

Rei Do Gado

Downtown San Diego, California

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EST. 1999

Chef's Signature Add-Ons

Baked Lobster Tail

35

Cauda de Lagosta Assada

Jumbo Shrimp Cocktail

15

Coquetel de camarões gigantes

Roasted Bone Marrow

25

Tutano Assado

Roasted with sea salt, herb chimichurri & house-grilled crostini.

Chef Featured TOMAHAWK Steak

150

Bife Tomahawk

Carefully selected and grilled over natural charcoal in authentic Brazilian style, then finished to perfection for extraordinary flavor and tenderness.

Wagyu New York Steak

95

Espeto Wagyu New York

Our chef's crowning jewel: Wagyu New York steak, threaded onto iron skewers... and kissed briefly by flame — buttery, ethereal and unforgettable.

The Rodízio Dinner Experience

An endless parade of fire-roasted meats, carved tableside by our gauchos over smoldering charcoalmesquite—until you are perfectly satisfied

Turn your sign to green to continue · Red to rest

Full Rodízio \$69.97 · Children (6-12yrs) \$29

17 Cuts from the Fire

Bottom Sirloin

Alcatra

A classic gaucho cut — lean yet full of character, seasoned simply with... with coarse salt and trusting the fire to do its work.

Beef Tenderloin (Filet Mignon)

Filet Mignon

Our most delicate offering: center-cut tenderloin, draped in hardwood-smoked bacon.

Grilled Pineapple

Abacaxi com mel e canela

Our favorite piece in the house. Slowly charcoal-grilled and finished with a cinnamon and honey glaze

House Special Seasoned Pork Ribs

Costela de Porco at molho Barbecue

Succulent pork ribs kissed with our house Special Seasoning...

Chicken Thigh with Cheese

Coxa De Frango

Chicken Thigh marinated in beer, onion, and seasoning. Then fire roasted until the interior stays impossibly juicy.

Cupim-Hump Steak (Seasonal)

Cupim de Boi

Brazilian All-Time Favorite. Slowly roasted until tender. Season with salt and bay leaves

Prime Ribeye

Bife Ancho

A generously cut, beautifully marbled ribeye, seasoned with fleur de sel... and seared over live mesquite coals to develop a mahogany crust.

Garlic-Crusted Top SiLoin

Contrafilé ao Alho

Traditional Brazilian prime cut from Top Sirloin blanketed in a layer of golden crusted whole garlic...

House Artisan Sausage

Linguiça

Hand-Crafted in-house from heritage pork shoulder and butt, seasoned with house special blend—rich, snappy and deeply savory.

Top Sirloin Cap

Picanha

Brazil's most revered cut — the sirloin cap, slow-roasted on the skewer... with its fat cap intact, basted in coarse salt for a clean, commanding finish.

Tri-Tip Steak

Maminha

A tender, lean tri-tip-style cut, simply seasoned with sea-salt. carved paper-thin against the grain.

Herb Marinated Leg of Lamb

Penil de Cordeiro

A handsome Leg of Lamb marinated in mixed herbs, seasonings, lime and wine... roasted until caramelized on the outside, succulent within.

Prime Beef Ribs

Costela de Boi

Slow-roasted for eight full hours over smoldering charcoal until the meat... meatsurrenders effortlessly from the bone in rich, smoky folds.

Chicken Hearts (Upon Request)

Coração de Frango

A beloved Brazilian street tradition: skewered chicken hearts, seasoned with sea salt and garlic, grilled swiftly over high heat for a bold, clean bite.

Fire Grilled Garlic Bread

Pão de alho grelhado

Brazilian garlic bread made with soft bread, topped with crushed garlic, herbs, police oil, and butter. Grilled over an open flame

Skirt Steak

Fraldinha

An exceptionally flavorful cut slow-roasted to silky, pull-apart tenderness. Recommend to drizzle herb chimichurri sauce on top of skirt steak.

Grilled Cheese

Queijo coalho

Grilled until golden and smoky, topped with a sweet honey drizzle

Rack of Lamb (Upon Request)

Costeleta de Cordeiro

Tender New Zealand lamb chops, encrusted in fresh rosemary, garlic, mint. Roasted to a perfect blush pink.

Menu items may change based on Market Availability

Consuming raw or undercooked meats may increase risk of foodborne illness.

Please inform your server of any dietary restrictions or allergies.

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