



Serving Discs

Each guest uses a two-sided disc to control the pace of their meal. The green side, signals the Gaúcho chefs to bring out skewers of sizzling fire-roasted meats to carve at the table. The red side, indicates a resting or stopping point. Turning back to green lets the Gaúcho chefs know to start offering the meats again.

The Gaúcho

Brasa Brazilian Steakhouse and Wine Bar encompasses a centuries-old tradition of gaúcho style cooking over an open range. The “Pampas” or grasslands in the south of Brazil, Argentina and Uruguay provide excellent conditions for gaúchos to raise quality cattle and produce great quality beef. Gaúchos are the cowboys of South America, strong, independent, free spirits and colourful horsemen. They are a symbol of pride and tradition, who have wandered the countryside for three centuries.

While traveling, these southern cowboys of Brazil would skewer large pieces of beef with straight branches and grill them near an open flame. The meat would be placed vertically into the ground, about three feet from the fire. This grilling method is known as Churrasco. The slow-grilled meat would baste in its own juices, resulting in tender, flavorful steaks. Traditionally, the young boys would learn the art of Churrasco from their fathers, becoming the caretakers of this culinary tradition, passed down from generation to generation for over three hundred years.

In South American history, there are many stories about the gaúchos, their lifestyle, their outstanding horse wrangling skills and their appreciation of the land. Over time, the nomadic life of the gaúchos eventually ended as grew and they began to work on large ranches. Today, gaúchos still continue to be an integral part of the “Pampas” ranching areas and even though their way of living has changed, their legend has grown.



ONE OF NIAGARA'S LARGEST WINE SELECTIONS



DIRECTIONS

From Toronto

Follow the QEW signs to Niagara. Merge left onto Hwy #420. Make a right turn onto Stanley Ave. Turn left onto Murray St. Turn right onto Fallsview Boulevard.

From Buffalo

Once over the Peace Bridge, take the North bound QEW Toronto. Exit Hwy #420. Make a right turn onto Stanley Ave. Turn left onto Murray St. Turn right onto Fallsview Boulevard.

Located in the
Hilton Hotel and Suites Niagara Falls Fallsview
Across from the Fallsview Casino
6361 Fallsview Blvd. Niagara Falls, ON L2G 3V9
905.353.7187 www.BrasaNiagara.com

Brasa

BRAZILIAN STEAKHOUSE

Experience the Gaúcho Way

At Brasa Brazilian Steakhouse, traditionally trained Gaúchos carve and serve 12 delectable cuts of fire-roasted beef, pork, lamb, salmon and chicken right at your tableside, fresh from the flame to your plate. Eat as much as you like at your own pace.

Chicken Leg



Plump, juicy and tender chicken legs - A great way to start your meal

Pork Sausage



A great starter! Slow-roasted to keep it tender and moist

Lamb Leg



Carved right off the bone this is a very succulent cut and rich in flavour

Beef Top Sirloin



Two different tender cuts in one piece of meat

Beef Rib Eye



A very tender cut that is full of flavour

Beef Rump Steak with Garlic



Juicy and tender cut of the sirloin, flavoured with garlic

Beef Short Ribs



Slow-roasted to maintain richness and tenderness

Salmon



Light and flavourful, grilled to perfection

Beef Rump Steak



The most popular cut of prime beef seasoned with natural sea salt

Chicken Breast Wrapped in Bacon



Tender and flavourful chicken breast wrapped in crispy bacon

Beef Bottom Sirloin



Extremely tender with a unique, flavourful taste

Grilled Pineapple



Sliced pineapple, with a brown sugar glaze

Buffet and Sides

Over 70 items on our gourmet buffet to choose from. A vast assortment of salads, grilled vegetables, and authentic Brazilian Fare. Also enjoy traditional Brazilian sides of potato, Brazilian corn bread, and polenta.

