

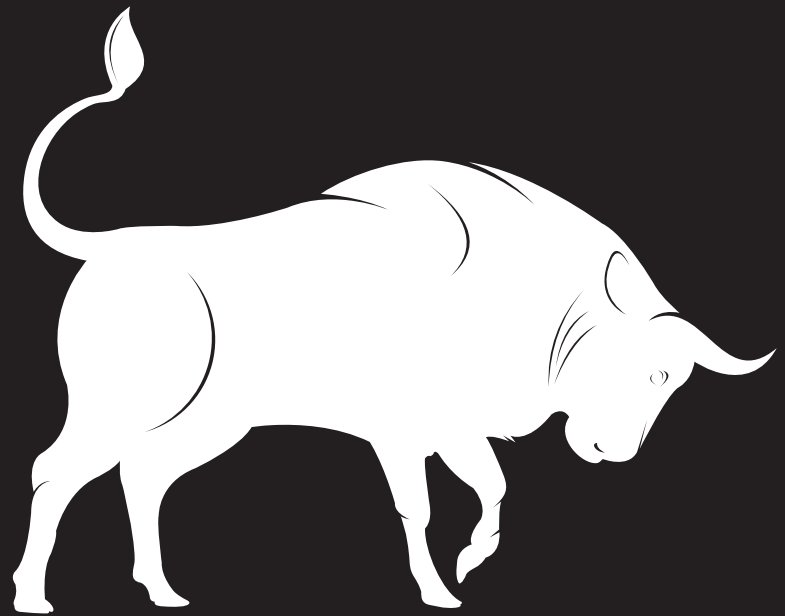
M E N U S

LUNCHTIME SELECTION

MON-SUN 34.95

EVENING SELECTION

MON-SUN 44.95 (CHILDREN UNDER 4 YEARS FREE)



LUNCHTIME SELECTION

5 - 7 YEARS OLD 14.95

EVENING SELECTION

5 - 7 YEARS OLD 16.95

VEGETARIAN / VEGAN / FISH LUNCHTIME SELECTION

LUNCHTIME SELECTION 29.95

EVENING SELECTION 39.95

Lunch Selection 34.95

Cap Of Rump / PICANHA

Our signature steak, picanha represents the art and science of churrasco cooking. Lightly seasoned with rock salt and sliced thin

Minted Lamb / CORDEIRO COM HORTELÃ

For lamb lovers or those curious to taste it for the first time, brushed with our mint sauce.

Gammon / PRESUNTO DEFUMADO

A classic smoked and grilled Gammon

Chilli Chicken Wings / ASINHAS DE FRANGO PICANTE

Spicy Chicken wings are one of our famous Chickens. Marinated and tender.

BBQ Chicken Drumsticks / COXA DE FRANGO COM BBQ

Our chicken drumsticks recipe includes a traditional marinade. makes it one of our most talked-about meats.

Rump Steak / ALCATRA

Alcatra is a special cut of top sirloin originating in the steakhouses of Southern Brazil.

Chicken Heart / CORAÇÃO DE FRANDO

A typical Brazilian and Argentinian barbecue favourite.marinated in garlic and rock salt.

Parmesan Pork / PORCO COM QUEIJO PARMESÃO

Pork medallions are coated with Parmesan cheese and then grilled to seal in the juiciness of this lean meat.

Sausage / SALSICHA TOSCANA

Linguiça is a fresh sausage seasoned with garlic and mild pepper

Beef Ribs / COSTELA DE BOI

These succulent ribs are first rubbed slightly with rock salt, which creates a seasoned crust.

The Beef Rib is then grilled for several hours to bring forward natural flavours

Garlic Bread / PÃO DE ALHO

Homemade garlic and butter sauce topped on grilled bread.

Pineapple with Cinnamon / ABACAXI

Simply grilled pineapple with cinnamon

Vegetarian Plate

Vegan Tofu Moqueca (V/GF)

Butternut Squash, onions, coconut milk and tomato sauce

Courgettes Pesto Pasta (Gf)

Our homemade pesto sauce is covered with pasta and grilled courgettes.

Frittata & Halloumi Cheese (GF)

Parsley, dill, spinach, eggs, dried berries and grilled halloumi

Vegan Feijoada (V/GF)

Slow-cooked black bean and diced potato

Vegan Aubergine (GF)

Mashed Grilled and Smokey Aubergine with onions and fried mint

Seafood Platter 54.95

Salmon

King prawns

Scallop

Tuna steak

Panko prawns

Mussels

OUR CONCEPT

Chico Brazil is an authentic Brazilian Steakhouse offering guests various cuts of grilled meats on skewers, served by chefs, slicing it directly onto each diner’s plate.

At Chico Brazil, our number one goal is to offer our guests the most authentic Brazilian Steakhouse experience in the city of Liverpool.

When first seated, your host will direct you to our spectacular hot and cold salad bar where you cn choose from an array of salads and appetisers. At your table, you will find our Rodizio cards with a red and green side.

Ready for more meat? Leave your card green side up and the chefs will come around and serve you more. Need a break or had enough? Turn the card red side up. And yes, it’s definitely an all-you-can-eat service so bring your appetite!

Evening Selection 44.95

Cap Of Rump / PICANHA

Our signature steak, picanha represents the art and science of churrasco cooking. Lightly seasoned with rock salt and sliced thin

Ribeye Steak / FILÉ DE COSTELA

Arguably one of the most popular cuts in the world, the Ribeye requires a unique cooking technique to bring out its intense profile. We grill over direct heat to break down the marbling and deliver an unforgettable texture and distinct flavour.

Rump Steak / ALCATRA

Alcatra is a special cut of top sirloin originating in the steakhouses of Southern Brazil.

Lamb Chops / COSTELA DE BORREGO

Lamb chops are a flavorful, tender cut of meat that pairs well with many herbs and spice

Beef Ribs / COSTELA DE BOI

These succulent ribs are first rubbed slightly with rock salt, which creates a seasoned crust.

The Beef Rib is then grilled for several hours to bring forward its natural flavours.

Sirloin Steak / CONTRA-FILÉ

Sirloin steak is one of the most distinctive and flavorful cuts of meat from Southern Brazil due to its strong marbling characteristics.

Spicy Ramp Tail / MAMINHA PICANTE

Also known as the tri-tip steak, this lean, tender cut is extremely popular in traditional Argentinian barbecue. Rarely seen in the UK this smooth,

Filet Mignon & Bacon / FILÉ MIGNON COM BACON

Delicious and tender

Chicken Thighs / SOBRECOXA DE FRANGO

Marinated and tender

Chilli Chicken Wings / ASINHAS DE FRANGO PICANTE

Spicy Chicken wings are one of our famous

Chickens.marinated and tender.

BBQ Chicken Drumsticks / COXA DE FRANGO COM BBQ

Our chicken drumsticks recipe includes a traditional marinade. makes it one of our most talked-about meats.

Garlic Bread / PÃO DE ALHO

Homemade garlic and butter sauce topped on grilled bread.

Minted Lamb / CORDEIRO COM HORTELÃ

For lamb lovers or those curious to taste it for the first time, brushed with our mint sauce.

Chicken & Bacon / FRANGO COM BACON

Chicken Breast is marinated in our traditional way and then wrapped in our hardwood-smoked bacon

Gammon / PRESUNTO DEFUMADO

A classic smoked and grilled Gammon

Parmesan Pork / PORCO COM QUEIJO PARMESÃO

Pork medallions are coated with Parmesan cheese and then grilled to seal in the juiciness of this lean meat.

Sausage / SALSICHA TOSCANA

Linguiça is a fresh sausage seasoned with garlic and mild pepper

Pineapple with Cinnamon / ABACAXI

Simply grilled pineapple with cinnamon

Chicken Heart / CORAÇÃO DE FRANGO

A typical Brazilian and Argentinian barbecue favourite.marinated in garlic and rock salt.

Beef Chunks / CUBOS DE CARNES

Marinated A lean cut of beef

Chicken Fillet / PEITO DE FRANGO

Full of flavour and tender

Dessert Menu

Brazilian Churros 7.95

A fried dough pastry that is sweet, crispy, and fluffy dusted in cinnamon sugar served a dip of chocolate sauce.

Brazilian Brigadeiro 7.95 (GF)

The brigadier is a traditional Brazilian dessert.

Açaí 9.95

Three scopes of Brazilian sorbet

Ice cream Selection 5.95

Trio of ice cream Chocolate, vanilla and strawberry.

Strawberry Cheesecake 5.95

Served with fresh strawberries and whipped cream.

Chocolate Brownie 7.95

The Classic is made with lots of chocolate giving this brownie a rich, gooey texture.

Chocoholics will love this!

Apple Pie 6.95

Our classic Bramley apple pie with home-made shortcrust pastry. Simplicity is key to this traditional dish which makes for a comforting family pudding.