

# CHAMA GAÚCHA



## AN AUTHENTIC BRAZILIAN STEAKHOUSE

*Immersed in a heritage spanning back centuries, Chama, or “flame”, describes the passion our Gauchos have for their culture and tradition. At the end of the day, they gather around the churrasco to eat and share stories. Chama pays respect to the simplicity of slow cooking meats; always hand-picking the finest cuts daily and seasoning to enhance the natural flavors.*

*The service and carving of the meats are controlled by each individual guest with a red and green sided card. The green side indicates that you are ready and waiting on meats. When you’ve reached your limit, turn the red side up.*

*For our vegetarian guests, we do offer a bountiful salad bar with over 30 different items. Come experience the essence of Southern Brazil right here at Chama Gaucha.*

### LUNCH • \$34.50

*Salad Only • \$22.50*

Monday-Friday 11:30am-2:30pm

### Saturday & Sunday Lunch • \$40.50

12:00pm-2:30pm

### DINNER • \$52.50

*Salad Only • \$25.50*

Monday-Thursday 5:00pm-9:30pm

Saturday 5:00pm-10:00pm

Sunday 3:00pm-8:30pm

*\*beverages, desserts & gratuity not included.*

## SALAD BAR

*Unlimited access to over 30 items including exotic cheeses and charcuterie, assorted fresh vegetables, homemade dressing, and a variety of house made salads.*

## BEEF, CHICKEN, LAMB, SHRIMP & PORK

*table side service*

### - PICANHA -

*house specialty, prime cut of the sirloin*

### - FRALDINHA -

*bottom sirloin, one of the most tender cuts*

### - COSTELA de BOI -

*beef rib, rich marbling provides both flavor and texture*

### - FILET MIGNON -

*most popular cut, served wrapped in bacon*

### - CORDEIRO -

*flavorful leg or rack of lamb seasoned to perfection*

### - LINGUICA -

*pork sausage grilled over open flame*

### - LOMBO -

*moist pork tenderloin dusted with parmesan cheese*

### - COSTELA de PORCO -

*succulent racks of pork ribs*

### - FRANGO -

*choose from Brazilian marinated chicken wings or bacon wrapped chicken breast*

### - RIBEYE -

*a favorite among many, served simply with a light dusting of sea salt*

### - SHRIMP -

*succulent shrimp with Brazilian style seasoning*

## SIDES & PAO de QUEIJO

*Black beans, rice, polenta, garlic mashed potatoes, caramelized bananas and our famous pão de queijo.*

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[www.ChamaGaucha.com](http://www.ChamaGaucha.com)