

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**

*CHILDREN EAT FREE (UP TO AND INCLUDING AGE 10) – ONE FREE CHILD MEAL PER PAYING ADULT.
ADDITIONAL CHILDREN £6 EACH.

Unlimited visits to our premium Salad Bar & all meat selections (The Full Rio Experience).

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, Fillet, and Ribeye, as well as Lamb, Chicken, and Pork, all carved at your table. Served with bottomless fries.

INCLUDED UNLIMITED HOT SIDES

CHEESE BREAD

ROAST POTATOES

FEIJOADA

GARLIC MUSHROOMS

STEAMED RICE

FRIES

YOUR JOURNEY STARTS AT THE SALAD BAR

Begin with our premium Salad Bar, featuring Brazilian inspired dishes, imported cheeses, dry-cured meats, fresh salads, sushi, seafood (evening) and more.

Complete the experience with warm sharing sauces, made to pair perfectly with the meats carved at your table.

SHARING SAUCE SELECTION

Served warm in a copper pan. Choose 3 sauces to share alongside your rodizio meats.

6.95 /
2.95 EACH

- Peppercorn Sauce
- Brazilian Creamy Garlic Sauce
- Stilton Cheese Sauce
- Béarnaise Sauce
- Red Wine Jus Sauce

STARTERS / INDULGENT ADDITIONS

TASTE OF BRAZIL

9.95

A Brazilian street food selection with **two pieces each** of: Prawn Rissóis, Arabian Kibbeh, Chicken Croquettes, Cheese Balls, Salt Cod Croquettes (may contain bones) and Brazilian Mini Sausage Roll. Served with garlic mayonnaise.

SPICY KING PRAWNS

9.95

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

PREMIUM CROQUETTES **FOUR PIECES.**

8.95

JAMON BLAST - Smoky ham and melted cheese. Served with garlic mayonnaise.

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

STEAK & PEPPERCORN PASTA

19.95

Tender sliced cap of rump steak (picanha) served with pasta and sliced mushrooms in a rich, creamy peppercorn sauce.

SALMON AO MOLHO DE LARANJA

19.50

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

MUSHROOM RISOTTO VEGETARIAN

14.95

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

SPICY RIO PASTA VEGETARIAN

13.95

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

SEAFOOD RISOTTO

19.95

*King Prawns & Smoked Salmon Risotto.
Served with Saffron Sauce*

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.

FILLET **Evening**

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

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 Evenings & Weekends

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

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 our traditional Brazilian sauce.

SPECIALS

BRAZILIAN GRILLED CHEESE **Evenings & Weekends**

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

SLOW COOKED BEEF RIBS **Friday Evening & Weekends**

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

RIO SPECIAL **Monday - Thursday Evenings**

Grill Chefs Choice. Every week our Gauchos offer a special cut.

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

THE NEW CHURROS 9.95

Two traditional Catalan Xuixo pastries with a rich custard filling, served with chocolate sauce.

TRIPLE CHOCOLATE FUDGE CAKE 9.50

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

BISCOFF CHEESECAKE 8.50

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

DESSERT SPECIAL 8.95

Every month our Dessert Chef's offer a special dessert. Ask your server for the latest flavour.

BRAZILIAN PANNA COTTA 6.95

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

PUDIM DE LEITE 6.95

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

SORBET 6.95

Three scoops of sorbet. Choose from: Raspberry, Sicilian Lemon or Mango.

GELATO ICE CREAM 6.95

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

A SWEET TASTE OF BRAZIL - 19.95

A sharing board for two: Brazilian Panna Cotta, Catalan Xuixo Pastries and Pudim de Leite