

Curbside Take Out and Delivery

ToGo@RodizioNashville.com

Monday – Friday 4pm. – 9pm.

Saturday & Sunday 2pm – 9pm.



STARTERS-

Brazilian Cheese Bread	Pao-de-queijo - Brazilian Cheese Bread Made with Yucca Flower.	\$2.99
(12)	Gluten Free	
Brazilian Cheese Bread	Pao-de-queijo - Brazilian Cheese Bread Made with Yucca Flower.	\$4.99
(24)	Gluten Free	
Polenta Sticks (12)	Crispy Polenta Dusted with Parmesan. Gluten Free	\$2.99
Polenta Sticks (24)	Crispy Polenta Dusted with Parmesan. Gluten Free	\$4.99
Dinner Rolls (4)	Dinner Rolls (4 each with Butter)	\$3.00

SINGLE DINNER COMBINATIONS – Some Rotisserie Grilled Choices Have An Additional Charge

Small Combination	Choose 1 Rotisserie Grilled Item, 1 small cold side & 1 small hot side	\$13.95
Large Combination	Choose 2 Rotisserie Grilled Item(s), 1 small cold side & 1 small hot side	\$16.95
Sampler Combination	Choose 3 Rotisserie Grilled Items, 1 small cold side & 1 small hot side	\$19.95
Small Salad & Sides	Choose 4 small cold salads or hot dishes	\$12.95
Large Salad & Sides	Choose 4 large cold salads or hot dishes	\$19.95

FAMILY COMBINATIONS - Some Rotisserie Grilled Choices Have An Additional Charge

Family Combination	Choose 2 Rotisserie Grilled Items (1lb each), 2 small cold sides & 2	\$45.99
(Serves 2-4)	small hot sides. Brazilian Dinner rolls with Butter. Malagueta Hot	
	Sauce & Fresh Chimichurri	
Large Family	Choose 4 Rotisserie Grilled Items(1lb each) 2 large hot sides & 2	\$85.99
Combination	large cold sides. Brazilian Dinner rolls with Butter. Malagueta Hot	
(Serves 4-6)	Sauce & Fresh Chimichurri	

FROM THE ROTISSERIE GRILL - 100% of our Rotisserie Items are Gluten Free.

ITEM	DESCRIPTION	½lb / 1lb	Din /
			Fam
Picanha	Prime Top Sirloin Cap	\$12/\$21	\$2/\$4
Maminha	Tri-Tip Sirloin Steak	\$12 / \$21	\$2/\$4
Fraldinha	Salt & Pepper Flap Steak	\$13/\$23	\$3/\$6
Frango Agri-Doce	Sweet & Spicy Chicken (Thigh Meat)	\$10/\$16	-
Sobre Coxa	Wine Marinated Chicken (Thigh Meat)	\$10/\$16	-
Linguiça	Brazilian Pork Sausage	\$10/\$16	-
Presunto	Grilled Glazed Ham	\$10/\$16	-
Peixie	Pacific White Fish with Dill Butter and Red Pepper	\$10/\$16	-
Lombo con Parmesan	Grilled Pork Loin with Bacon & Encrusted in Parmesan	\$10/\$16	-
Abacaxi	Grilled Pineapple with Brown Sugar Glaze (6oz)	\$8/\$16	-
Cordeiro	Boneless Leg of Lamb	\$12 / \$21	\$2/\$4
Frango con Bacon	White Meat Chicken Wrapped in Bacon	\$10/\$16	-
Garlic Steak	Garlic Crusted Steak	\$12 / \$21	\$2/\$4
Steak con Parmesan	Parmesan Crusted Steak	\$12 / \$21	\$2/\$4
Alcatra	Whole Sirloin Steak	\$12 / \$21	\$2/\$4

A LA CARTE ITEMS

½ Pound Grilled Item	See Selections	1lb Grilled Item	See Selections
Small Side	\$4	Large Side	\$7
Half Pound Grilled Pineapple	\$8	Dinner Rolls (4 each with Butter)	\$3

Salads & Cold Sides - Small \$4 Large \$7 Each

BLT SALAD	GREEK VILLAGE MEDLEY	FRESH MOZZARELLA SALAD
Bacon Lettuce and Tomato Salad	Cucumbers- Feta – Kalamatas –	Mozzarella Pearls – Tomato – Basil
with Ranch Dressing *GF	Tomato - Olive Olive Oil - Oregano	*GF
RODIZIO SLAW	SEAFOOD SALAD	OLIVE MEDLEY
Shredded Cabbage - Toasted	Shrimp-Crab – Swai Fish-Tomato –	Variety Blend – House Marinated
Coconut –Pineapple *GF	Onion-Parsley *GF	*GF
HOMEMADE POTATO SALAD	Caesar Salad	Bahia Chicken Salad
Creamy Potato Salad House	Romaine Hearts	Malagueta Pepper Sauce
Mayonnaise *GF	House Caesar Dressing - Croutons	Blue Cheese, Celery, Carrots *GF
Daily Cold Side Special	QUINOA	
Ask for details	Quinoa-Red Beans-Corn-Onion-	
	Peppers-Vinaigrette *GF	

Hot Sides - Small \$4 Large \$7 Each

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FEIJOADA	CHEESE & MACARONI & CHEESE	CREAMED SPINACH
Traditional Brazilian Black Bean	Cheese - Shell Pasta - Cheese	Fresh Spinach Media Crema Hint of
Stew - White Rice *GF		Cayenne *GF
SAUTEED MUSHROOMS	ZITI PARMA ROSA	MASHED POTATOES
Buttons in a Sherry Reduction *GF	Pasta with Buttery Basil Alfredo -	Buttery House Whipped Potatoes
	Marinara	*GF
Bow Tie Beef Stroganoff	White Rice	Oven Style Wild Rice
Braised Beef Tips – Creamy	Buttery White Rice *GF	Long Grain Wild Rice – Onion –
Mushroom Sauce - Bow Tie Pasta	,	Green Pepper – Red Pepper –
Widshi dom sauce bow he rustu		Cubed Grilled Beef *GF

SAUCES & CONDIMENTS \$1 Each

Farofa Toasted Yucca – Brazilian Topping *GF	Malagueta Sauce House Blended – Be Careful *GF	Creamy Horseradish Sauce *GF
Brazilian Vinaigrette Traditional accent to beef *GF	Ranch *GF	Chimichurri Fresh Herbs – Garlic *GF

BUTCHER SHOP (24 hour notice needed for all butcher shop orders)

Picanha 3lb Roast	\$29	Picanha Sliced Steaks (5 - 6oz)	\$25
Whole 3lb Maminha	\$29	Chicken 5lbs (Breast or Thigh)	\$19
Leg of Lamb 5lb	\$49	Portuguese Sausage 2lbs	\$15

BEVERAGES

Guarana 12 oz can	\$2 Each or 6 for \$7
Diet Guarana 12 oz can	\$2 Each or 6 for \$7
Fountian Drinks- Coke- Diet Coke- Mr. Pibb- Sprite	\$2
House Made Lemonade	\$2

DESSERTS

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Torta Brigadeiro - Dense Flourless Chocolate Torte *GF	\$7
Romeo & Julieta TN Cheesecake (Choice of sauce – strawberry, Chocolate, Caramel or Plain)	\$7
Brazilian Caramel Flan – Homemade with a Caramel Reduction *GF	\$7