

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, as well as self-service

salad bar are included in an

all-you-can-eat buffet.



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

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.

 **PORK****Honey ham**

Pork ham marinated in spices with a sweet clove flavor.

Pork belly

Marinated and served thin-sliced.

Linguica

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.