAL \$13.5

GONZALEZ BYASS, OLOROSO
SHERRY, CRISTINA , JEREZ, SPAIN \$15.8

Includes Two Sides

TRI-BEAN SALADA \$5.0

SEASONAL APPLE SALAD \$5.0

Add An Indulgent Cut

WAGYU ANCHO* \$150.0

TOMAHAWK ANCHO* \$105.0

Cognac | Rémy Martin Louis Xiii

0.5OZ \$132.0

1.5OZ \$360.0

Menus For Groups

FOGO GRILLING AT HOME
EXPERIENCE \$130.0

DATE NIGHT EXPERIENCE \$130.0

Restaurant Category

STEAKHOUSE

DESSERT

Non Alcoholic Drinks

GUARANA ANTARCTICA \$4.5

ICED TEA \$4.0

POMEGRANATE

Entrées

BRAZILIAN EMPANADAS

GIGANTE BEAN SALAD

ROASTED BEETS

Antipasti

MIXED OLIVES WITH CITRUS HERBS

DEDO DE MOÇA PEPPERS

SWEETY DROPS

Seafood

ATLANTIC SALMON \$20.0

CHILLED LOBSTER AND SHRIMP
APPETIZER

MANGO CHILEAN SEA BASS

Starters

PAN-SEARED SALMON* \$25.0

CAULIFLOWER STEAK \$20.0

GRILLED BEEF TENDERLOIN SKEWERS

Steak

FILET MIGNON BEEF TENDERLOIN

BEEF ANCHO RIB EYE

MEDALHÕES COM BACON BACON-
WRAPPED STEAK

Whisky

OBAN 14 \$22.5

SUNTORY TOKI \$16.5

HENNESSY VS \$12.0

Grappa

ALEXANDER AQUA DI VITA \$23.0

Fogo de Chao Menu



CASTELLO BANFI	\$16.0
ANGELO GAJA SPERSS	\$33.0

Beverages

BAILEYS COFFEE	\$11.5
GRAND MARNIER	\$14.5
PASSION FRUIT MIMOSA	\$9.5

Wines By The Glass

ROSÉ, MONTES, "CHERUB" COLCHAGUA VALLEY, CHILE	\$22.0
CHARDONNAY, NATURA BY EMILIANA CHILE	\$22.0
RED BLEND, THE SEEKER MENDOZA, ARGENTINA	\$23.0

Founders Trilogy Wines

MALBEC JORJÃO BY FOGO DE CHÃO, RESERVA , MENDOZA, ARGENTINA	\$30.0
RED BLEND O LEÃO BY VIK, CACHAPOAL VALLEY, CHILE	\$30.0
RED BLEND EULILA BY VIK, CACHAPOAL VALLEY, CHILE	\$30.0

Whole Foods

IMPORTED HEARTS OF PALM
CRISP GREEN BEANS
MELONS

Viña Vik Wines

RED BLEND MILLA CALA BY VIK, MILLAHUE, CHILE	\$47.0
RED BLEND VIK, LA PIU BELLE , MILLAHUE, CHILE	\$134.0
RED BLEND VIK, MILLAHUE, CHILE	\$166.0

Bar Fogo Happy Hour

BRAZILIAN BITES	\$4.0
SOUTH AMERICAN WINES	\$6.0
BRAZILIAN INSPIRED COCKTAILS	\$8.0

Small Plates

BRAISED BEEF RIB SLIDERS
SPICED CHICKEN SLIDERS
WARM HEARTS OF PALM AND SPINACH DIP
CRISPY PARMESAN POLENTA FRIES

Dessert Wine

INNISKILLIN, VIDAL, ICE WINE, NIAGARA, CANADA, 375ML	\$31.0
JACKSON-TRIGGS, VIDAL, ICE WINE, RESERVE , NIAGARA, CANADA, 375ML	\$16.0
INNISKILLIN, CABERNET FRANC, ICE WINE, NIAGARA, CANADA, 375ML	\$40.0
DOLCE, LATE HARVEST, NAPA VALLEY, 375ML	\$31.0

Craft Cocktails

FOGO PREMIUM CAIPIRINHA
STRAWBERRY HIBISCUS CAIPIRINHA
PASSIONATE CAIPIRINHA
CUCUMBER MINT SMASH

Lunch Pricing

FULL CHURRASCO EXPERIENCE	\$37.0
GAUCHO LUNCH MARKET TABLE ONLY	\$15.0
GAUCHO LUNCH WITH GRILLED SELECTION	\$21.0

Fogo de Chao Menu

MANGO CHILEAN SEA BASS À LA CARTE \$28.0

Wines By The Glass | Red

MERLOT, LAPOSTOLLE, "GRAND SELECTION" RAPEL VALLEY, CHILE \$28.0

CABERNET SAUVIGNON, TRAPICHE, "BROQUEL" MENDOZA, ARGENTINA \$34.0

MALBEC, BODEGA Y VIÑEDOS CATENA, "CATENA" VISTA FLORES, MENDOZA, ARGENTINA \$29.0

RED BLEND, ALMA NEGRA, "M BLEND" MENDOZA, ARGENTINA \$72.0

Specialties & Seasonal Recipes

FOGO FEIJOADA

BLACK PEPPER CANDIED BACON

LEAFY GREENS AND SALADS

BUTTERNUT KALE SALAD

BUTTERNUT SWEET POTATO SOUP

Brazilian Inspired Cocktails

SMOKE HONEY

MANGO GINGER MARTINI

GRAPEFRUIT GIN CRUSH

BRAZILIAN GENTLEMAN

FOGO CAIPIRINHA

South American Wines

SPARKLING BRUT – SALTON BRAZIL

CHARDONNAY – CALINA ACONCAGUA, CHILE

ROSÉ – MONTES, CHERUB ROSÉ COLCHAGUA, CHILE

MALBEC – ALAMOS MENDOZA, ARGENTINA

RED BLEND – THE SEEKER CENTRAL VALLEY, CHILE

Salads

QUINOA TABBOULEH \$5.0

MIXED VEGETABLES \$5.0

CAESAR SALAD \$5.0

POTATO SALAD \$5.0

PEAR ENDIVE SALAD

MARINATED MUSHROOMS

Side Dishes



SAUTEED ASPARAGUS \$5.0

MASHED POTATOES \$5.0

SEASONAL CARROT GINGER SOUP (GF)

FAROFA

ROASTED SWEET POTATO

PICKLED ONIONS

Weekend Brunch

BRAISED BEEF RIB HASH

PÃO DE QUEIJO EGG BAKE

BOLO DE FUBA

MADE TO-ORDER OMELETS

MARKET TABLE \$31.0

BRUNCH BEVERAGE BAR



Fogo de Chao Menu



The Fogo® Churrasco Experience

PICANHA PRIME PART OF THE TOP SIRLOIN

ALCATRA TOP SIRLOIN

FRALDINHA BOTTOM SIRLOIN

COSTELA BEEF RIBS

COSTELA DE PORCO PORK RIBS

FRANGO CHICKEN

A Fogo Tradition The Churrasco Experience

PICANHA	\$10.0
FRALDINHA*	\$11.0
MEDALHÕES COM BACON*	\$20.0
BONE-IN BEEF ANCHO*	\$58.0
CORDEIRO*	\$42.0
COSTELA*	\$98.0

These Types Of Dishes Are Being Served

ICE CREAM	\$10.5
MEAT	
LAMB CHOPS	
SALAD	
CHICKEN	
FISH	

Red

CABERNET SAUVIGNON, CASILLERO DEL DIABLO (CONCHA Y TORO), “RESERVA” VALLE CENTRAL, CHILE	\$26.0
--	--------

PINOT NOIR, NATURA BY EMILIANA CHILE	\$48.0
--------------------------------------	--------

RED BLEND, PRIMUS, “THE BLEND” APALTA, CHILE	\$32.0
--	--------

CABERNET SAUVIGNON, BODEGA Y VIÑEDOS CATENA, “CATENA HIGH MOUNTAIN VINES” MENDOZA, ARGENTINA	\$40.0
--	--------

RED BLEND, BODEGA NORTON, “PRIVADA FAMILY BLEND” MENDOZA, ARGENTINA	\$78.0
---	--------

PINOT NOIR, MONTES, “ALPHA” ACONCAGUA COAST, ACONCAGUA, CHILE	\$38.0
---	--------

CABERNET SAUVIGNON, UNRATED, “XTRA CAB” CHILE	\$51.0
---	--------

Port

FONSECA, PORT, BIN 27 , PORTUGAL	\$13.5
----------------------------------	--------

GRAHAM'S, LBV PORT, PORTUGAL	\$14.0
------------------------------	--------

GRAHAM'S, VINTAGE PORT, PORTUGAL	\$46.0
----------------------------------	--------

RAMOS PINTO, TAWNY, 10 YEAR , PORTUGAL	\$15.8
--	--------

TAYLOR FLADGATE, TAWNY, 20 YEAR , PORTUGAL	\$30.0
--	--------

TERRA D'ORO, ZINFANDEL, PORT, AMADOR COUNTY	\$13.5
---	--------

WARRE 'S, TAWNY, OTIMA 10 YEAR , PORTUGAL	\$13.0
---	--------

Ingredients Used



WHITE RICE	\$5.0
SHRIMP	
BEEF	
SALMON	
CHEESE	

Fogo de Chao Menu



EDAMAME

MANGO

PINEAPPLE

Others

BELLE GLOS, PINOT NOIR

CHATEAU GREYSAC, BORDEAUX

SILVER OAK, CABERNET SAUVIGNON

NICKEL NICKEL, MERLOT

CAKEBREAD CELLARS, MERLOT

DAOU, CABERNET SAUVIGNON

CAYMUS, CABERNET SAUVIGNON

THE FOUR GRACES, PINOT GRIS

STAGS' LEAP WINERY, CHARDONNAY

LOUIS JADOT, BURGUNDY

South America

LAPOSTOLLE, MERLOT

FAMILIA ZUCCARDI, TEMPRANILLO

BODEGA GARZON, CABERNET

BODEGA CATENA ZAPATA, MALBEC

MIOLO, RED BLEND

CONCHA Y TORO, CABERNET
SAUVIGNON

LUCA, SYRAH

LAPOSTOLLE, SAUVIGNON BLANC

CALINA, CHARDONNAY

AMALAYA, TORRONTES RIESLING

SANTA JULIA, TORRONTÉS

SALTON BRUT

ANTUCURA, SPARKLING ROSÉ

Dessert



AÇAÍ CHEESECAKE \$11.5

PAPAYA CREAM \$11.5

CREME BRULEE \$11.5

CHOCOLATE MOLTEN CAKE \$12.0

CHOCOLATE BRIGADEIRO \$12.0

THREE MILK CAKE \$12.0

KEY LIME PIE \$11.3

CHEESECAKE

THREE MILKS

BRAZILIAN-STYLE FLAN

MOLTEN CHOCOLATE CAKE

CHOCOLATE MOUSSE CAKE

NEW YORK STYLE CHEESECAKE

CRÈME DE COCONUT

Fogo de Chao

360 E Flamingo Rd Las Vegas,
NV 89169-4811, United States

Opening Hours:

Monday 11:30 -14:00 17:00 -22:00

Tuesday 11:30 -14:00 17:00 -22:00

Wednesday 11:30 -14:00 17:00
-22:00

Thursday 11:30 -14:00 17:00
-22:00

Friday 11:30 -14:00 17:00 -22:30

Saturday 11:30 -22:30

Sunday 11:30 -21:00

Made with menuweb.menu

