

Winter Restaurant DINNER MENU

THE ULTIMATE CHURRASCO EXPERIENCE

AUTHENTIC GAUCHO-STYLE DINING

Fire-roasted beef, lamb, poultry, pork, and seafood served continuously to your table by our Gauchos.

BOVINA (BEEF)

Picanha (Premium Sirloin Cap) — "The House Specialty"
Picanha ao Alho (Premium Sirloin Cap with Garlic)
Fraldinha (Bottom Sirloin)
Alcatra (Top Sirloin)

CORDEIRO (LAMB)

Picanha de Cordeiro (Lamb Sirloin)

FRANGO (CHICKEN)

Coxa de Frango (Chicken Drumsticks)
Peito de Frango (Chicken wrapped in Bacon)

PORCO (PORK)

Costela de Porco (Pork Ribs)
Linguiça (Pork Sausage)

FRUTOS DO MAR (SEAFOOD)

Camarão Grelhado (Grilled Shrimp)

GOURMET HOT & COLD TABLE:

Featuring over 75 items including locally-sourced vegetables, fruits, salads, authentic Brazilian hot dishes, sauces, and imported cured meats and cheeses.

SIDES:

Pão de Queijo (warm parmesan cheese bread puff), Pure de Batata (mashed potatoes) and caramelized bananas served complimentary to every table.

Menu Available Monday - Thursday during Winter Restaurant Weeks from 02/16/26 until 03/01/26

PRICING

Restaurant Weeks Dinner Rodizio: \$55.00

*Restaurant Weeks Menu is a promotionally priced menu, the following items from the Full Rodizio Menu are excluded: Beef Ribs, Filet Mignon, Ribeye, Lamb Chops, and Grilled Salmon. Children 6-12 are half-priced / Children 0-5 are complimentary. Automatic 20% gratuity added to parties of 6 or more.

*Meats are cooked to the guest's preference. Please inform your server of any food allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. Dine-in only, all food is prepared for immediate enjoyment. No food is allowed to be taken to-go.

TERRA GAUCHA TAKES PRIDE IN SERVING A LARGE PORTION OF OUR MENU GLUTEN FREE

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