

Menu

SALADS

Rodizio Salad	R 59.50
Pacific tuna, chick peas, chopped onions, boiled egg, fresh parsley presented on a bed of crispy lettuce topped with black olives	
Tupizinho / Calamari Salad	R 56.50
Grilled baby calamari and squid heads, crispy greens, tomatoes, onion rings lightly grilled topped with a light mayo dressing	
Galeto Salad	R 58.50
Grilled spicy chicken served on a bed of crispy greens, fresh tomatoes, onions and croutons topped with a light mayo dressing and paprika	
Carnival Salad (cold or stir-fried)	R 55.50
Crispy greens, cocktail tomatoes, onions, cucumber, spring onion, palm hearts, avocado, carrots, black olives and fresh mushrooms all mixed up with homemade carnival dressing (avocado when in season)	
Brasilia Salad	R 55.50
Crispy greens with green pepper, fresh tomatoes, cucumber, onions topped with grated feta cheese, cheddar cheese and black olives dressed with our very own special home made Rodizio dressing	
Ubatuba Salad	R 68.50
Seasonal fruit, creamy blue cheese, Parma ham, rocket and avocado, with mixed lettuce topped with a white balsamic vinegar (avocado when in season)	

STARTERS

Paulista Platter (serves 4)	R 145.00
A delicious selection of grilled Chouriço, creamy chicken livers, chicken trinchado, grilled calamari / squid heads and fresh Cape mussels prepared with Brazilian flair for the entire table to experience and savour	
Maracana Prawn Platter	R 108.00
Prawns butterfly grilled in fresh lemon juice and served with lemon butter and peri-peri sauce	
Ipanema Platter	R 68.50
Chicken trinchado, grilled Falklands calamari tubes and squid heads	
Corcovado Mushrooms	R 42.50
Black mushrooms grilled in lemon butter and garlic, topped with creamed spinach and grated cheddar cheese	
Caracoizinhos / Snails	R 42.50
Snails prepared with a choice of herb garlic butter or creamy garlic topped	

with grated parmesan cheese

Macumba / Chicken Livers R 38.90

Grilled in mild peri-peri and served in a creamy white wine and garlic sauce

OR

Grilled in a garlic, white wine, tomatoes and fresh chilli sauce

Chouriço Assado R 49.90

Whole Portuguese sausage grilled and served flaming

Tupizinho / Calamari or Squid Heads R 38.90

Young tender Falklands calamari tubes lightly grilled to perfection with lemon juice, fresh farm butter

Xilhaozinho / Mussels R 38.90

Fresh Cape mussels steamed and topped with a rich, creamy white wine and garlic sauce

Rodizio Soup R 32.50

Fresh wholesome home-made soup - ask your waiter for today's Chef's choice

"OUR BRAZILIAN SPECIALITIES"

STARTERS

Bolinhos De Siri / Crab Cakes R 54.50

A native crab delicacy, seasoned, crumbed and lightly grilled. Served with a home-made salsa sauce

Carioca Prawns R 48.90

Grilled prawns topped with our signatory sauce

MAINS

Meat Rodizio R 118.00 per person

A carnivore's dream come true... Feast on as much as you like of various cuts of slow roasted prime beef, tender chicken, traditional chourico, succulent pork and the sensational lamb.

At Rodizio we pride ourselves on using our very own in-house marinades and mixed spices to give each cut of meat its very own unique texture and delectable flavour. Our friendly and specially trained Meat Carvers slice and serve the meat off a large skewer at your table directly onto your plate in true Brazilian style. The Rodizio, our signature dish, is served with a generous helping of savoury rice, crisp potato chips and fresh seasonal vegetables.

Using your Robot:

- Green means "Bring it on"
- Red means "Stop for now"

Regretfully no sharing and no take aways

MEAT

Gaúcho Steak	R 118.00
450g of Tender mature rump steak, flame grilled and then pan-fried to perfection with white wine, garlic, bay leaves and freshly chopped chillies	
300g Ladies Portion	R 98.50
Costelão de Boi / T-Bone	R 114.50
550g of Matured T-Bone steak flame grilled to perfection with a touch of Rodizio's mixed spices	
Contrafilè ã Caipira / Sirloin	R 114.50
350g Sirloin steak flame grilled with our blend of herbs and spices	
Picanha ã Brasa	R 114.50
350g Picanha steaks flame grilled Brazilian style with coarse salt, bay leaves and garlic	
Fillet Mignon	R 125.50
300g of Fillet steak, flame grilled to perfection	
Gaúcho Sauce	R 18.50
White wine, garlic, bay leaves and fresh chilli sauce	

All of the above dishes are served with a choice of starch, fresh vegetables or salad

We do not take responsibility for well done steaks

Additional Sauces:	R 21.50
Creamy Cheese - Creamy Mushrooms - Creamy Garlic - Creamy Pepper	

SHELLFISH

Rodizio 1/2 kg Prawn Platter

A choice of Queen or King served in the following ways:

Xaxado Prawns

Seasoned and butterfly grilled in fresh lemon juice and butter and spices, served with savoury rice, crispy potato chips

- Queen	R 145.00
- King	R 165.00

Carioca Prawns

Prawns simmered in a beer, butter, freshly chopped chillies, garlic, bay leaves

and Rodizio's secret spices

- Queen R 170.00

- King R 190.00

Frevo de Camarao / Prawn Curry R 92.50

Medium prawns in a mild or hot creamy coconut milk curry, served with white rice and banana slices

Bahia Platter R 110.50

1 Sole, 3 prawns and grilled Falklands calamari all seasoned and grilled to perfection and served with savoury rice, crispy potato chips and a Brazilian salad

Rumba Platter R 119.50

6 Prawns, calamari and 200gr matured rump steak, all seasoned and grilled to perfection and served with savoury rice, crispy potato chips and a Brazilian salad

Samba Platter R 119.50

6 Prawns, calamari and line fish all seasoned and grilled to perfection with olive oil and fresh lemon juice and served with savoury rice, crispy potato chips and a Brazilian salad

FISH

Tupi / Calamari R 76.50

Young tender Falklands calamari tubes lightly grilled in a blend of fresh lemon, butter & spices. Served with your choice of starch, creamed spinach and vegetables of the day

Pesca Do Dia / Line Fish SQ

Fresh fillet of select line fish marinated in a fragrant blend of fresh lemon juice, herbs and spices and grilled with a touch of olive oil. Served with your choice of starch, creamed spinach and vegetables of the day

Kingklip Grelhado SQ

Grilled loin of Kingklip with olive oil and spices topped with lemon butter. Served with your choice of starch, creamed spinach and vegetables of the day

Lisinho / Sole SQ

Whole sole grilled in olive oil and spices topped with lemon butter. Served with your choice of starch, creamed spinach and vegetables of the day

Bacalhau Assado SQ

Served with boiled jacket potatoes, roasted garlic, roasted onions and green peppers

Bacalhau A Maceio R 89.50

A mixture of boiled codfish, potatoes, onions and eggs, garnished with black olives and parsley

Optional Sauces

Salvador Sauce R 22.50
Creamy white wine, shrimp, mushroom and touch of garlic sauce

Thermidor Sauce R 25.50
Rich creamy shrimp, onion, garlic, butter and brandy sauce topped with cheddar cheese.

BRAZILIAN DISHES

Feijoada Brasileira

Traditional black beans stewed with pork, beef cuts and chicken seasoned with virgin olive oil and garlic. Main course served with farofa and white rice and couve mineira

- Main course R 72.00

- Side order R 48.00

Muquecáde Peixe / Fish Potjie R 89.50

Cubed fish fillet and baby potatoes stewed in a lemon, coconut milk, palm oil (olio de dendé), onion, tomato, green pepper and a touch of fresh chillies

VEGETARIAN

Vegetarian Platter R 68.50

An assortment of grilled vegetables, stir fry, deep fried brinjal slices topped with a dash of creamy cheese sauce and grilled and baked mushroom topped with creamed spinach. All served with couscous, rice and baked potato

Moqueca De Vegetais / Vegetarian Potjie R 78.50

A fresh assortment of vegetables stewed in a mild curry coconut, palm oil (olio de dendé), lemon, onion, tomato, green peppers served with white onion rice

Muqueca de Pasta R 78.50

Penne topped with a fresh assortment of vegetables stewed in a mild curry coconut, palm oil (olio de dendé), lemon, onion, tomato and green peppers

DESSERTS

Peppermint Pudding R 38.50

Caramel, condensed milk, Marie biscuits, milk, cream and grated peppermint chocolate

Rodizio Pudding R 38.50

Milk, eggs, condensed milk, coffee and cream topped with almond chocolate

Tiramisu R 38.50

Mascarpone cheese, cream, finger biscuits, espresso coffee and rum	
Crème Brûlée	R 38.50
Homemade brûlée custard and freshly caramelised brown sugar on the top	
Chocolate Mousse	R 38.50
Fresh cream, eggs and dark chocolate topped with whipped cream	
Brazilian Fruit Salad	R 38.50
Fresh sliced seasonal fruit served plain or topped with cream or ice cream	
Amazon Mango (seasonal)	R 38.50
Fresh mango cubed topped with ice cream and fresh granadilla pulp	
Brazilian Dessert	R 38.50
Chef's special of the day	

2011 SET MENUS TERMS & CONDITIONS

VALID FROM JANUARY 2011 - OCTOBER 2011

We would like to thank you for considering Rodizio Restaurant as your party venue.

A deposit is required to secure your booking

To ensure your function is an absolute success please take the following into consideration:

- In order to make a booking you will need to choose one of the set menus below.
- The set menu price excludes drinks and cover charge
- There is no cover charge on Tuesday, Wednesday and Thursday nights
- R25 per person cover charge is applicable for entertainment on Friday and Saturday nights and evenings before a Public Holiday
- Indulge in a Brazilian Latino party with our live band, DJ and dance show.
- No cash bar facility available. Split bills can be arranged for every 6 guests sitting next to each other. No individual split bills.
- A 10% service fee is added to your total bill (drinks & food)
- Dress code - smart casual.
- Please keep us informed of exact number of guests attending your party as non arrivals will be charged for at the Set Menu price.

Please contact us if you have any further queries or reservations

SET MENU 1
R 155.00 per person

Starters

Brazilian Salads

Main Course

A choice of:

Meat Rodizio / Grilled Calamari / Vegetarian Potjie or Pasta

Dessert

A choice of:

Chocolate Mousse / Ice Cream & Hot Chocolate Sauce

SET MENU 2
R 170.00 per person

Starters

Brazilian Salads & Ipanema Platters (Chicken Trinchado & Calamari)

Main Course

A choice of:

Meat Rodizio / Grilled Fish / Grilled Calamari / Vegetarian Potjie or Pasta

Dessert

A choice of:

Chocolate Mousse / Dessert of the Day / Ice Cream & Hot Chocolate Sauce

SET MENU 3
R 190.00 per person

Starters

Brazilian Salads & Paulista Platters (Chouriço, Mussels, Calamari, Chicken Trinchado & Chicken Livers)

Main Course

A choice of:

Meat Rodizio / Grilled Fish / Vegetarian Potjie or Pasta / ½ kg LM Prawns

Dessert

A choice of from the Dessert Platter

Coffee or Tea

CHILDREN SET MENU
Weekends Only

Children Under 6 Year - R 50.00

With choice of: Fish & Chips, Ribs & Chips or Chicken & Chips

Children Over 7 Years Old - Full Price of Menu

Prices are subject to change without prior notice
