

# Chama Gaucha

## Churrascaria

### *An Authentic Brazilian Steakhouse*

*Our exquisite salad bar with over thirty items including; exotic cheeses, assorted fresh vegetables, and a variety of house made salads will begin your dining experience.*

*Upon returning to the table you may decide to begin the main appeal of your churrascaria experience. By turning the red disk over to reveal the green side, the gauchos will immediately arrive and begin to offer succulent cuts of meats. Returning to the red side pauses this continuous service of meats. From chicken, lamb, pork, to beef, you will be served to your hearts' content. Along with the meat, side dishes will also be replenished throughout the meal.*

**3365 Piedmont Rd. Ne. suite 1350,  
Atlanta, Ga. 30305  
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### The Different cuts of meat:

#### Picanha

The house specialty. The prime cut of the sirloin

#### Fraldinha

The bottom sirloin, one of our most tender cuts.

#### Costela de Boi

The beef rib. It's rich marbling provides both the flavor and texture.

#### Filet Mignon

The most popular cut, served wrapped in bacon.

#### Cordeiro

Flavorful leg of lamb 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 our marinated chicken legs or bacon wrapped chicken breast.

#### Rib eye

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

**Lunch Hours:  
Monday-Friday  
11:30-2:30pm**

\$26.50

Salad bar only for Lunch: \$19.50

#### **Dinner Hours:**

Monday-Thursday: 5:00-10:00pm

Friday: 5:00-11:00pm

Saturday: 4:00-11:00pm

Sunday: 1:00-9:00pm

\$41.50

Salad bar only for Dinner: \$24.50

\*Beverages, desserts and gratuity are not included\*

## Chama Gaucha Bar and Patio Menu

### Appetizers

Grilled Shrimp \$11

8 Jumbo Shrimp marinated and grilled

Grilled Chicken breast and Filet Mignon \$12

Wrapped in bacon and grilled on an open fire

Grilled Picanha \$9

Wood Grilled and thin sliced served with vinaigrette sauce

Grilled Lamb Chops \$10

4 Single bone chops grilled and served with mint sauce

Grilled Argentinian sausage \$8

3 Sausages grilled and thin sliced served with Brazilian yucca flour

Charcuterie and aged cheeses 13

Molinari Salami, Ramon serrano Prosciutto, smoked Gouda and Manchego

### Salads

Caesar Salad \$7

Tomatoes and Fresh Mozzarella \$8

Potato Salad \$7

Chama Gaucha Sumer Salad \$7

Chicken Salad \$7

Shrimp cocktail salad 12

### Main Course

With any item from the main course you may choose one salad and two sides.

Grilled Picanha (two 8oz slices) \$32

Grilled Filet Mignon 10oz \$36

Grilled Lamb chops (4 double bones) \$34

Grilled Chicken Breast \$24

Grilled Shrimp (16 Jumbo Shrimp) \$26

Grilled Baby back pork ribs (8 bones) \$26

### Sides

Yukon Garlic Mashed Potatoes \$7

Fried Polenta \$6

Sautéed Shitake Mushrooms \$6

Creamy spinach \$6

White rice \$5

Sautéed Broccoli and Asparagus \$7

Black Beans \$5

French Fries \$6

### Red Wines by the Glass

901	Leese Fitch, Pinot Noir, California	2012	8.50
903	Montalvo Wilmot, Quintos Tejera, Tempranillo, Spain	2010	9.00
905	Seven Falls, Wahluke Slope, Merlot, Washington	2010	9.00
907	Constantino Winery, Cabernet Sauvignon, Napa	2011	9.00
909	Decero, Malbec, Malbec	2012	9.50
911	The Messenger, Multiple Vintage Blend, California	2012	10.00
913	Chateau Tanunda, Shiraz, Grand Barossa	2010	11.00
915	Wallace Brook, Pinot Noir, Willamette Valley	2012	11.50
917	Monticello, Cabernet Sauvignon, Napa Valley	2010	14.00

### White Wines by the Glass

921	Folonari, Pinot Grigio, Italy	2012	7.00
923	Beringer, White Zinfandel, Napa valley	2012	7.50
925	Chateau St. Michelle, Riesling, Columbia Valley	2012	8.00
927	Dolce Colline, Prosecco, Italy	2013	8.50
929	Rodney Strong, Chardonnay, Napa Valley	2013	9.00
931	Kim Crawford, Sauvignon Blanc, New Zealand	2013	9.00
933	The Messenger, White Blend, California	2011	10.00
935	Paul Hobbs, "Crossbarn" Chardonnay	2012	14.00

**Beer on Draft:** Wild Heaven, Sam Adams Seasonal, Sweetwater 420  
Sweet Water I.P.A.

**Bottled Beer:** Itaipava, Xingu, Heineken, Corona, Miller Light  
Bud Light, Blue Moon, Weihenstephen Heffe Weiss,  
Amstel Light, Angry Orchard, Buckler N/A

### Cocktail & Martini List:

**Caipirinha:** Fresh Lime, Sugar, Cachaca. Other flavors: Strawberry,  
Passion Fruit, Pineapple, Tropical.

**Bourbon Lemonade:** Bourbon, Fresh Squeezed Lemonade, Blood Orange Bitters

**Acai Berry Breeze:** Acai Vodka, Cranberry and Apple Juice, Blueberries

**Mango Jalapeno Margarita:** Tequila, Lime, Mango Puree, Jalapeno

**Pineapple Mojito:** Rum, Lime, Mint, Soda, Freshly Sliced Pineapple

**The Bloodhound:** Gin, Strawberry Puree, Sweet & Dry Vermouth, Rosemary

**The Cloudline:** Raspberry Vodka, Lemon Juice, Blue Curacao, Captured Clouds

**Garden in Rio:** Pineapple Rum, Cucumber, Lime Juice

**Green Tea Martini:** Citrus Vodka, Cointreau, Chilled Green Tea

**Chama Sangria:** Red or White with seasonal fruit