

MEATS

At Churrascaria Saudades, we are proud to offer you fifteen cuts. Seasoned to perfection and slow roasted, we offer beef, pork, chicken, and lamb carved table side for you by our Gaucho Chefs. Every meal is accompanied by unlimited hot side dishes including garlic-mashed potatoes, crispy polenta, fried bananas, and our delicious Brazilian Pão de queijo (cheese bread).

*All of our meats are USDA approved.*

PICANHA



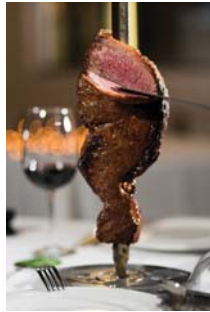
Top Sirloin (also called the sirloin cap) The most popular cut in Brazil. Sometimes it is referred to as the rump cover, rump cap, or coulotte.

FRALDINHA



Bottom Sirloin. This is the owners' choice cut, deliciously seasoned and grilled to perfection.

ALCATRA



Top sirloin. Cut to be juicy, tender, and full of flavor.

FILE MIGNON



Filet Mignon (tenderloin cut). Prime cut, skewered, and grilled to your selected temperature.

BEEF ANCHO



Prime part of the Rib Eye. Grilled to perfection.

COSTELA



Beef Ribs. Grilled for several hours to draw out its natural flavors.

PICANHA AO ALHO



Garlic Sirloin marinated and grilled in our thick garlic sauce.

FILE COM BACON



Filet Mignon wrapped in bacon.

FRANGO



Knuckle-off, bacon wrapped, marinated chicken legs.

FRANGO MARINADO



Knuckle-off, beer marinated chicken legs directly from the flame.

LOMBO



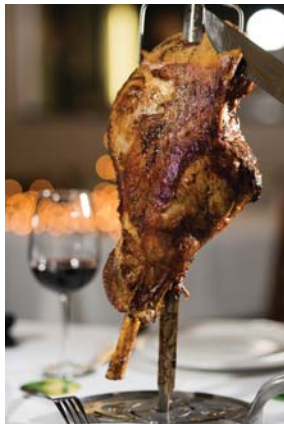
Parmesan encrusted pork tenderloin. Full of flavor.

LINGUIÇA



Seasoned pork sausage. Slow roasted perfectly over an open flame.

PERNIL DE CORDEIRO



Leg of Lamb

COSTELA DE PORCO



Pork ribs. Perfectly slow roasted and expertly seasoned.

CARRÉ DE CARNEIRO



Lamb Chops