



TERRA GAUCHA

BRAZILIAN STEAKHOUSE

Bar / To-Go Menu

- THE ULTIMATE CHURRASCO EXPERIENCE -

Entrées

Each Entrée includes 2 sides, Pão de Queijo, and chimichurri sauce.

PICANHA*	\$ 28
<i>The premium and tender portion of the top sirloin, perfectly seasoned with sea salt and fire-roasted for a unique, rich, and buttery finish. Also available in a savory garlic sauce.</i>	
FRALDINHA*	\$ 28
<i>This flank cut from the bottom sirloin is long and thin with strong marbling for deep flavor.</i>	
FILET MIGNON *	\$ 48
<i>The most premium cut taken from the tenderloin, with a tender and beefy texture, is prepared with sea salt and Brazilian spices then fire roasted.</i>	
BEEF ANCHO RIBEYE (12 OZ) *	\$ 48
<i>Our ribeye, renowned for its tenderness, rich flavor, and generous marbling, is made the Gaucho way.</i>	
COSTEleta DE CORDEIRO	\$ 42
<i>A rack of lamb basted with a mint and wine marinade for a savory flavor profile.</i>	
COXA DE FRANGO	\$ 23
<i>Crispy chicken drumsticks marinated in a beer and bourbon dressing.</i>	
PEITO DE FRANGO COM BACON	\$ 23
<i>Moist, seasoned chicken breast wrapped in a layer of crispy bacon.</i>	
SALMÃO	\$ 31
<i>Fire-roasted buttery salmon paired perfectly with our zesty mango sauce.</i>	
COSTELA DE PORCO	\$ 26
<i>Moist and juicy pork ribs marinated before roasting.</i>	
CAMARÃO	\$ 28
<i>Shrimp marinated in garlic and butter, then grilled with a hint of lemon pepper for sweet heat.</i>	
LINGUIÇA	\$ 20
<i>A robust pork sausage seasoned with garlic, paprika, onion, and traditional Portuguese spices.</i>	
CORAÇÃO DE FRANGO	\$ 20
<i>Chicken hearts, petite and delicate, are a popular street-food in Brazil grilled with traditional herbs and served with limes.</i>	

Sides

Two sides & Pão de Queijo included with each Entrée.

Additional Sides: \$6 each

White Rice	French Fries	Quinoa Edamame
Black Beans	Caesar Salad	Hearts of Palm
Mashed Potatoes	Potato Salad	Sauteed Broccoli (+ \$2)
Caramelized Bananas	Caprese Salad	Sauteed Asparagus (+ \$2)
Yuca	Cucumber Salad	Avocado Salad (+ \$2)
Polenta	Wedge Salad	Bacon-wrapped Jalapeno Poppers (+ \$2)

PÃO DE QUEIJO - Brazilian Cheese Bread
Additional pieces: \$ 0.50 ea.

Each entrée meat is approximately 8-10 oz.

Please allow approximately 15 minutes for your order, depending on desired temperature.

**Meats are cooked to guest's preference. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.*

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◆ 230 TRESSER BLVD ◆ STAMFORD, CT 06901 ◆ 475-977-3522 ◆



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Desserts

CRÈME DE PAPAYA

Fresh papaya blended with vanilla bean ice cream topped with crème de cassis liqueur.

\$ 12

PUDIM DE LEITE CONDENSADO (BRAZILIAN-STYLE FLAN)

Brazilian-style creamy custard and a caramelized sugar sauce.

\$ 12

MOUSSE DE MARACUJA (BRAZILIAN PASSION FRUIT MOUSSE)

A Brazilian favorite, blending the citrusy tartness of passion fruit with the sweet richness of condensed milk.

\$ 12

TRES LECHES

Light vanilla sponge cake immersed in 3 types of milk, topped with Chantilly cream.

\$ 12

PETIT GÂTEAU (MOLTEN CHOCOLATE LAVA CAKE)

Decadent chocolate cake with a melted chocolate ganache center, served à la mode.

\$ 12

CHEESECAKE

Classic New York-style cheesecake sitting on a buttery graham cracker crust.

\$ 12

TIRAMISU

Layers of espresso-drenched ladyfingers separated by mascarpone cream and dusted with cocoa powder.

\$ 14

CHOCOLATE MOUSSE CAKE

Alternating layers of white and dark chocolate mousse between 3 layers of rich chocolate cake.

\$ 14

Beverages

Coca-Cola (Bottle) - \$ 5.50

Guaraná (Brazilian Soda) - \$ 5.00

Sprite (Bottle) - \$ 5.50

Diet Coke (Can) - \$ 5.00

Saratoga (Still or Sparkling) - \$ 7.50

Coke Zero (Can) - \$ 5.00

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