

RIO

B R A Z I L I A N
S T E A K H O U S E



MENU

Edinburgh | Chester | Durham | Newcastle
Middlesbrough | Jesmond | Sunderland
Coming Soon: Glasgow & Nottingham

CHILDREN UP TO 10 YEARS OLD: **FREE** AGE 11 - 12: **14.95**

*Unlimited visits to our Salad Bar & Meat Selections.
We also can offer Pasta & Chicken Nugget options.*

THE SALAD BAR LUNCH: **17.50** EVENING: **22.95**

Unlimited visits to our vibrant Salad Bar, featuring over 40 hot & cold items including: Fresh Sushi, Garlic Creamy Mushrooms, Feijoada Black Bean Stew, Rosemary Roasted Potatoes and extensive hand crafted mixed salads.

FULL RIO EXPERIENCE

UNLIMITED MEAT CUTS & BOTTOMLESS SALAD BAR

LUNCH MON -FRI: **34.95** EVERYDAY EVENING: **49.95**
LUNCH SAT & SUN: **36.95** *(INCLUDING ALL SPECIALS)

*PLEASE NOTE THAT SPECIAL HOLIDAYS & BANK HOLIDAYS, INCLUDING VALENTINE'S DAY, MOTHER'S DAY, FATHER'S DAY, CHRISTMAS EVE, NEW YEAR'S EVE, AND OTHERS, WILL BE CHARGED AT THE SATURDAY LUNCH / EVENING PRICE.

Continuous tableside service of freshly-grilled prime beef cuts. Including the classic selections like our signature Picanha, Sirloin, Fillet, and Ribeye, as well as Lamb, Chicken, and Pork, all carved at your table. Served with bottomless fries.

INCLUDED UNLIMITED HOT SIDES

BOTTOMLESS FRIES

CHEESE BREAD

FEIJOADA

STEAMED RICE

ROAST POTATOES

GARLIC MUSHROOMS

YOUR JOURNEY STARTS AT THE SALAD BAR

Discover Rio's Gourmet Salad Bar: a lavish spread of imported cheeses, dry-cured meats, hot & cold home-made dishes, plus unlimited Brazilian cheese bread & chicken croquettes.

Enjoy fresh sushi crafted live by expert chefs, elevating your dining experience with every bite.

STARTERS / INDULGENT ADDITIONS

SPICY KING PRAWNS

9.95

Six Sautéed King Prawns in Garlic Butter & Piri Piri Sauce, served with Focaccia Bread.

YUCA FRIES

(POPULAR CARIBBEAN & LATINO STREET FOOD)

7.95

Golden-fried, crisp on the outside & fluffy on the inside, served with garlic mayo.

PREMIUM CROQUETTES

8.95

FOUR PIECES. CHOOSE FROM:

TXULETA - Rich T-Bone steak flavour, crafted into a crispy croquette.

JERKY BEEF - Tender beef folded into silky béchamel.

JAMON BLAST - Smoky ham and melted cheese in every bite.

CHORIZO & CAMEMBERT - Chorizo & camembert crisp golden croquette.

WAGYU STEAK

A5 GRADE 11 JAPANESE WAGYU STEAK

+95
200g

Elevate your RIO experience with 200g of Japanese Wagyu, expertly grilled to showcase unmatched quality and flavour.

***AVAILABLE AT SELECT LOCATIONS**

Please ask server for more information.



A LA CARTE

SEAFOOD MOQUECA

16.95

Brazilian Fish Stew with Cod, Prawns, Peppers & Tomato Sauce, served with Rice.

SALMON AO MOLHO DE LARANJA

18.95

Salmon Glazed with Honey & Orange Sauce, served with Asparagus & Garlic Baked Potatoes.

MUSHROOM RISOTTO

VEGETARIAN

14.95

*Creamy Risotto with Mushrooms & Truffle Oil
(Vegan Option Available)*

ASPARAGUS RISOTTO VERDE

VEGETARIAN

16.95

Fresh Asparagus, Peas & Green Beans in a Creamy Risotto (Vegan Option Available).

SPICY RIO PASTA

VEGETARIAN

12.95

Fusilli Pasta with Mixed Peppers, Cherry Tomatoes & Red Onion in a Creamy Spicy Sauce.

SAHARA GLOW

VEGETARIAN / VEGAN

12.95

Freekeh, Lentils, Black Rice, Chickpeas, Slightly Spicy Harissa Dressing. Served with Mini Pitta Breads.

UNLIMITED SALAD BAR UPGRADE

LUNCH: **5.95**
EVENING: **7.95**

Upgrade your A La Carte meal with unlimited visits to our extensive salad bar.

**All seafood dishes may contain bones / shell.*

UNLIMITED STEAKS

**CARVED AT YOUR TABLE SIDE
UNTIL YOU TELL US TO STOP!**

**Our meat is served medium-rare to medium, though we are happy to serve all our cuts to your preferred taste.*

PICANHA

Cap of Rump. A special Brazilian cut, using only the best part of the rump steak.

ALCATRA

Rump Steak. Prime cut butchered the Brazilian way. Slow roasted Rodizio style.

PICANHA AO ALHO

Garlic Cap of Rump. Delicious Garlic Picanha steak, marinated in house.

MAMINHA

Bottom Sirloin Steak. Strong marble flavour, one of the most loved cuts of beef in Brazil.

BIFE ANCHO Evening

Ribeye Steak. Considered one of the tastiest and most flavoursome steaks.

FRALDINHA Evening

Bavette Beef Skirt. The strongest beef flavour, cooked using traditional Brazilian methods..

FILLET Evening

Prime Cut of Fillet Steak. A beautiful tender cut of beef and arguably the most desirable.

ADD OUR FAMOUS PEPPERCORN STEAK SAUCE +£2.50



UNLIMITED PORK

CARAMELISED PORK

*Delicious melt-in-the- mouth caramelised pork.
A real Rio favourite.*

LINGUICA

*Sausage. Brazilian pork sausages with an
authentic smoky Brazilian flavour.*

PRESUNTO - ABACAXI

*Gammon & pineapple. A Hawaiian inspired
combination, sweet and salty.*

PORK BELLY

*Delicious melt-in-the- mouth pork belly, roasted in
lemon sauce.*

ROASTED BLACK PUDDING

*Traditional black pudding, roasted until crisp on
the outside and tender within.*

UNLIMITED LAMB

CORDEIRO

*Minted Lamb. Tender barbeque lamb cooked
pink and marinated with traditional Brazilian
flavours in a mint sauce.*



UNLIMITED CHICKEN

SPICY CHICKEN WINGS

Marinated the Brazilian way using Rio's in house special sauce.

CHICKEN THIGHS

Marinated the Brazilian way or with BBQ sauce.

CORACAO DE GALINHA

Chicken Hearts. Enjoy a Brazilian delicacy, marinated in traditional Brazilian sauce.

SPECIALS

BRAZILIAN GRILLED CHEESE VEGETARIAN

Golden grilled melted cheese with a soft, gooey centre, finished with a drizzle of warm honey.

SLOW COOKED BEEF RIBS Weekend Lunch & Evening

12 Hours Slow Cooked Beef Ribs. Rich & tender, slow-cooked until falling off the bone, offering deep, melt-in-the-mouth flavour.

PORCHETTA Monday - Thursday Evenings

Rolled Pork Belly. Slow-roasted pork belly, crispy and golden with Hot Honey sauce. Juicy, aromatic, and full of flavour.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

DESSERTS ASK TO SEE OUR FULL DESSERT MENU

CHURROS 8.95

Four Latin American doughnuts, served with two dipping sauces: Doce de Leite (Caramel) & Chocolate Sauce.

TRIPLE CHOCOLATE FUDGE CAKE 9.50

Triple hot chocolate fondue cake with artisan Italian vanilla ice cream.

BISCOFF CHEESECAKE 7.95

Crisp Biscoff base, Biscoff sauce swirl, topped with Biscoff spread & crumbs. (Vegan Option Available)

TIRAMISU 8.50

Classic dessert layered with rich mascarpone cream, soaked sponge, and a dusting of cocoa.

BRAZILIAN PANNA COTTA 8.50

Homemade coconut panna cotta served with a delicious fresh prune glaze.

PUDIM DE LEITE 8.25

Traditional Brazilian caramel flan served with Doce de Leite (Caramel) sauce.

SORBET 6.50

Two Scoops of Sorbet. Choose From: Raspberry, Sicilian Lemon Sorbet or Mango.

GELATO ICE CREAM 6.95

Three scoops of Italian gelato, choose from: Chocolate, Strawberry, Vanilla, or Salted Caramel

A SWEET TASTE OF RIO - 19.95

A sharing board for two: Biscoff Cheesecake, 4 Churros, Pudim de Leite + 2 scoops of ice cream.