

OFF THE BBQ

BEEF

PICANHA

OUR SIGNATURE STEAK! PICANHA, ALSO KNOWN AS CAP OF RUMP, REPRESENTS THE ART AND SCIENCE OF CHURRASCO COOKING. LIGHTLY SEASONED WITH ROCK SALT AND SLICED THIN, IT IS TENDER WITH A ROBUST FLAVOUR. THERE WOULD BE NO CHURRASCO WITHOUT PICANHA.

RIB EYE

A TRUE BBQ FAVOURITE AT VIVA BRAZIL, OUR SUCCULENT RIB EYE STEAK IS FLAME-GRILLED OVER AUTHENTIC CHARCOAL FOR A RICH, SMOKY FLAVOUR AND PERFECTLY JUICY FINISH. TENDER, BEAUTIFULLY MARBLED, AND CARVED FRESH AT YOUR TABLE, IT'S A CUT STEAK LOVERS WON'T WANT TO MISS.

RUMP

LARGE, LONG, AND LEAN, THIS STEAK IS PRIZED FOR ITS SUCCULENCE AND A HEARTY BEEF FLAVOUR. PERFECTLY SEASONED WITH ONION & SAGE COARSE SEA SALT, THEN GRILLED WITH A LAYER OF FAT UNTIL MOST OF IT MELTS AWAY, AND THE REMAINING FAT BECOMES CRISPY, BEST TO BE ENJOYED AS MEDIUM.

SIRLOIN

ONE OF OUR MOST POPULAR CUTS, OUR SIRLOIN STEAK IS EXPERTLY SEASONED AND FLAME-GRILLED OVER THE CHARCOAL BBQ FOR A PERFECTLY BALANCED FLAVOUR. TENDER, JUICY, AND CARVED FRESH AT YOUR TABLE, IT DELIVERS THE AUTHENTIC TASTE OF BRAZILIAN RODIZIO IN EVERY BITE.

BEEF RIBS

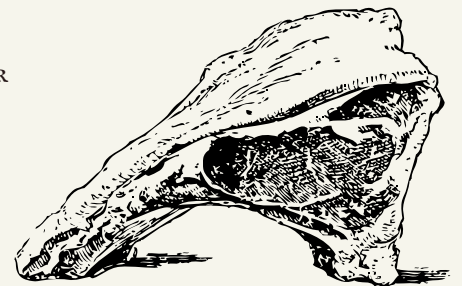
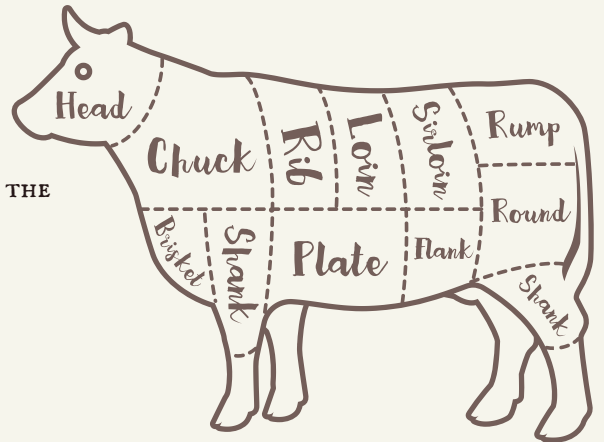
THESE SUCCULENT RIBS ARE FIRST RUBBED WITH ROSEMARY & THYME COARSE SEA SALT, WHICH CREATES A SEASONED CRUST. THE RIBS ARE THEN GRILLED OVER THE HOT COALS FOR SEVERAL HOURS TO BRING FORWARD ITS NATURAL FLAVOURS.

GARLIC STEAK

TENDER, FLAVOURFUL, AND JUICY CUT OF BEEF COOKED TO PERFECTION, GLAZED WITH PUREED ONION & GARLIC BLEND WHICH GIVES SOFT, BUTTERY FLAVOUR.

FILLET

OUR PREMIUM FILLET STEAK IS THE MOST TENDER CUT ON THE GRILL, DELICATELY SEASONED AND SLOW-COOKED OVER THE CHARCOAL BBQ FOR AN IRRESISTIBLY SOFT, MELT-IN-THE-MOUTH TEXTURE. LEAN, FLAVOURFUL, AND CARVED FRESH AT YOUR TABLE, IT'S A TRUE RODIZIO FAVOURITE.

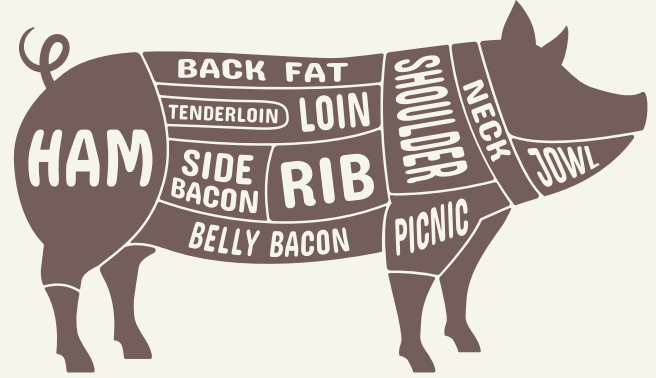


*FOR ANY INFORMATION REGARDING ALLERGENS, PLEASE ASK A MEMBER OF OUR TEAM WHO WILL BE HAPPY TO HELP.

PORK

BRAZILIAN SAUSAGE

MADE WITH OUR BESPOKE BLEND OF INGREDIENTS AND SEASONING AND COOKED UNTIL CRISP AND JUICY.



SMOKED PORK LOIN

WIDE AND THICK CUT OF PORK FROM THE LOIN MUSCLE OF THE PIG, SOAKED IN BRINE BEFORE CURING PROCESS. THIS MAPLE WOOD FLAVOURED CUT IS SLOWLY ROASTED OVER THE BBQ AND GLAZED WITH HONEY & MUSTARD.

PARMESAN PORK

OUR DIRECTORS FAVOURITE! THIS SUGGULENT CUT OF PORK FROM THE JOWL, THROUGH THE SHOULDER, AND EXTENDS CLOSE TO THE LOIN IS PERFECTLY SEASONED WITH A SPECIAL BLEND OF JUNIPER BERRIES, THYME & FENNEL SEED COARSE SEA SALT, TRADITIONALLY ROASTED OVER THE BBQ AND COATED IN RICH MELTING PARMESAN CHEESE BEFORE SERVING.

BABY BACK PORK RIBS

STICKY AND FINGER LICKING! TAKEN FROM THE LOIN OF THE PIG, FULL OF MEAT BETWEEN THE BONES WITH A PHENOMENAL FLAVOUR. BEFORE BEING SLOWLY ROASTED OUR CHEFS RUB THEM WITH A BLEND OF DRY HERBS AND SPICES AND REPEATEDLY BEING GLAZED WITH OUR HOME-MADE BBQ SAUCE DURING THE ROASTING.



POULTRY

CHILLI CHICKEN

OUR UNIQUE FAMILY RECIPE BEING USED FOR OVER 13 YEARS! JUICY, TENDER, AND CRISP CHICKEN THIGHS MARINATED OVER 24 HOURS IN SPECIAL BLEND OF CHILLIES, PAPRIKA, GARLIC & HERBS ALL ROASTED UNTIL ITS PERFECTION.

CHICKEN HEARTS

AN UNMISSABLE PART OF THE BRAZILIAN CHURRASCO EXPERIENCE. SIMPLY DELICIOUS BRAZILIAN BBQ CLASSIC. MARINATED IN ONION, GARLIC, AND HERBS THIS PERFECTLY CHEWY LITTLE HEARTS ROASTED ON OPEN FLAME TASTE JUST LIKE DARK MEAT CHICKEN.

CHICKEN WRAPPED IN BACON

SUGGULENT CHICKEN BREAST WRAPPED IN CRISPY STREAKY BACON AND FLAME-GRILLED OVER OUR CHARCOAL BBQ FOR THE PERFECT BALANCE OF SMOKY FLAVOUR AND JUICY TENDERNESS.

DUCK BREAST

PERFECTLY SEASONED DUCK BREAST, SLOW-COOKED OVER THE CHARCOAL BBQ FOR A RICH, TENDER FLAVOUR WITH A BEAUTIFULLY CRISP FINISH. A DELICIOUSLY INDULGENT CUT CARVED FRESH AT YOUR TABLE.

LAMB

LEG OF LAMB

FOR LAMB LOVERS OR THOSE CURIOUS TO TASTE IT FOR THE FIRST TIME, OUR SKILLED BBQ CHEFS PERFECTLY FIRE ROAST THIS LARGE AND SUGGULENT CUT FROM THE HIND LEG TO MEDIUM, SEASONED WITH SPECIAL BLEND OF CORIANDER, CUMIN & PAPRIKA COARSE SEA SALT.

