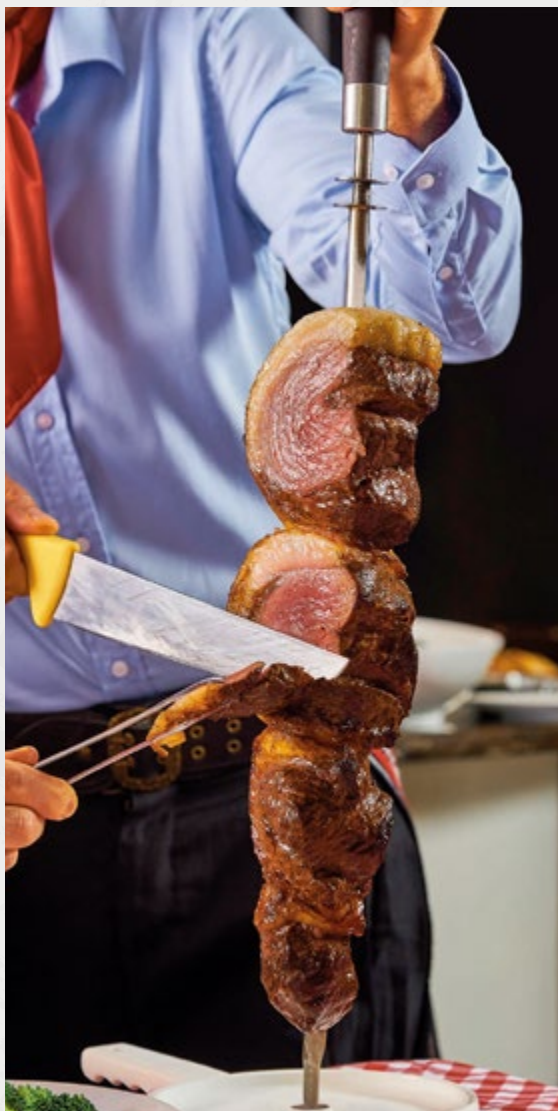




Churrasco BBQ is an unique type of grilling created by the “Gauchos”.

At El Toro Steakhouse, customers are going to have perfect seasoned meats prepared by our chefs and continuously served table-side as per the “Rodízio” concept.

Cuts of beef, lamb, pork and chicken are included in an all-you-can-eat buffet.

Churrasco Buffet Standard

CHURRASCO PRICES

Churrasco Rodizio Adult	... 1,980++
Children below 12 yrs	 1,260++
Children below 7yrs	... free of charge

Prices subject to 10% service and 7% VAT fees.



Authentic Brazilian Churrascaria



LAMB



Leg of lamb

Fresh young NZ lamb well-seasoned sliced off the bone.



CHICKEN



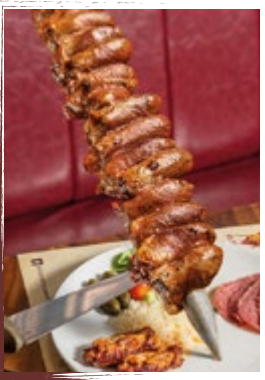
Chicken bacon

Tender chicken fillets marinated and wrapped in bacon.



Chicken wings

Marinated wings slowly roasted to the right point.



Chicken hearts

Marinated chicken hearts perfectly seasoned.



Abacaxi

Grilled sweet pineapple coated with cinnamon and brown sugar.



BEEF



Picanha

The prime part of the sirloin, seasoned with sea salt and served thin-sliced.



Alcatra

Top sirloin cut with deep meaty flavor. Seasoned with sea salt and served thin-sliced.



Bife ao alho

Sirloin beef grilled with a creamy garlic sauce.



Pão de alho

Garlic Bread

Soft white bread grilled with a cheesy-garlic paste.



Salad bar self-service included



PORK



Honey ham

Pork ham marinated in spices with a sweet clove flavor.



Pork belly

Marinated and served thin-sliced.



Linguiça

House-made Brazilian style pork sausage with several spices.



Pork loin

Tender and lean pork loin marinated and slowly roasted.



Pork ribs

Pork ribs marinated and slowly roasted.