

THE RIO EXPERIENCE

Welcome to Rio Steakhouse!

Let us take you on a culinary journey into the Tijuca Urban Forest that surrounds Rio de Janeiro, with planted walls and flowered ceilings towering high above a traditional Brazilian Churrasco dining experience!

Our specially trained Gaucho Chefs are on hand to serve our exquisite meat cuts that are continuously carved at the table in a traditional Rodizio style.



HOW IT WORKS

- 1 The journey begins at our gourmet salad bar, you will find an extensive variety of healthy salad combinations, an amazing selection of imported cheeses, cured meats and real Brazilian dishes.
- 2 When you are ready for the fun to begin simply turn the Rio card to the green bull head. Chefs will start to bring you all our Churrasco meat and will continuously carve it at your table side until you say so.
- 3 When you need a break, just turn the card over to the red bull, and service will momentarily stop. Use the card to control the pace of the meat service, allowing you to enjoy your meal at your own pace. At Rio you are the boss!

LUNCHTIME

12pm - 3pm

MON - FRI: £19.95

VEG. VEGAN & FISH OPTIONS

ALL WEEK: £16.95
Unlimited salad bar usage included.

WEEKEND LUNCH

12pm - 3pm

SAT - SUN: £21.95

EVENING

4:30pm - LATE

SUN-THURS: £29.95

CHILDREN

UNDER 5: FREE
AGE 5 - 8: £6.70
AGE 9 - 12: £10.30

WEEKEND EVENING

4:30pm - LATE

FRI - SAT: £31.95

JOIN OUR MAILING LIST

Scan the QR code below with your smart phone camera and join our VIP mailing list to stay up to date with all things Rio Steakhouse!



PRIVATE FUNCTIONS

We can cater for any of your private dining or party celebrations, so please speak to a member of staff to find out more details. We can tailor a package to suit you.



FOOD MENU



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PRIME STEAKS

PICANHA

Cap of rump. A Brazilian special cut, using only the best part of the rump steak.

ALCATRA

Rump steak. Prime cut butchered the Brazilian way. Slow roasted rodizio style.

PICANHA AO ALHO

Cap of rump. Delicious Garlic Picanha steak, marinated in our house.

MAMINHA

Bottom sirloin. Strong marble flavour, one of the most loved cuts of beef in Brazil.

FRALDINHA EVENING

Beef skirt. The strongest beef flavour, cooked on our traditional charcoal grill.

BIFE ANCHO EVENING

Ribeye steak. Considered one of the tastiest and most flavoursome steaks.

FILLET MIGNON EVENING

Prime cut of fillet. A beautiful tender cut of beef and arguably the most desirable.

RIO SPECIAL EVENING

Weekly special. Every week our Gauchos offer a special cut of meat. Please ask your server for details on this week's cut!

LAMB

CORDEIRO

Lamb. Tender lamb marinated with traditional Brazilian flavours in a mint marinade.

Customers are advised that some dishes may contain nuts. Allergen information is available - please ask a member of staff for details.

CHICKEN

SOBRECOXA

Chicken thighs. Slowly marinated, beautifully tender and grilled to perfection.

FRANGO COM BACON EVENING

Chicken breast & bacon. Succulent breasts with smoked bacon. A match made in Brazil.

CORACAO DE GALINHA EVENING

Chicken hearts. Enjoy a Brazilian delicacy, marinated in traditional Brazilian sauce.

PORK

PORCO

Pork Belly. Delicious melt in the mouth caramelised pork belly roast.

LINGUICA

Sausage. Brazilian pork sausages with an authentic smoky Brazilian flavour.

PRESUNTO - ABACAXI

Gammon & pineapple. A Hawaiian inspired combination, sweet and salty.

VEG, VEGAN & FISH

Unlimited use of our salad bar and one of the following hot dishes.

SPICY FAJITA PASTA (Vegetarian)

WILD MUSHROOM RISOTTO (Vegan)

PESCATARIAN SELECTION (Ask server for details)

**PLEASE FEEL FREE TO ASK FOR
YOUR PREFERRED CUT OF MEAT
TO COME OUT NEXT**

DESSERTS

TRADITIONAL CHURROS

6.95

Served with four dipping sauces:

- White Chocolate & Peanut Butter
- Doce de Leite *(Caramel)*
- Red Forest Fruit
- Chocolate Sauce

PUDIM DE LEITE (Brazilian Caramel Flan)

6.50

Delicious traditional creamy caramel flan.

COCO DREAMER

6.75

Brazilian coconut panna cotta served with a delicious plum sauce.

SEMIFREDDO PIE

6.75

Three layer dessert pie. Milk biscuit base, chocolate cream & white vanilla cream.

SORBET

3.50

Two scoops of frozen sorbet. Please ask your server for today's flavours.

ITALIAN GELATO ICE CREAM

5.25

Three scoops of Italian gelato: Chocolate, Strawberry, Vanilla.

TRIPLE CHOCOLATE FUDGE CAKE

6.95

Hot chocolate fondue cake with artisan Italian vanilla ice cream.

RIO ARTISAN CHOCOLATES

6.95

A selection of six artisan chocolate treats.

AFTER DINNER COCKTAILS

ESPRESSO MARTINI

7.95

Absolut Elyx, Kahlua, Fresh Espresso, Sugar.

SALTED CARAMEL MARTINI

7.95

Kahlua, Stoli Salted Caramel, Baileys, Caramel & Cream.

CHOCOLATE DREAMER

7.95

Absolut Vanilla, Mozart Dark Chocolate, Baileys, Double Cream, Chocolate Sauce, Chocolate Dusting.

DARK FOREST TOWER

7.95

Kahlua, Frangelico, Baileys, Double Cream & Honey.