



**Realizic**

**À LA CARTE MENU**

BRAZILIAN. THAT'S OUR SPECIALITY.  
WE DO OUR OWN BRAZILIAN. EXPERIENCE IT!



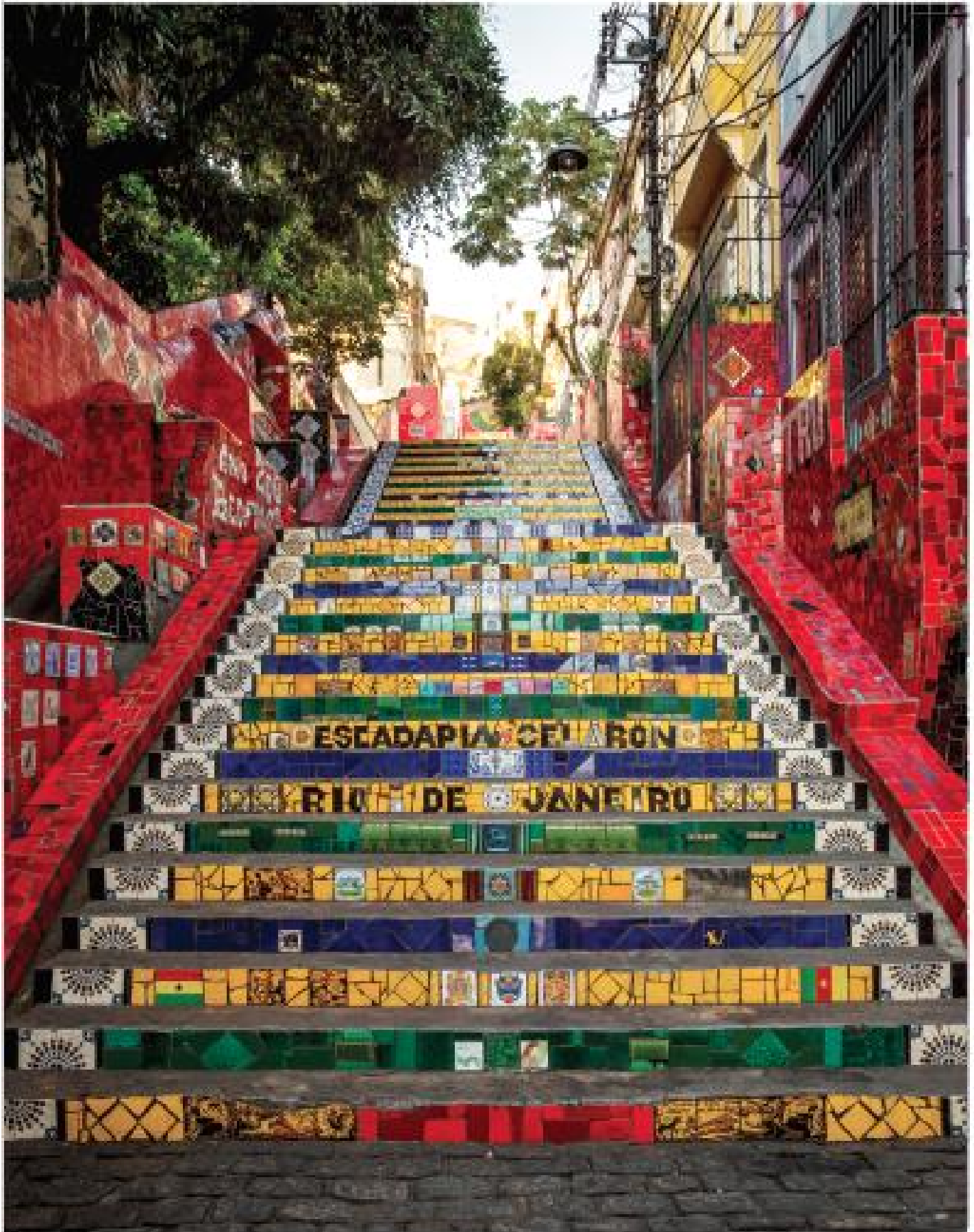
# Realizio

**Y**our one and only authentic Brazilian experience out of South America. Soak up the Samba, Caipirinha and delicious traditional cuisine. Brazil is all about the dancing, culture, sunshine and food. We do Brazilian, experience it!



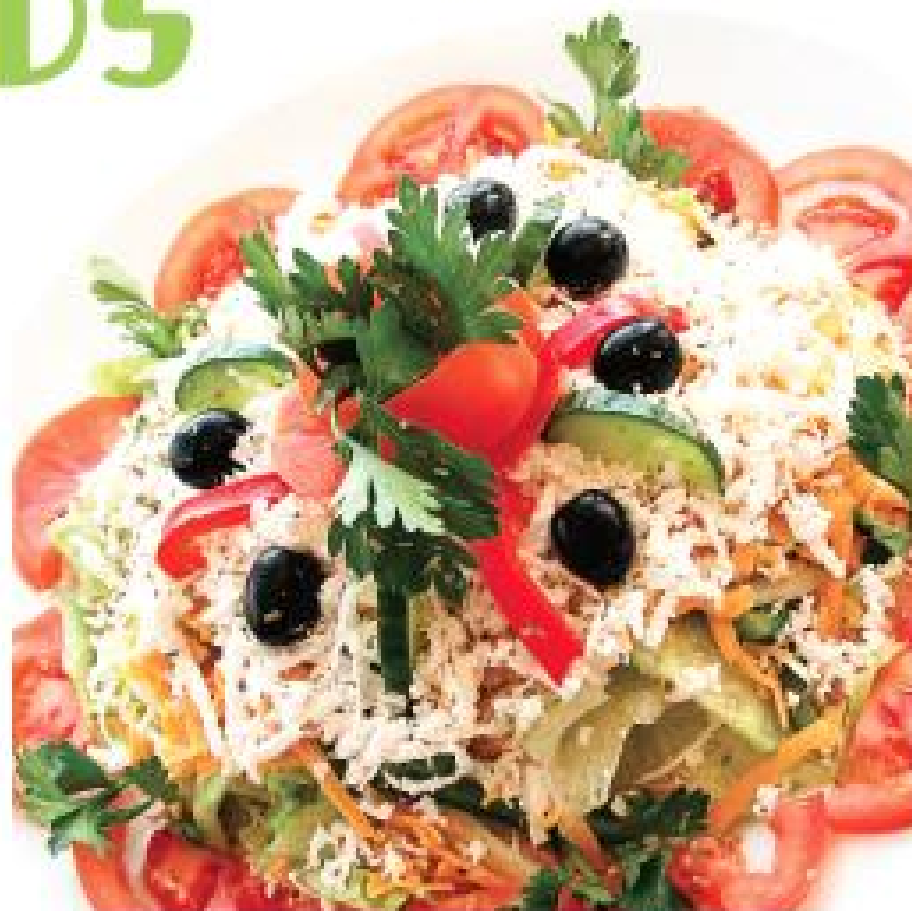
*where our passion originates*





# SALADS

## THE FAMOUS BRASILIA SALAD



### TUPIZINHO - CALAMARI SALAD

Grilled baby calamari and crispy fried squid heads, lettuce, tomatoes, and sautéed onions.

FOR 1    FOR 4  
R68    R88

### BRASILIA SALAD

Crispy greens with green pepper, fresh tomatoes, cucumber and onions topped with grated feta cheese, cheddar cheese and black olives.

R68    R88

### CARNIVAL SALAD

Cold or Stir-fried. Crispy lettuce topped with fresh vegetables, cocktail tomatoes, onions, cucumber, palm hearts & black olives, drizzled with a strawberry balsamic reduction (Avocado when in season).

R64    R84

### GALETO - CHICKEN SALAD

Grilled spicy chicken served on a bed of crispy greens, fresh tomatoes and sautéed onions.

R68    R88

### PORTUGUESE SALAD

Cocktail tomatoes, peppers, onions, crispy greens, cucumber & olives.

R64    R84

### BOSCHENDAL BLANC DE NOIR

R147



# STARTERS



## PAULISTA PLATTER

R250

A delicious selection of grilled chouriço, creamy chicken livers, chicken trinchado, grilled calamari and fresh Cape mussels. Prepared with Brazilian flair for the entire table to experience and savour.

## MARACANÁ PRAWN PLATTER

SQ

Prawns butterfly grilled with our special spices, topped with lemon butter and peri-peri sauce on the side.

## IPANEMA PLATTER

R135

Chicken trinchado, grilled calamari tubes and grilled squid heads.

## CORCOVADO MUSHROOMS

R78

Black mushrooms grilled in lemon butter and garlic, topped with creamed spinach & grated feta cheese.

## CHICKEN LIVERS/ FIGADOS

R63

Grilled in mild peri-peri and simmered in a creamy wine and garlic sauce.

# FOR THE LOVE OF BRAZILIAN SAMBA

<b>CHOURICO ASSADO</b> Portuguese pork sausage grilled whole or sliced, served with black Portuguese olives and sliced home-made bread.	R88
<b>TUPIZINHO - CALAMARI/SQUID HEADS</b> Young, tender calamari tubes seasoned and lightly grilled to perfection, topped with lemon butter.	R74
<b>MEXILHÃO - MUSSELS</b> Mussels steamed and simmered in a creamy white wine and garlic sauce.	SQ
<b>CARIOCA PRAWNS</b> Prawns in a signature beer, lemon, chilis and garlic sauce.	R5Q
<b>BOSCHENDAL BOSCHEN BLANC</b>	R147





THIS  
IS WHAT  
IT'S ALL  
ABOUT

# MEAT RODIZIO

**THE MEAT RODIZIO**

R225 pp

A 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 leg of 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 large skewers at your table directly onto your plate in true Brazilian style. The Rodizio (our signature dish) is served with a generous helping of savoury rice, crisp potato chips and fresh seasonal vegetables. Black bean, Farofa & fried banana available at an additional charge.

## **USING YOUR ROBOT**

**Green means "Bring it On!"**

**Red means "Stop for Now!"**

When your robot has the green side facing up, the carvers will keep visiting the table.

You can slow it down/take a short break by turning your robot red side up.

When you are ready to indulge again, turn your robot green & keep on enjoying.

**Strictly no sharing allowed & takeaways can be arranged at R245.00/kg**  
**Kitchen closes at 10:30PM on weekends & 9:30 PM on weekdays.**





BRAMPTON SHIRAZ ₹189

OUR  
SIGNATURE  
CUT  
PICANHA



# MEAT & POULTRY



*Suggested Wine*



**PICANHA À BRASA** 250g R185  
Picanha steaks flame-grilled Brazilian style with coarse salt, bay leaves and garlic.

**GAÚCHO STEAK** 400g R190  
A tender mature rump steak, flame-grilled and then pan-fried to perfection with white wine, garlic, bay leaves and freshly chopped chillies.

**CONTRAFILÉ À CAPIRA - SIRLOIN** 250g R185  
Sirloin steak flame-grilled with our blend of herbs and spices.

**FILLET MIGNON** 200g R210  
Fillet steak, flame-grilled to perfection.

**FEIJOADA BRAZILEIRA/ BLACK BEAN STEW** R165  
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.

**GRILLED CHICKEN BREAST** 250g R140  
Chicken fillets, served with an assorted mix of crispy greens, topped with grated feta, avocado and strawberries. Drizzled with a strawberry balsamic reduction.

**CHICKEN FILLET PASTA** R140  
Chicken strips and stir fried veg with a creamy trinchado sauce.

**LAMB CHOPS - *NEVI*** 500g/1000g SQ  
Juicy lamb chops grilled to perfection, with our famous in-house marinade.

**ADDITIONAL SAUCES** R35  
Gaucho Sauce- White wine, garlic, bay leaves & chilli.  
Creamy Cheese. Creamy Mushroom.  
Creamy Garlic. Creamy Pepper.

**BOSCHENDAL SOMMELIER PINOTAGE** R270



# SHELLFISH

## XAXADO PRAWNS/ GRILLED PRAWNS

SQ

Seasoned & butterfly grilled in fresh lemon juice, butter & spices. Served with savoury rice & crispy potato chips.

## CARIOCA PRAWN POT

R225

Prawns simmered in beer, butter, garlic, freshly chopped chillies with bay leaves and Rodizio's secret spices.

## MOZAMBICAN PRAWN CURRY

R225

Prawns served in a mild or hot creamy coconut marsala curry.

## CAPTAINS STYLE PRAWNS

R225

Prawns served in a rich, creamy white wine and garlic sauce.





## PLATTERS

**CARNIVAL PLATTER** R600  
Lobster, mussels, fish, prawns and grilled calamari all seasoned and grilled to perfection.

**RUMBA PLATTER** R260  
5 Prawns, calamari and a 200g matured rump steak all seasoned and grilled to perfection.

**SAMBA PLATTER** R260  
5 Prawns, calamari and grilled fish all seasoned and grilled to perfection with olive oil and fresh lemon juice.

All platters served with a side salad and choice of starch.

*Suggested Wines*



FRANSCHHOEK CELLAR SAUVIGNON BLANC R150

# FISH PEIXINHO

## TUPI - CALAMARI

Young tender 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.

R163 SAUCES

## SALVADOR SAUCE

Creamy white wine with shrimp, mushroom & a touch of garlic.

R39

## 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.

R140

## THERMIDOR SAUCE

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

R44

## KINGKLIP GRELHADO

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

SQ

*Suggested Wines*

## BACALHAU ASSADO

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

SQ

FRANSCHHOEK CELLAR SAUVIGNON R147  
BLANC





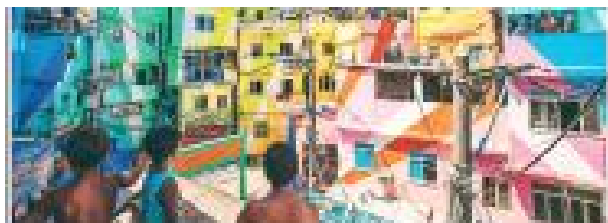
# VEGETARIAN

**VEGETARIAN PLATTER** R145  
An assortment of stir fry vegetables, baked black mushroom topped with creamed spinach and feta cheese, grilled halloumi, couscous salad, mashed butternut and a choice of starch.

**VEGETARIAN CURRY** R145  
A fresh assortment of vegetables stewed in a mild coconut curry, palm oil (olio de dendé), lemon, onion, tomato, green peppers and halloumi cheese. Served with pasta or rice.

FRANSCHHOEK CELLAR UNOAKED CHARDONNAY R157





# SWEETS

**RODIZIO PUDDING** R52  
A almond chocolate, coffee and cream layered dessert.

**AMAZON MANGO (SEASONAL)** R52  
Fresh mango cubed, topped with ice cream and fresh granadilla pulp.

**PEPPERMINT PUDDING** R52  
This fridge tart is a favourite South African classic.

**CRÈME BRÛLÉE** R52  
Homemade brulee custard and freshly caramelized brown sugar crust.

**CHOCOLATE MOUSSE** R52  
Light and creamy, made with dark chocolate and topped with cream.

**MALVA PUDDING** R52  
Topped with custard, cream or ice cream.

**PANNA COTTA** R52  
Traditional Pana Cotta topped with homemade coulis sauce.

**CRÈME CARAMEL** R52



WE HAVE NOT YET PARTED,  
BUT I ALREADY WANT TO SEE YOU AGAIN!

