



RODIZIO BAR & GRILL

OUR UNIQUE CONCEPT

There is no food ordering or waiting at Chamas. Your experience begins with a visit to our unlimited salad bar that features a wide range of freshly homemade hot and cold gourmet dishes.

Then once you are ready for the meats, you are in control of the service by using the double sided card found on your table. The green side simply signals the service to start, whilst the red indicates a resting point. All you need to do is sit back and relax whilst our passadores continually bring you up to fifteen prime cut sizzling hot meats on skewers.

No craving is too large at Chamas and we will gladly continue to slice up our freshly grilled meats until you can eat no more.



RODIZIO BAR & GRILL

FOOD

Menu

MONDAY - SUNDAY

ADULTS

Day Time 12pm - 4pm: £19.95
Evening Time 4pm - 10pm: £29.95

CHILDREN

Under 3yrs: Free
4 - 8 years: £7.95
9 - 12 years: £13.50

VEGETARIAN / VEGAN

Day Time 12pm - 4pm: £17.95
Evening Time 4pm - 10pm: £19.95

*Condition - Unlimited usage of salad bar.
Vegetarian/Fish dish can only be ordered once.*

*Please be aware that sitting times will be
limited to 1 hr 45 minutes per table*

9-10 Wednesday Market,
Beverley,
East Yorkshire
HU17 0DG

www.chamasbeverley.co.uk
T: 01482 867897

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LUNCH SELECTION

PICANHA (Cap of Rump)

This beautiful cut is the most authentic steak used for the traditional churrasco in Brazil. Famed for its delicate, succulent texture and exceptional flavour.



CORDEIRO (Leg of Lamb)

This boneless leg of lamb is gently flavoured with our special mint marinade and grilled to perfection to make it a delicious, tender and flavourful cut of meat.



ALCATRA (Rump Steak)

A Brazilian churrasco signature cut, naturally lean with a distinctive meaty taste. Seasoned lightly with rock salt and olive oil and cooked to perfection.



COSTELA DE PORCO (Pork Ribs)

Tender and juicy pork ribs marinated in a special seasoning and slowly grilled to preserve their natural flavours.



MAMINHA COM QUEIJO (Steak and Cheese)

A delightful taste of rump tail mixed with chunks of Mozzarella



ABACAXI (Slow roasted pineapple)

Delicious cinnamon glazed pineapple slowly roasted to create truly explosive flavours. The perfect way to end a rodizio.



SOBRECOXA DE FRANGO (Chicken Thighs)

Lightly basted in our special house marinade and cooked over open flames for perfection.



LINGUIÇA GAUCHA (Pork Sausage)

A delicious Churrasco option known for its wonderfully robust flavour. South American recipe, unique to Chamas.



BIFE DE PRESUNTO (Smoked gammon)

Slowly roasted to preserve its unique juiciness. A crispy outer with a breath taking taste.



PAO DE ALHO (Garlic Bread)

Flavourful, crisp and simply delicious.



EVENING SELECTION

(includes lunch selection)

PICANHA COM ALHO (Top Sirloin with garlic)

Bite size portions of Brazil's favourite cut, seasoned with fresh garlic.



PICANHA COM PIMENTA (Chilli Beef)

Tender pieces of Picanha marinated in our special chilli sauce. A true taste sensation!



BIFE ANCHO (Rib Eye)

The most desirable portion of the rib, grilled over direct heat to break down the marbling and deliver an unforgettable texture and distinct flavour.



CORAÇÃO DE FRANGO (Chicken Hearts)

A Brazilian delicacy - delicious and tender.



FRANGO COM TOUCINHO (Chicken with Bacon)

Chicken breast morsels grilled and wrapped in sizzling bacon.



PORCO COM MEL (Pork and honey)

Moist and flavoursome, this meaty pork loin is grilled and seasoned to perfection and is just simply delicious.



CONTRA FILET (Sirloin)

Rich in texture and flavour, with a succulent layer of fat



CHEF'S SPECIAL

On our chef's discretion, a daily choice of either carefully selected cut of meat or seafood.



Ask for your preferred cut to come out next

All our meats are served straight from the churrasco once they are ready by our gaúcho chefs in no particular order. Please feel free to ask for your favourite cut of meat to come out next.

*Gluten and dairy free options available. Please ask for more information

LET US KNOW IF YOU PREFER YOUR MEAT RARE, MEDIUM OR WELL DONE
we are happy to serve all cuts, cooked to your taste



VEGETARIAN / VEGAN / FISH

All suitable options from our salad bar plus the following hot dishes

BAHIA-STYLE MOQUECA PRAWN STEW

A Brazilian inspired seafood casserole with creamy coconut sauce, coriander, lime and sunshine spice. Served with rice.

PIMENTA FEIJÃO

Red pepper bean and aubergine chilli. Served with rice and sour cream and chive dip

SWEET POTATO, SPINACH & BUTTER BEAN FEJOADA

Vegetarian Brazilian stew served with roasted new potatoes



An optional 10% service charge will be added to your bill. All gratuities go to the team that helped prepare and serve your meal. Please advise your server of any special dietary requirements. While we do our best to reduce the risk of cross-contamination in our restaurant, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Our dishes may contain nuts or nut traces. Additional allergen information is available on request - please ask your server for further information