



# RANCHEROS

— rodízio bar & grill —

VALENTINE'S RODIZIO

Cardápio Semana dos Namorados

9TH-14TH FEBRUARY 2024

Deposit of £5/person is required for the 14th, to secure your booking.

£40.95  
PER PERSON

Includes Pastel de Nata, a Brazilian vanilla & cinamon custard pastry.  
Served warm with vanilla ice cream.

£89.95  
PER COUPLE

Includes a bottle of prosecco or house wine & dessert of Pastel de Nata, a Brazilian vanilla & cinamon custard pastry.  
Served warm with vanilla ice cream.

## Filet Mignon Temperado com Parmesao

Seasoned fillet mignon finished with a parmesan cheese crust. <sup>GF</sup>

## Contra File

Sirloin steak. <sup>GF</sup>

## Bife de Alho

Steak coated in a luxury garlic paste. <sup>GF</sup>

## Bife Picante

Steak coated in a rich chilli & garlic paste. <sup>GF</sup>

## Alcatra

Rump steak. <sup>GF</sup>

## Picanha

Cap of rump, seasoned with sea salt & black pepper. <sup>GF</sup>

## Cordeiro

Minted lamb chump. <sup>GF</sup>

## Costela

Slow-cooked beef ribs, simply seasoned with sea salt & black pepper. <sup>GF</sup>

## Ombre de Porco

Honey & cinnamon glazed pork shoulder. <sup>GF</sup>

## Presunto

Gammon. <sup>GF</sup>

## Asas de Frango

BBQ marinated crispy chicken wings. <sup>GF</sup>

## Sobrecoxa de Frango

House-marinated chicken thighs; tasty and juicy. <sup>GF</sup>

## Coracao de Frango

Marinated chicken hearts (cooked to order only). <sup>GF</sup>

## Pão de Alho

Garlic bread grilled on the Churrasco.

INCLUDES HOT BUFFET & SALAD BAR

# COCKTAILS

£8.25 EACH  
TWO £14.95

## La Fresa

Gin shaken with strawberry and Elderflower syrup, topped with lemonade and added citrus elements. Summer in a glass.

## Aperol Spritz

Get a taste of summer with our take on this classic Italian cocktail of Aperol, prosecco and soda.

## Espresso Martini

Vodka and coffee liqueur combined with vanilla syrup and finished with a double espresso – sophistication personified.

## Porn Star Martini

Combining Vodka with passion fruit and vanilla, served with a shot of Prosecco. This modern classic cocktail will dazzle your taste buds.

## Cosmopolitan

Sweet, yet sour combination of vodka, cranberry juice and orange liqueur with citrus undertones – a party in a glass.

## Costa Branca

Vodka, coconut and pineapple, perfectly blended to give you that feeling of tranquillity that a beach holiday brings.

## Margarita Azul

Tequila and Blue Curaçao blended with citrus elements – vibrancy in a glass.

## Tequila Sunrise

The classic tequila sunrise with grenadine, tequila, triple sec and orange juice.

## Mojito

Cocktail royalty, the Mojito epitomises a cocktail for a thirst that needs quenching. Blending dark rum, lime juice, sugar, soda water and fresh mint.

## Strawberry Mojito

The Mojito is cocktail royalty but it comes in many flavours. Strawberry brings sweetness that complements the fresh mint perfectly, combining dark rum, strawberry syrup, lime juice, sugar, soda water and fresh mint.

## Che!

Amaretto, vodka, cranberry and citrus elements.

## Azeda Amaretto

Citrus elements blended with Amaretto – a nutty cocktail full of bite.

## Mai Tai

Treat yourself to a Mai Tai cocktail, with the flavours of rum and orange curaçao. This serves one, but is easily multiplied for a party.

## Strawberry Daiquiri

White rum, strawberry purée and citrus elements. A firm favourite for guests with a sweet-tooth.

## Pina Colada

A tropical blend of rich coconut cream, white rum, and tangy pineapple.

## Caipirinha

Probably the most famous drink from Brazil. A simple cocktail made of Cachaça, lime and sugar – as refreshing as it is potent.



RANCHEROS RODÍZIO RESTAURANT  
156 WICKERSLEY ROAD | ROTHERHAM | S60 3PT  
01709 245421 | EAT@RANCHEROS.UK

For up-to-date news & offers, follow us on social media: @RancherosUK