



Lunch Menu

\$25 Per Person

DINE IN · BEVERLY HILLS · DTLA Monday - Friday 11:30 AM - 3:00 PM

ALL GUESTS AT THE TABLE MUST PARTICIPATE

FARM TABLE

Features a variety of upscale, chef-designed protein hot and cold dishes with unique flavor combinations.

Includes Brazilian Feijoada, Pasta Island, and Dessert Island

We currently source our produce from Peacock Farms, True Leaf Farms & Field Fresh Farms, all from California

PROTEIN LINE UP

Monday, Wednesday & Friday

Butter Chicken Breast, Grilled Steak & White Breaded Fish

Tuesday & ThursdaysButter Chicken Breast, Grilled Steak & Pork Ribs

DESSERT ISLAND

Chocolate Cake
Confetti Cake
Gelatine Delights
Assorted Freshly Sliced Fruit

*The all-you-can-eat experience is for dining only leftovers may not be taken out.





\$70 Per Person

DINE IN · DTLA · BEVERLY HILLS

Monday-Friday 5-10 pm / Saturday 4-10 pm / Sunday 4-9:30 pm

ALL GUESTS AT THE TABLE MUST PARTICIPATE

UNLIMITED WINE EXPERIENCE

Brut Sparkling · Rosé · Chardonnay · Sauvignon Blanc Moscato · Pinot Noir · Malbec Merlot · Red Blend · Cabernet Sauvignon

We will discourage intoxication and not serve anyone who looks or acts intoxicated. NOT Shareable. Must finish the drink before ordering another one. **2 hour limit.**

FIRST COURSE

Farm Table with 25+ items including Stroganoff (GF) Brazilian Feijoada (GF)

We currently source our produce from Peacock Farms, True Leaf Farms & Field Fresh Farms, all from California

MAIN COURSE

TABLE-SIDE EXPERIENCE FROM GAUCHO CHEF'S

Picanha · Tri Tip · H&H Steak · Garlic Picanha · Lamb Leg · Butter Chicken

Galeto Drumbsticks · Chicken Hearts · Bacon Wrapped Chicken

Pork Ribs · Brazilian Sausage

SIDES

Brazilian Cheese Bread (GF) · Mashed Potatoes (GF) Golden Bananas (GF) · Fried Polenta (GF)

DESSERT

GRILLED PINEAPPLE

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