

Welcome to *Vaqueiros* BRAZILIAN RODIZIO

RODIZIO IS A TRADITIONAL BRAZILIAN STYLE OF SERVICE.

At Vaqueiros we take pride in offering an authentic Brazilian experience to each customer, from our food and wine to the passion and culture. Our knowledgeable Passadores honour the authentic method of preparing the finest cuts of meat, skewered and slowly cooked over open flames. The meat is then served fresh and carved at the tableside.

HOW SERVICE WORKS

- 1**
um TAKE A SEAT & ORDER YOUR DRINKS
- 2**
dois LET YOUR SERVER KNOW HOW YOU WOULD LIKE YOUR CUTS OF MEAT COOKED
- 3**
três HELP YOURSELF TO OUR AUTHENTIC BRAZILIAN SALAD BAR
- 4**
quatro USE YOUR RED & GREEN DISK TO INDICATE WHEN YOU ARE READY FOR MORE CUTS OF MEAT
- 5**
cinco SIT BACK, RELAX AND ENJOY...

LUNCHTIME SELECTION - SERVED 12- 4PM

MON - SUN - £15.95 (INCL. BANK HOLIDAYS)

Alcatra - Rump
Maminha - Rump Tail
Picanha - Cap of Rump
Abacaxi Com Presunto - Gammon & Pineapple
Barriga de Porco - Pork Belly
Linguiça - Sausages
Coxa de Frango - Chicken Thigh
Garlic Bread



EVENING SELECTION - SERVED FROM 6PM

Alcatra - Rump	Abacaxi Com Presunto - Gammon & Pineapple
Maminha - Rump Tail	Barriga de Porco - Pork Belly
Picanha - Cap of Rump	Linguiça - Sausages
Contra Filé - Sirloin	Coração de Frango - Chicken Hearts
Filé Mignon - Fillet	Coxa de Frango - Chicken Thigh
Fraldinha - Flank	Chef's selection
Carne con Pimenta - Chilli Beef	Garlic bread
Cordeiro - Lamb	

MON - SUN - £25.95 // EARLY BIRD (MON - FRI 4-6PM) - £20.95

VEGETARIANO / PEIXE / VEGANO

All dishes include unlimited access to our salad bar.

PEIXE / FISH - £19.95

The catch of the day changes daily / weekly depending on what is in season. All our fish is cooked freshly to order. If you would like the fish option please let your server know as soon as possible as it will take 10 - 15 mins to prepare and cook.

RISOTO DE FRUTOS DO MAR - £19.95

This homemade seafood risotto recipe is infused with herbs which impart a delicate flavour into this white wine and tomato base.

COZIDO VEGETARIANO (V) (GF) - £15.95

Seasonal chargrilled vegetables, baked in a rich tomato and Requeijão soft cheese, topped with mozzarella and batata palha.

CANNELLONI VEGETARIANO (V) - £15.95

This is a delicious homemade rich and creamy vegetable cannelloni using a mixture of vegetables, mozzarella and Grana Padano cheese.

RISOTO CITRÍCO BRASILEIRO (V) - £16.95

The bright, fresh flavours of asparagus and lemon ooze through this creamy homemade risotto dish.

ESPARGOS & AÇAFRÃO RISOTO (Va) - £16.95

A healthier take on risotto without oil or butter, replacing cheese with vegan mozzarella cheese. Includes plenty of fresh asparagus for fibre and nutrients and saffron. Its home-made as well!

UNDER 12'S - £9.95 // 5-3YR - £5.45 // UNDER 3'S - £3.50

KNOW YOUR BEEF

Selecting the right cut of beef is of great importance here at Vaqueiros, we have listed some key characteristics of each cut of beef below. Don't forget there is also chicken, pork, lamb and chicken hearts.

Alcatra — Rump

Alcatra is a firm favourite with Brazilians due to its taste and texture. It's a solid cut of meat which is very much sought after in Brazil. Alcatra is a prime cut of steak, it has a far superior flavour to even fillet steak, however is not as tender as a fillet or sirloin. Alcatra is so flavoursome because its surrounded by a cap of fat which naturally flavours the meat whilst it's been barbequed.

Maminha — Rump Tail

Maminha is a delicate, juicy cut with a mild flavor, it is considered the most juicy part of the rump but is not as tender as the Picanha or Alcatra.

Picanha — Cap of Rump

Picanha is the most popular cut in Brazilian rodizio's. This cut of beef is famous around the world. We highly recommend Picanha it combines the best elements of all the other cuts, it's soft and tasty and guaranteed to satisfy every meat lover.

Contra Filé — Sirloin

One of the most well-known cuts in the world. The sirloin comes from the upper middle of the cow. This is a part of the cow that doesn't do as much as, say, the shoulder, so it is very tender, well-marbled with fat and very tasty.

Filé Mignon — Fillet

Filé Mignon is the leanest and most tender of all our meats, because it's a naturally lean cut, it's not as flavoursome as Picanha, Maminha, Alcatra and Fraudinha.

Fraldinha — Flank

Fraudinha is a steak from the flank of a cow. It's our most flavoursome cut of meat and extremely popular in Brazil, especially the gaucho style of barbeque which is how we cook our meat. Because it comes from flank of the cow it has more texture than a cut which comes from an area of the cow which doesn't work as hard.

Carne con Pimenta - Chilli / Garlic Beef

A speciality to Vaqueiros, we marinate selected meats in a chilli / garlic paste for up to 24 hours, we then barbeque it and serve you.