

Fogon Do Brazil Menu

Address:

Eje Libramiento Nororiente, Ribera del Campestre 217,
38020 Celaya, Gto., Mexico

Phone: +52 461 175 0637

Opening times:

12:30 PM - 09:00 PM

Menu Tops

Clericot	\$
Barra de Ensaladas	\$
Helado	\$
Picanha	\$
Espadas Brasileñas	\$
Guarniciones	\$
Pan de Ajo	\$
Vino Tinto de la Casa	\$
Meat Cuts	\$
Carnes Asadas	\$
Carnes Variadas	\$
Papas	\$
Carajillo Flameado	\$
Salsas	\$
Cortes de Carne Asada	\$
Caipirinha	\$
Plátanos Fritos	\$
Quesadillas	\$
Cafe Expreso Y Whisky	\$
Pizza Dulce	\$

Here’s your ~800word friendly, experiential Englishlanguage overview of the **Fogon Do Brazil Menu** at the Celaya location-writing as if I were a food reviewer sharing an inviting glimpse of their offerings:

Walking into Fogon Do Brazil at Eje Libramiento Nororiente 217 in Celaya feels like stepping into a lively Brazilian churrasco fiesta. The scent of charcoalgrilled meats mingles with the hum of cheerful chatter and the warm aroma of

garlic bread-it's a sensory hug from the moment you arrive. The menu is Fogon Do Brazil menu, and it's a story of generous grills, colorful sides, sweet treats, and signature drinks that leave each visit both comforting and memorable.

At the heart of the Fogon Do Brazil menu is the revolving parade of **Espadas Brasileñas**-that's Brazilian meat skewers grilled on charcoal and served tableside by attentive gaucho servers. You'll taste **Picanha**, one of Brazil's most iconic cuts: tender, juicy, a bit fatty, with beautifully charred edges. Then come other **Cortes de Carne Asada** and **Carnes Variadas**-each slice expertly carved just when you're ready for more. It's a feast, not just a meal.

Complementing the meats, the **Barra de Ensaladas** and **Guarniciones** offer savory and fresh balance. Think glistening greens, roasted vegetables, perhaps a zesty salsa, and even **Papas** (crispy, golden potatoes). The garlic buttered **Pan de Ajo** adds a familiar, comforting aroma-perfect for soaking up those savory juices-while the salad bar helps lighten the pace between rich meat courses.

Sweet lovers will recognize **Helado**, a refreshing gelato treat that pairs beautifully with strong coffee or a lingering whisky. Speaking of which, don't miss the **Cafe Expreso y Whisky** pairing-a bold espresso with a warming splash of whisky, ideal for savoring while the staff refreshes your table. Additionally, the **Carajillo Flameado**, coffee with flamed liquor, creates a moment of warm theatrical delight right at your table.

Among the standout flavors in the Fogon Do Brazil menu, the **Caipirinha** is a musttry: a vibrant, refreshing Brazilian cocktail of lime, sugar, and cachaça-zesty and cooling after tender grilled meats. The **Vino Tinto de la Casa** offers a comforting, easydrinking red wine to pair with heavier cuts. For a lighter sweet finish, there's **Pizza Dulce**-a dessert pizza twist that surprises and delights.

One perk of the Celaya branch is the inviting vibe: guests often praise the friendly, prompt service and cheerful atmosphere, complete with live music evenings that bring a festive feel to your meal . Families with children are welcome-some days, you'll notice little ones enjoying the area of fun while adults enjoy the parade of meats . Prices vary depending on promotions, but many diners find great value: the salad bar and skewers buffet runs around MXN 120250 per person (especially when catching evening specials), a sweetheart deal for what you get .

The Fogon Do Brazil Menu in Focus

Meats & Main Attractions

Espadas Brasileñas (skewered meats): including **Picanha**, filet mignon, chorizo, and rotating cuts of juicy, grilled perfection-delivered straight to your table.

Carnes Asadas / Carnes Variadas / Cortes de Carne Asada: a rich selection of grilled meats offering texture, flavor, and an inviting char.

Sides & Salad Bar

Barra de Ensaladas: fresh, varied salad components-greens, veggies, perhaps Parmesan shards-colorful and refreshing.

Guarniciones: complementary sides like roasted vegetables or potatoes (**Papas**) to round out your plate.

Pan de Ajo: garlicky, buttery bread that soaks up juices and adds homely comfort.

Drinks & Pairings

Caipirinha: Brazil’s iconic limeandcachaça cocktail-tart, sweet, and cooling.

Vino Tinto de la Casa: house red wine, smooth and accessible.

Cafe Expreso y Whisky: bold espresso uplifted with whisky-a spirited pickmeup.

Carajillo Flameado: coffee flambéed with liquor, immersive and warm.

Desserts & Sweet Twists

Helado: creamy gelato-perfect for a cool, sweet finish.

Pizza Dulce: a playful dessert that brings a sweetsavory twist to your last mouthful.

What Makes Fogon Do Brazil Menu Special?

From the moment you step in, the Fogon Do Brazil menu delivers a multisensory dining experience. The rotating skewers of **Espadas Brasileñas**, delivered by smiling staff, make every bite feel dynamic. You’re not ordering plates-you’re part of a delicious spectacle.

The **Barra de Ensaladas** and **Guarniciones** offer fresh, balanced breaks between richer bites, while **Pan de Ajo** keeps things cozy and familiar. Drinks like **Caipirinha** or **Carajillo Flameado** add festive flair; wine and coffee pairings add depth and warmth. Even **Helado** and **Pizza Dulce** give the meal an upbeat, sweet ending.

Couple all that with a relaxed, friendly atmosphere-live music on some evenings, welcoming staff, parking, and an ambiance that feels both festive and homey-and you see why diners talk about return visits .

In short, the **Fogon Do Brazil menu** is a celebration of grilled meats, vibrant sides, spirited beverages, and playful desserts-serving up warmth, flavor, and fun at every turn. Whether you're a churrasco newbie or a Brazilian-BBQ aficionado, you'll leave with full bellies and bright memories.