



TABLE SYSTEM



At SAMBÔ RODIZIO your experience begins with a visit to our gourmet salad bar that features, fresh cut vegetables, gourmet salads, snacks, continental choices of cheese and hot dishes.

Once you are ready for the meats, just turn your card green side up and the chefs will bring out the sizzling skewers of meat straight from the grill one by one, turn the red side up to indicate you need a break.

Use the card to control the service to your own pace, and enjoy the unique RODIZIO CONCEPT

LUNCH MENU

SELECTION OF 8 MEATS THURSDAY TO SUNDAY : 18,95

Children up to 4 years FREE - 5 to 8 6,95 - 9 to 13 12,50

PICANHA

CAP OF RUMP

Brazilian special cut, unique topside cut the king of steaks in Brazil

MAMINHA

BOTTOM SIRLOIN

Marbled cut with strong flavour

BIFE COM ALHO

GARLIC STEAK

A delicious combination

SOBRECOXA DE FRANGO

CHICKEN THIGHS

Skinless and boneless, marinated and cooked in open flames

LINGUIÇA

SAUSAGES

Brazilian pork sausages marinated in our traditional spices, a powerful flavour

PORCO AO MEL

HONEY PORK

Succulent pork belly meat in our house made honey sauce

PRESUNTO

GAMMON

Unsmoked, juicy cured gammon grilled on open flames

CORDEIRO

LAMB

Lamb chumps, seasoned and grilled with our house made mint sauce

DINNER MENU

A SELECTION OF 14 MEATS, INCLUDING LUNCH MENU PLUS 6 CUTS

MONDAY TO THURSDAY: 26,95 FRIDAY TO SUNDAY: 28,95

FILÉ MIGNON

BEEF TENDERLOIN

A first class cut, fillet steak tender and full of flavour

ALCATRA

RUMP

Rump steak cut, tender with a deep, mineral savouriness

FRALDINHA

BEEF SKIRT

Juicy and flavoursome cut from the plate

CARNE AO CHILLI

CHILLI BEEF

Tender and full of flavour, marinated and basted with our handmade chilli sauce

FRANGO COM BACON

CHICKEN AND BACON

Marinated chicken breast wrapped in bacon

SPECIAL BUTCHER'S CHOICE

A SPECIAL CUT SELECTED BY OUR GRILL'S HEAD CHEF.

ASK YOUR SERVER OR

FIND OUT OUR SPECIAL OF THE WEEK ON OUR WEBPAGE OR SOCIAL MEDIA

HOW WOULD YOU LIKE YOUR MEAT COOKED ?

Let us know how you prefer your meat cooked. We are happy to serve all our cuts to your specific taste

VEGETARIAN & FISH OPTION

LUNCH 15,95 DINNER 19,95

RISOTTO v

BUTTERNUT SQUASH

With black pepper, sauted asparagus on olive oil and topped with Vegetarian Parmesan Cheese

PASTA v

RIGATONI

Ratatouille vegetable mix, topped with Vegetarian Parmesan Cheese

*Double Cream sauce option available

** Gluten free pasta available

PEIXE / FISH

SALMON OR SEABASS

Served in a mix vegetable bed, caramelized lime, sauted asparagus and parsley

FULL MEATS SELECTION GLUTEN FREE

v VEGAN OPTION