

Realizio





### **THE MEANING**

Rodizio (ro-DEE-zhyoo) is a style of service.

The Carver offers you generous helpings of various choices of slow roasted tantalizing cuts of meat at your table and directly onto your plate. The large specially designed skewers come straight from the rotisseries to your plate, as a result ensuring you constant heat, tenderness and flavours that melt in your mouth and satisfy even the most discriminating of taste buds. Let us know your preference, rare, medium or well done, Rodizio accommodates all tastes. At all times you are in control of how much and what you eat. Only when you say stop will the Carvers stop serving you.

**All major credit cards welcome.**

**No cheques accepted without prior arrangement with management.**

**We reserve the right to charge 10% service charge.**

# SALADS

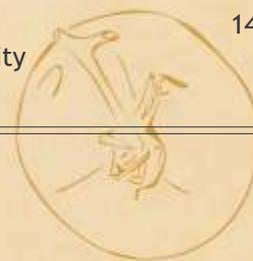
<b>RODIZIO</b> Pacific tuna, chick peas, chopped onions, boiled egg, fresh parsley presented on a bed of crispy lettuce topped with black olives	78.50
<b>TUPIZINHO</b> Grilled baby calamari and crispy fried squid heads, lettuce, tomatoes, and sautéed onions	78.50
<b>GALETO</b> Grilled spicy chicken served on a bed of crispy greens, fresh tomatoes sautéed onions and croutons	78.50
<b>CARNIVAL</b> Cold, or Stir-Fried  Crispy mixed lettuce topped with fresh vegetables, cocktail tomatoes, onions, cucumber, palm hearts and black olives, drizzled with a strawberry balsamic reduction. (Avocado when in season)	74.50
<b>BRASILIA</b>  Crispy greens with green pepper, fresh tomatoes, cucumber and onion topped with grated feta cheese, cheddar cheese and black olives dressed with our very own special homemade Rodizio dressing	74.50
<b>UBATUBA</b> Mixed crispy greens topped with seasonal fruits, parma ham and parmesan shavings. Served with a white balsamic vinegar and olive oil	89.50

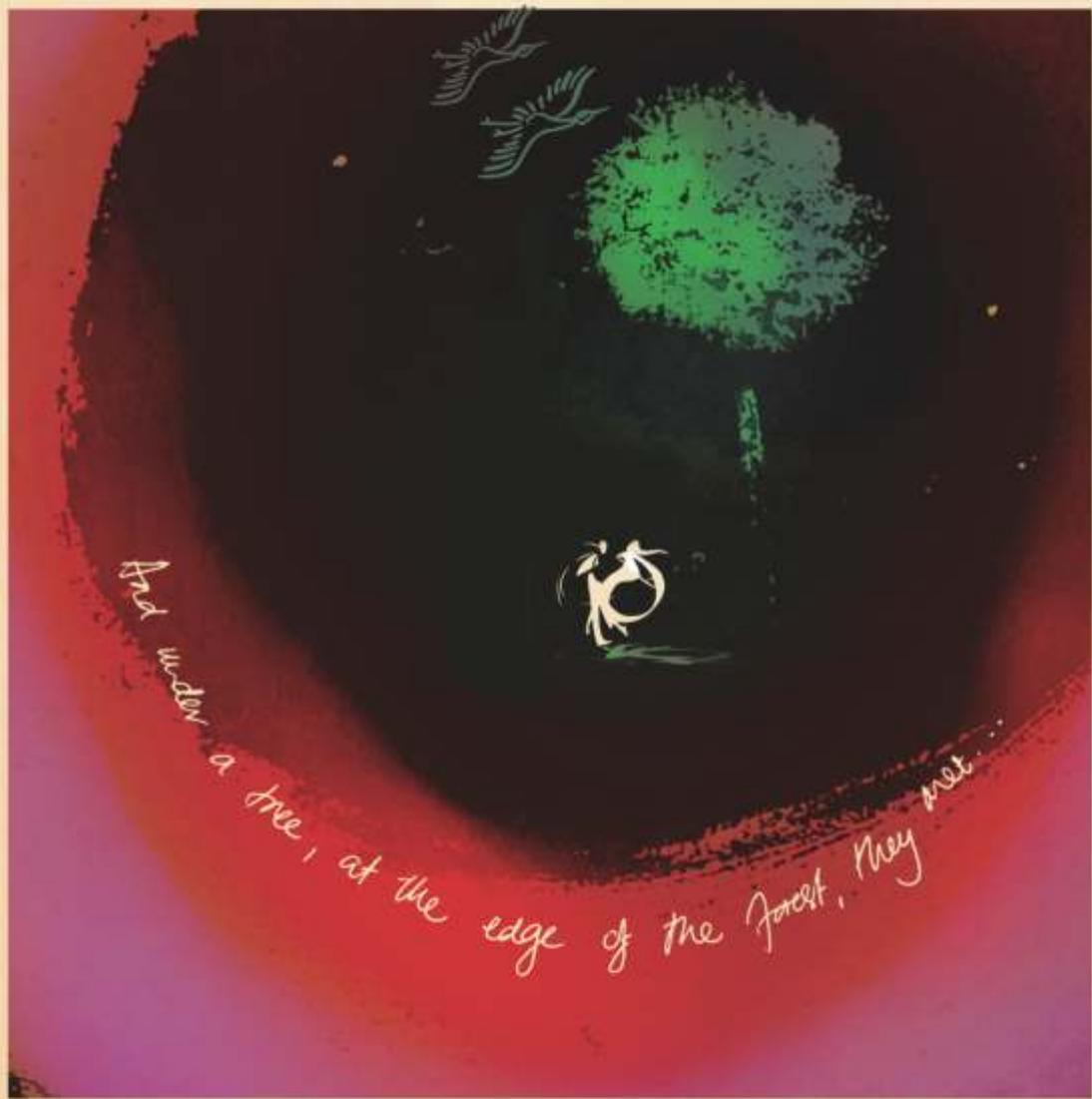
## SUGGESTED SALAD WINE:

### BOSCHENDAL BLANC DE NOIR

Seductively pink with alluring ripe raspberry and spice and a succulent fruity fresh berry finish.

147.00





And under a tree, at the edge of the forest, they met.

# STARTERS



<b>PAULISTA PLATTER</b> (Serves 4) A delicious selection of grilled Chouriço, creamy chicken livers, chicken Trinchado, grilled calamari/squid heads and fresh Cape mussels prepared with Brazilian flair for the entire table to experience and savour	230.00
<b>MARACANÁ PRAWN PLATTER</b> Prawns butterfly grilled with our special spices topped with lemon butter and peri-peri sauce on the side	SQ
<b>IPANEMA PLATTER</b> Chicken Trinchado, grilled Falklands calamari tubes and squid heads	120.00
<b>CORCOVADO MUSHROOMS</b>  Black mushroom sautéed in lemon butter and garlic, topped with creamed spinach and feta cheese	69.50
<b>MACUMBA/CHICKEN LIVERS</b> Grilled in mild peri-peri and served in a creamy white wine and garlic sauce or Grilled and served in a white wine, garlic, tomato and fresh chilli sauce	56.00
<b>CHOURIÇO ASSADO</b> Whole Portuguese pork sausage grilled and served flaming with fire water or sliced and grilled served with black olives	78.50
<b>TUPIZINHO/CALAMARI OR SQUID HEADS</b> Young tender Falklands calamari or squid heads lightly grilled to perfection and topped with lemon butter	65.50
<b>MEXILHÃO/MUSSELS</b> Fresh Cape mussels steamed and topped with a rich, creamy white wine and garlic sauce	67.50
<b>RODIZIO SOUP</b> Wholesome freshly prepared homemade soup, ask your waiter for today's Chef's choice	42.50

## SUGGESTED STARTERS WINE:

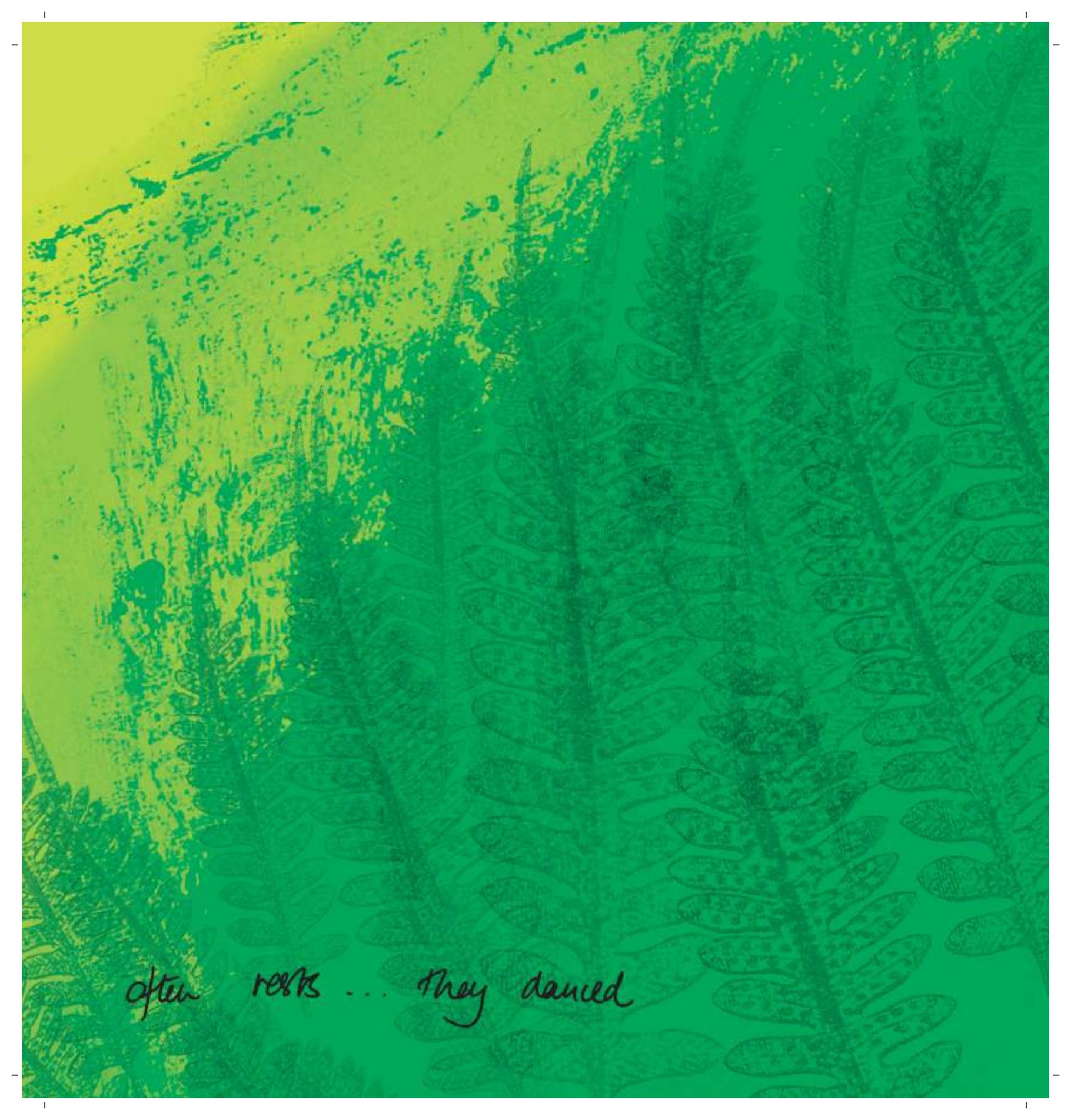
### **BOSCHENDAL BOSCHEN BLANC**

Gorgeous, peachy, pineapple, pear and gooseberry aromas which follow through onto a beautifully orange blossomed, lively, fruity palate.

147.00



*In a clearing in the heart of the Forest where the moon*



after rests ... they danced

## STARTERS “OUR BRAZILIAN SPECIALITIES”

### BOLINHOS DE SIRÍ/CRAB CAKES

85.00

A native crab delicacy lightly grilled. Served with a side salad, boiled egg and a homemade salsa

### CARIOCA PRAWNS

79.50

Grilled prawns topped with our signatory sauce (beer and chilli sauce)

## MAINS

### MEAT RODIZIO

Meat connoisseurs dream come true... Feast on as much as you like of various cuts of slow roasted prime beef, tender chicken, traditional chouriço, succulent pork and the sensational lamb.

At Rodizio we pride ourselves on using our very own in-house marinades and mixed spices to give each cut of meat its very own unique texture and delectable flavour. Our friendly and specially trained Meat Carvers slice and serve the meat off a large skewer at your table directly onto your plate in true Brazilian style. The Rodizio, our signature dish, is served with a choice of Savoury rice or crisp potato chips and fresh seasonal vegetables.

Black beans, farofa and fried banana available at an additional charge

USING YOUR ROBOT:

Green means ‘bring it on’

Red means ‘stop for now’

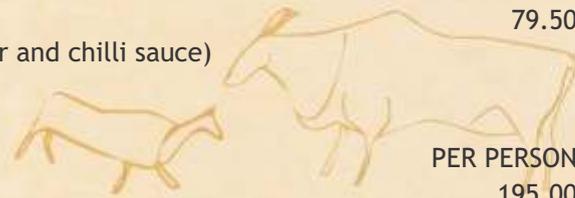
**STRICTLY NO SHARING ALLOWED**  
**TAKE AWAYS CAN BE ARRANGED AT R215.00/KG**

### SUGGESTED CARVERY WINE:

#### BRAMPTON SHIRAZ

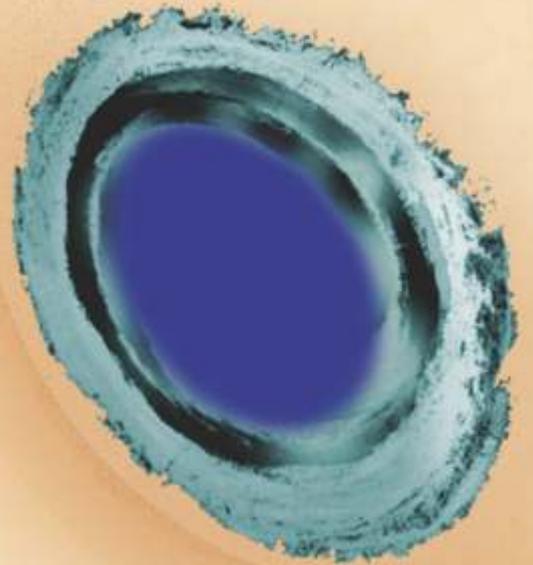
186.00

Shades of black and blue berry succulence against a spicy oak background that is mouth-filling and textured yet smoothly contoured and satisfying leaving a lasting impression.



PER PERSON  
195.00





They danced and danced  
untill the moon turned blue  
and then danced even more  
untill the dawn broke through



# MEAT / POULTRY

(Served with a choice starch, fresh vegetables or salad)  
(We do not take responsibility for well done steaks)



**PICANHA À BRASA** 165.00  
350g Picanha steaks flame grilled Brazilian style with coarse salt, bay leaves and garlic

**GAÚCHO STEAK** 160.00  
400g of tender mature rump steak, flame grilled and then pan-fried to perfection with white wine, garlic, bay leaves and freshly chopped chillies

250g Ladies Portion 145.00

**COSTELÃO DE BOI/T-BONE** 175.00  
550g of matured T-Bone steak flame grilled to perfection with a touch of Rodizio's mixed spices

**CONTRAFILÉ À CAIPIRA/SIRLOIN** 160.00  
350g Sirloin steak flame grilled with our blend of herbs and spices

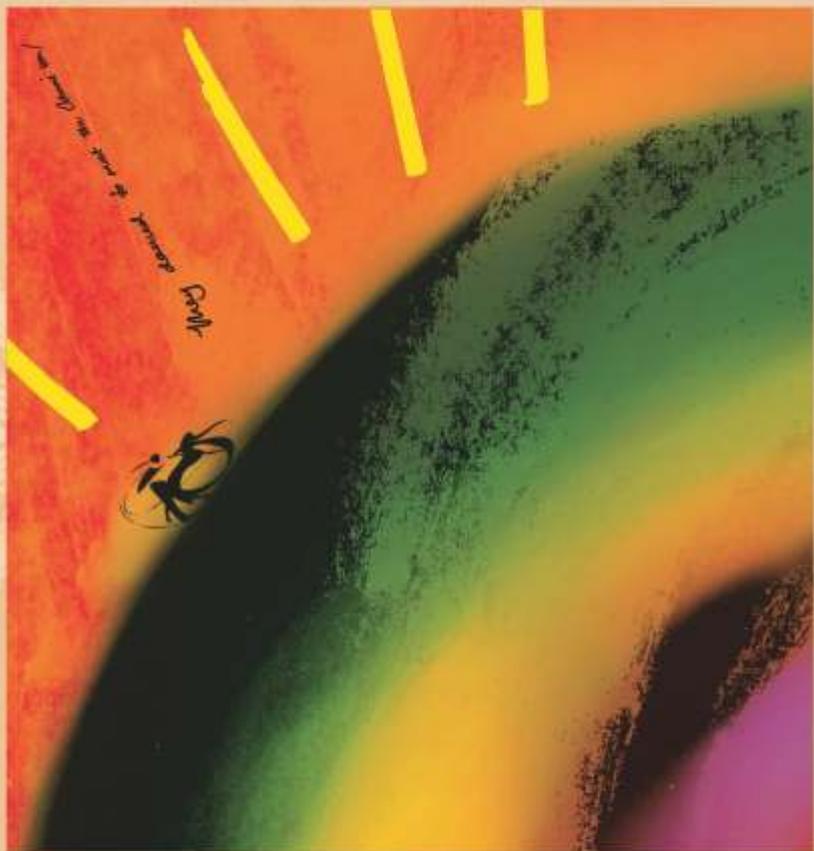
**FILLET MIGNON** 179.00  
300g Fillet steak, flame grilled to perfection

**GRILLED CHICKEN BREAST** 125.00  
250g Chicken fillets flame grilled, served with a side salad topped with grated feta cheese, avocado and strawberries. Drizzled with a strawberry balsamic reduction

**ADDITIONAL SAUCES** 29.50  
Gaucho sauce - White wine, garlic, bay leaves and fresh chilli sauce  
Creamy cheese - Creamy Mushroom - Creamy Garlic - Creamy Pepper

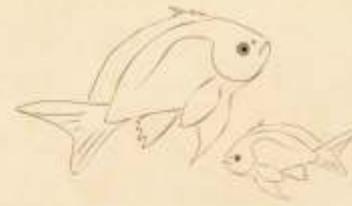
**SUGGESTED MEAT WINE:**  
**BOSCHENDAL 'sommalier' Pinotage** 220.00  
Rich, ripe and vibrant red and black currants, spice and plumbs. A classic example of South Africa's very own grape variety.





They danced to meet the Glorious Sun!

# FISH



## TUPI/CALAMARI

Young tender Falklands calamari tubes lightly grilled in a blend of fresh lemon butter and spices. Served with your choice of starch, creamed spinach and vegetables of the day

145.00

## PESCADA/HAKE

Grilled with olive oil and spices, topped with lemon butter. Served with your choice of starch, creamed spinach and vegetables of the day

125.00

## PESCA DO DIA/LINE FISH

Fresh fillet of selected line fish marinated in a fragrant blend of fresh lemon juice, herbs and spices and grilled with a touch of olive oil. Served with your choice of starch, creamed spinach and vegetables of the day

S.Q

## KINGKLIP GRELHADO

Grilled loin of kingklip with olive oil and spices topped with lemon butter. Served with your choice of starch, creamed spinach and vegetables of the day

S.Q

## LISINHO/SOLE

Whole sole grilled in olive oil and spices topped with lemon butter. Served with your choice of starch, creamed spinach and vegetables of the day

S.Q

## BACALHAU ASSADO

Served with boiled jacket potatoes, roasted garlic, roasted onions and green peppers

S.Q

## OPTIONAL SAUCES:

### SALVADOR SAUCE

Creamy white wine, shrimp, mushroom and a touch of garlic

35.00

### THERMIDOR SAUCE

Rich creamy shrimp, onion, garlic, butter and brandy sauce topped with cheddar cheese

39.50

### SUGGESTED FISH WINE:

#### FRANSCHOEK CELLAR SAUVIGNON BLANC

A classic Sauvignon Blanc with expressive aromas of tropical fruit, white pear and citrus balanced by a graceful fresh acidity and tantalizing finish.

147.00

# SHELLFISH

## XAXADO PRAWNS

Seasoned and butterfly grilled in fresh lemon juice, butter and spices served with a choice of savoury rice or crispy potato chips

10 SMALL SQ  
8 QUEEN SQ  
6 KING SQ

## CARIOCA PRAWN SAUCE

Beer, butter, garlic, freshly chopped chillies with bay leaves and Rodizio's secrets spices

29.50

## PRAWN CURRY SAUCE

A mild or hot creamy coconut marsala curry

35.00

## BAHIA PLATTER

Baby Lobster, 3 prawns and calamari all seasoned and grilled to perfection. Served with side salad and a choice of starch

295.00

## RUMBA PLATTER

5 Prawns, calamari and a 200g matured rump steak all seasoned and grilled to perfection, served with side salad and choice of starch

219.00

## SAMBA PLATTER

5 Prawns, calamari and fish all seasoned and grilled to perfection with olive oil and fresh lemon juice, served with side salad and choice of starch

219.00

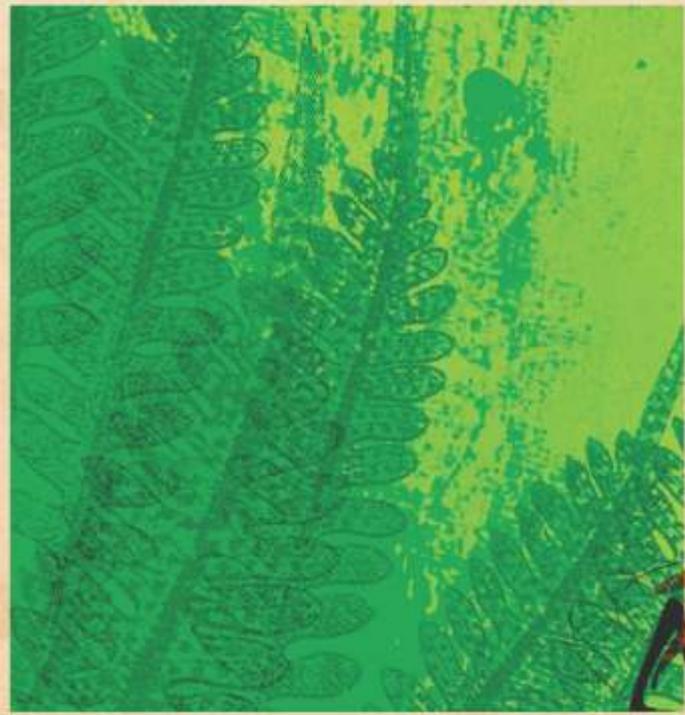
### SUGGESTED SHELLFISH WINE:

#### BOSCHENDAL 1685 CHARDONNAY

Deliciously supple with a classic citrus fruit core of white grapefruit enhanced by spicy nutmeg and vanilla butter oak tones balanced by obvious minerality for elegance, length and complexity.

228.00





They lost themselves & found each other in the dance.



# BRAZILIAN DISHES

## FEIJOADA BRAZILEIRA

Traditional black beans stewed with pork, beef cuts and chicken seasoned with virgin olive oil and garlic served with farofa, white rice and couve mineira

### MAIN COURSE

145.00

## MUQUECA DE PEIXE/FISH POTJIE

Fresh fish fillet and baby potatoes topped in a mild coconut milk, palm oil (olio de dendé), onion, tomato, green pepper and a touch of fresh chillies

158.00

# VEGETARIAN

## VEGETARIAN PLATTER

An assortment of stir fry vegetables, baked black mushroom topped with creamed spinach and feta cheese, grilled haloumi, couscous, mashed butternut and a choice of starch

125.50

## MUQUECA DE VEGETAIS/VEGETARIAN POTJIE

A fresh assortment of vegetables topped in mild coconut, palm oil (olio de dendé), lemon, onion, tomato and green peppers served with white rice and grilled haloumi

109.50

## MUQUECA DE PASTA

Penne topped with a fresh assortment of stir-fry vegetables topped with our delicious Muqueca sauce

106.50

### SUGGESTED VEGETARIAN WINE:

#### FRANSCHHOEK CELLAR UNOAKED CHARDONNAY

Dainty and delicious unwooded Chardonnay with primary tropical pineapple, grapefruit, lemon and lime citrus fruit to shine uninterrupted.

157.00

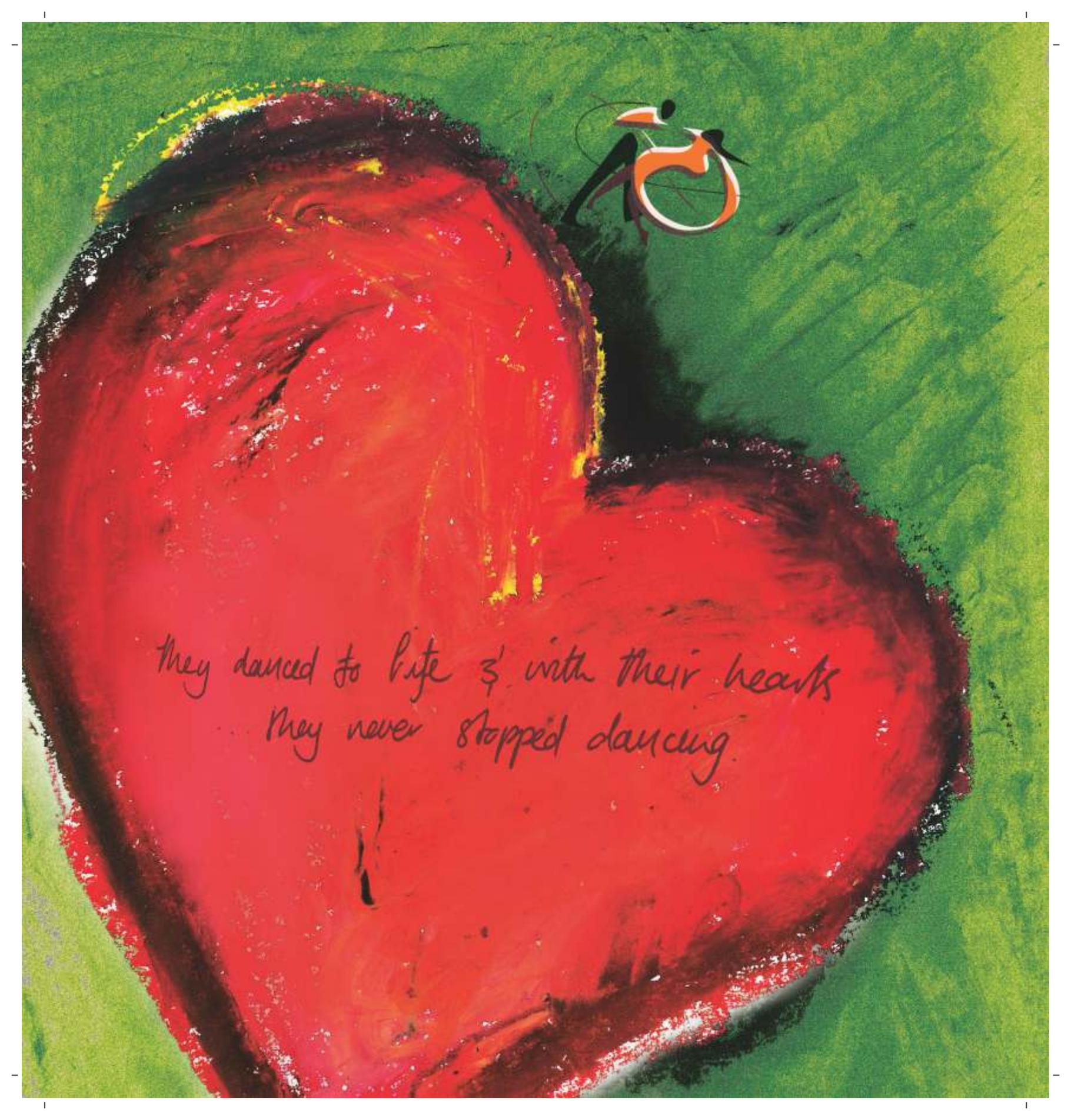
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# DESSERTS

<b>RODIZIO PUDDING</b> Milk, eggs, condensed milk, coffee and cream topped with almond chocolate	52.00
<b>AMAZON MANGO</b> (Seasonal) Fresh mango cubed, topped with ice-cream and fresh granadilla pulp	52.00
<b>PEPPERMINT PUDDING</b> This fridge tart is a favourite South African classic	52.00
<b>CREME BRULEE</b> Homemade brulee custard and freshly caramelized brown sugar crust	52.00
<b>CHOCOLATE MOUSSE</b> Light and creamy, made with dark chocolate and topped with whipped cream	52.00
<b>FRUIT SALAD</b> Fresh sliced seasonal fruit served plain or topped with cream or ice-cream	52.00
<b>CREME CARAMEL</b> An old time favourite	52.00
<b>PANACOTTA</b> Traditional panacotta topped with homemade coulis sauce	52.00

ASK YOUR WAITRON FOR OUR DESSERT SPECIALS





they danced to life & with their hearts  
they never stopped dancing.



**Central Reservation:** P O Box 40662 Cleveland 2022 Tel: 011 483 1910 Fax: 0866 316 046

**Bedfordview:** Shop 35 Village View Shopping Centre Cnr. Kloof & Van Buuren Roads Bedfordview  
Tel: 011 455 1093 Fax: 011 450 3492

**Fourways:** Shop 21+22 Leaping Frog Shopping Centre William Nicol Drive Fourways  
Tel: 011 467 8127 / 011 467 8157 Fax: 011 467 9047

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