



# Roadzio

brazilian  
*Grill & Tapas*

Experience the great Brazilian Adventure with us. Your one and only authentic Brazilian experience out of South America. Soak up the Samba, Caipirinha and delicious traditional cuisine. Brazil is all about, sunshine, culture and food.



*Welcome to Brazil!*





# SALADS

## THE FAMOUS BRASILIA SALAD



### TUPIZINHO - CALAMARI SALAD

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

R98

### BRASILIA SALAD

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

R98

### CARNIVAL SALAD

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

R98

### GALETO - CHICKEN SALAD

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

R98

### PORTUGUESE SALAD

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

R91



# STARTERS



## PAULISTA PLATTER

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.

R250

## MARACANÁ PRAWN PLATTER

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

SQ

## IPANEMA PLATTER

Chicken trinchado, grilled calamari tubes and grilled squid heads.

R135

## CORCOVADO MUSHROOMS

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

R78

## CHICKEN LIVERS/ FIGADOS

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

R63

## FOR THE LOVE OF BRAZILIAN SAMBA

### CHOURICO ASSADO

Portuguese pork sausage grilled whole or sliced, served with black Portuguese olives and sliced home-made bread.

R88

### TUPIZINHO - CALAMARI/SQUID HEADS

Young, tender calamari tubes seasoned and lightly grilled to perfection, topped with lemon butter.

R74

### MEXILHÃO - MUSSELS

Mussels steamed and simmered in a creamy white wine and garlic sauce.

SQ

### CARIOCA PRAWNS

Prawns in a signature beer, lemon, chilis and garlic sauce.

RQ

*Suggested Wines*

Boschendal Boschen Blanc R147





# TAPAS

## A TASTE OF BRAZILIAN STREET FOOD

**XAXADO PRAWNS/ GRILLED PRAWNS** SQ  
Seasoned & butterfly grilled in fresh lemon juice,

**BEEF ESPETADAS** R70  
Garlic rump cubes skewered and grilled until medium served with our Gaucho & Chilli sauce.

**CHICKEN ESPETADAS** R62  
Marinated chicken breast skewered, grilled and served with our creamy lemon garlic and peri-peri sauces.

**SEAFOOD ESPETADAS** R89  
A seafoodic skewer with squid, line fish, prawns and mussels marinated, grilled and served with lemon garlic, butter and homemade peri-peri sauce.

**VEGETARIAN ESPETADAS** R60  
Marinated mixed vegetable skewers, flame grilled and topped with Hot Creamy Coconut Bala sauce and tzatziki dip.

**BRAZILIAN PIES | PASTEL BRASILEIRO** R80  
Homemade mini Brazilian pies with an A-grade quality mince, carrots and pea filling and served with spicy sweet chilli sauce. (3 in a portion)

**CHICKEN BITES | COXINHA DE FRANGO** R60  
Brazilian chicken rissoles bowed together with mashed potato, a true Brazilian dish every corner café must-have Tapa. Served on homemade sweet hot chilli sauce. (4 in a portion)

**SALADA DE POUVO** R72  
Octopus sliced and marinated in a vinaigrette with onion, lemon, parsley and fresh chilli, served as a cold salad.

**CARIL DE CAMARAO** R72  
Shrimp simmered in a creamy coconut and curry masala sauce served with a thin-base bread. Served with deep fried banana and tomato salsa.



**CHEESE ROLLS | PAO DE QUEIJO** R68  
Half a dozen homemade Brazilian cheese bread rolls, a must-have at every Churrasco.

**FISH FINGERS | PEIXE FRITO** R62  
Fresh fish sliced into strips, deep fried in our homemade batter. Served with lime and garlic butter sauce on the side.

**BEEF SHORT RIBS** R89  
Slow cooked beef short rib topped with homemade onion and tomato sauce on a bed of mash.  
A definite must-try.

**RISSOLES** R60  
(CHICKEN or TUNA or PRAWN)  
A choice of three fillings – chicken, tuna or prawn. Deep fried and served with sweet hot chilli sauce.

**AMAZON HALLOUMI** R63  
Deep fried or Grilled halloumi served with sweet chilli sauce and tomato salsa.

# TAPAS PLATTERS

(OUR PLATTERS ARE SERVED IN PORTION SIZES FOR BETWEEN 4 AND 10 PERSONS. PLEASE ENQUIRE WITH YOUR WAITRON.)

**ALL ABOUT ESPETADINHAS (KEBABS)** SQ  
A platter comprised of chicken, beef, seafood and vegetarian espetadas. And served with bowls of olives, sliced chourizo and chicken trinchado.

**BRAZILIAN SALGADINHOS** SQ  
All about Brazilian bites. A platter that consists of chicken, tuna and prawn rissoles, coxinha de frango (chicken bites), pastel Brasileiro (Brazilian pies) and pao de queijo (cheese bread)

**TUDO BEM PLATTER** SQ  
A platter consisting of 10 prawns, shrimp curry, peixe frito (fried fish), mussels, grilled calamari tubes, deep fried squid heads with bowls of pickled octopus salsa (salada de pouco)

PLEASE NOTE: TAPAS PLATTERS TAKE A MINIMUM OF 45 MINUTES TO PREPARE





THIS  
IS WHAT  
IT'S ALL  
ABOUT

# MEAT RODIZIO

THE MEAT RODIZIO

R255 pp

The Meat Rodizio, which consists of a selection of flame grilled meats (chicken, beef, lamb and pork) which are served on large skewers being brought to your plate in a rotisserie fashion from our trained gauchos (carvers) from Rodizio (rotisserie machine).

## USING YOUR ROBOT

Green means "Bring it On!"

Red means "Stop for Now!"

Laying down flat means "You've Had Enough! Clear My Plate!"

Strictly no sharing allowed & takeaways can be arranged at a per kilogram price.

Enquire with your waitron.

Kitchen closes at 10:30 PM on weekends and 9:00 PM on weekdays.



BRAMPTON SHIRAZ R189

OUR  
SIGNATURE  
CUT  
PICANHA





# MEAT & POULTRY



**PICANHA Á BRASA** 300g **R205**  
Picanha steaks flame-grilled Brazilian style with coarse salt, bay leaves and garlic.

**GAÚCHO STEAK** 350g **R198**  
A tender mature rump steak, flame-grilled and then pan-fried to perfection with white wine, garlic, bay Leaves and freshly chopped chillies.

**CONTRAFILÉ Á CAPIRA - SIRLOIN** 350g **R185**  
Sirloin steak flame-grilled with our blend of herbs and spices.

**FILLET MIGNON** 300g **R220**  
Fillet steak, flame-grilled to perfection.

**FEIJOADA BRAZILEIRA/ BLACK BEAN STEW** **R178**  
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.

**CHICKEN FLATTIE** HALF R85 | FULL R155  
Full chicken flattie marinated in our in house marinade and grilled to perfection.

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

**ADDITIONAL SAUCES** **R48**  
Gaucho Sauce- White wine, garlic, bay leaves & chilli.  
Creamy Cheese. Creamy Mushroom.  
Creamy Garlic. Creamy Pepper.





# 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** R245  
Prawns simmered in beer, butter, garlic, freshly chopped chillies with bay leaves and Rodizio's secret spices

**MOZAMBICAN PRAWN CURRY** R235  
Prawns served in a mild or hot creamy coconut marsala curry.

**CAPTAINS STYLE PRAWNS** R245  
Prawns served in a rich, creamy white wine and garlic sauce.



## PLATTERS

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

**RUMBA PLATTER** R285  
5 Prawns, calamari and a 200g matured rump steak all seasoned and grilled to perfection.

**SAMBA PLATTER** R285  
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.

## 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.

## 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.

## BACALHAU ASSADO

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

## R168 SAUCES

### SALVADOR SAUCE

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

R47

### THERMIDOR SAUCE

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

R56

SQ

*Suggested Wines*

SQ

FRANSCHHOEK CELLAR SAUVIGNON  
BLANC R155



# VEGETARIAN

## VEGETARIAN PLATTER

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.

R145

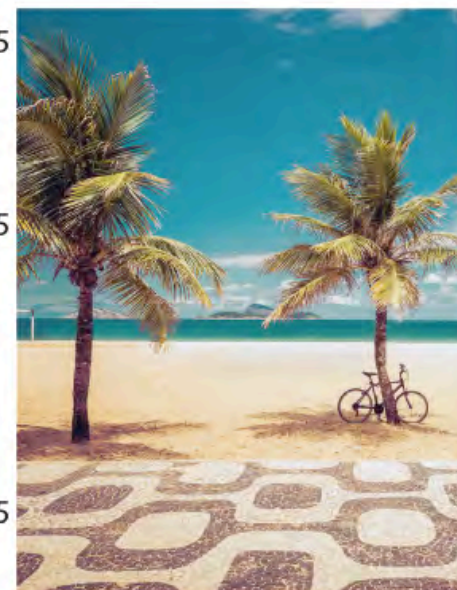
## VEGETARIAN CURRY

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.

R145

FRANSCHHOEK CELLAR UNOAKED  
CHARDONNAY

R155







# SW EE TS

**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

# KIDS MENU

**CHICKEN AND CHIPS** R85  
Chicken drumsticks or wings or thighs, flame grilled  
and served with chips.

**CHICKEN STRIPS AND CHIPS** R85  
Chicken sliced into strips and then grilled to a  
juicy tenderness and served with chips.

**CHICKEN OR BEEF PASTA** R85  
Cubed chicken or beef pieces in a creamy pasta sauce  
served with penne pasta.

**RIBS AND CHIPS** R85  
Pork riblets served with chips.

**FISH AND CHIPS** R75  
Battered and deep fried fish served with chips.

**CALAMARI AND CHIPS** R85  
Calamari tubes served grilled or deep fried.

**PRAWNS AND CHIPS** R95  
5 small prawns grilled and topped  
with lemon butter sauce.

**FISH STRIPS (FINGERS) AND CHIPS** R75  
Hake fish fingers that are cut into strips,  
battered and deep fried. Served with chips.

**CHEESE PASTA** R85  
Creamy cheese pasta sauce with penne  
past and topped with cheddar cheese.

