



Born in the Pampas region of southern Brazil, Bullvino's Churrascaria brings the authentic heritage of churrasco to your table. Our concept is rooted in the traditional gaucho method of grilling premium cuts of meat over open flame, seasoned simply and cooked with care.

Today, we proudly keep this flame alive by using classic gaucho techniques on our churrasco rotisserie grills to roast succulent beef, lamb, poultry, and pork. Throughout the experience, our gaucho chefs circulate the dining room, offering continuous tableside carving of freshly grilled meats—an essential hallmark of Brazilian churrasco.

Alongside our fire-grilled selections, guests enjoy our fresh daily salad bar featuring cheeses, vegetables, mixed salads, cold cuts, and our traditional feijoada bar with beans, rice, and Brazilian staples.

During the dining experience, each guest is transported—no passport required—into the warmth and hospitality of Brazil. From the moment you arrive to the final carving, you are welcomed and pampered the Brazilian way.

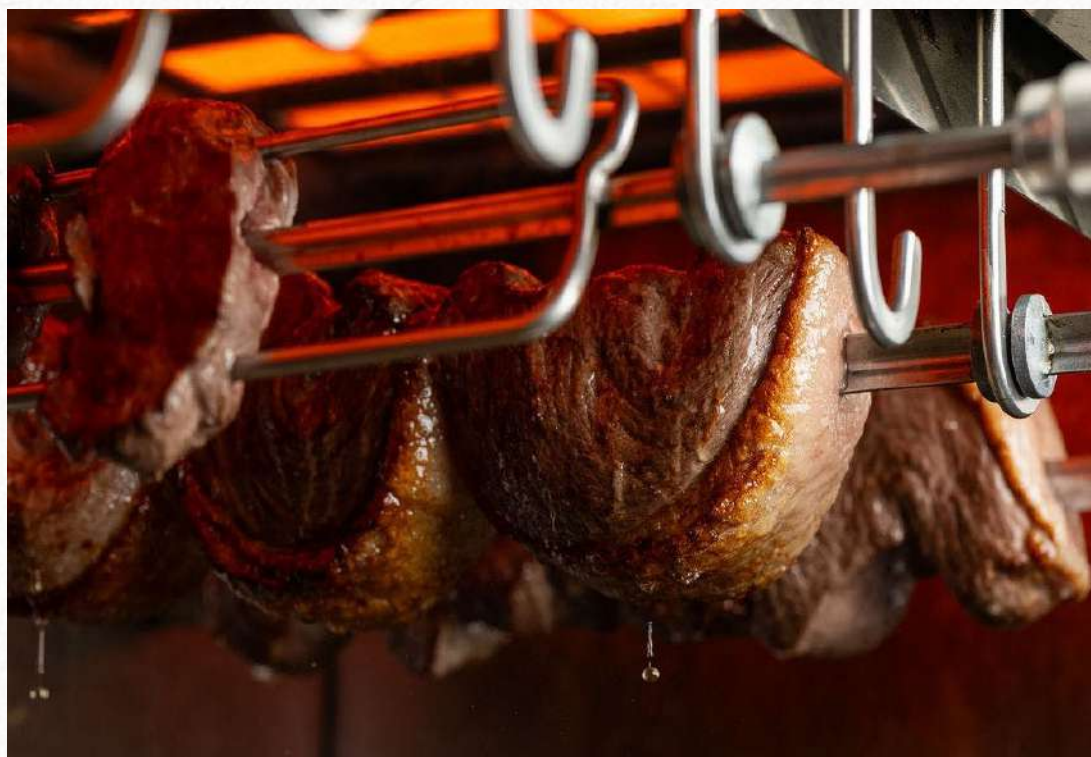
Join the Bullvino's family for an unforgettable experience that celebrates tradition, flavor, and the spirit of Southern Brazil.



ALL DAY HAPPY HOUR AT THE BAR FOOD & DRINKS

*MENUS | RESERVATIONS | PRICING
TAKEOUT | DELIVERY*

BULLVINO'S.COM



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ONLINE*



BULLVINO'S
BRAZILIAN STEAK HOUSE

WELCOME TO SOUTHERN BRAZIL!



PICANHA

Brazil's most prized cut — the prime part of the top sirloin, tender and juicy with a perfect fat cap carved for incredible flavor.



FRALDINHA

A classic bottom sirloin churrasco cut with rich flavor, tender texture, and beautiful natural marbling.



ABACAXI

Pineapple roasted over open flame with cinnamon and sugar for a caramelized Brazilian treat.



FILE MIGNON

The most tender cut of beef, delicately flavored with a smooth, buttery finish.



FRANGO

Overnight-marinated chicken legs with rosemary, green onion, and fresh garlic.



PARMESAN WINGS

Fire-grilled chicken wings, dusted with parmesan.



COSTELA BOVINA

Tender, slow-cooked beef ribs with bold, savory flavor.



LOMBO

A tender cut of pork wrapped in a savory parmesan crust and roasted over open flame.



CORAÇÃO

Marinated chicken hearts, a Brazilian classic, fire roasted over open flame for bold, savory flavor and a tender finish.



LAMB CHOPS

Tender, fire-grilled lamb chops seasoned with lemon pepper.



CAMARÃO

Fire-grilled shrimp brushed with garlic butter for bold, savory taste.



CONTRA FILE

Rich, juicy, and beautifully marbled — the ribeye is churrasco indulgence at its finest.



LINGUIÇA

Handcrafted Brazilian pork sausage seasoned with traditional spices.



SPICY PICANHA

Prime top sirloin seasoned with sea salt and cayenne pepper for a bold, spicy finish.



PICANHA COM ALHO

Prime part of the top sirloin, seasoned with sea salt and brushed with fresh garlic.



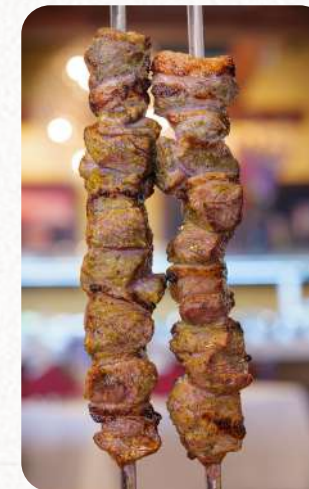
ALCATRA

A tender top sirloin cut with a juicy texture and classic churrasco taste.



COSTELA DE PORCO

Tender, slow-cooked pork ribs full of flavor.



LAMB STEAK

Tender lamb steak seasoned with a blend of mint, lemon, and soy.

THE BRAZILIAN TABLE

Start with our fresh daily salad bar featuring vegetables, cheeses, mixed salads, cold cuts, and feijoada. Enjoy Brazilian sides served tableside with your fire-roasted meats, including pão de queijo, crispy polenta, and caramelized bananas.



QUEIJO COALHO

Brazilian grilled cheese served with honey.



FRANGO COM BACON

Tender chicken breast wrapped in bacon. "Everything's better with bacon."



BIFE COM BACON

Tender beef wrapped in bacon. Some things just belong together.

BULLVINO'S

DESSERTS



BRÛLÉED CHEESECAKE



MOLTEN CHOCOLATE CAKE



CRÈME BRÛLÉE



TRES LECHES



BRAZILIAN FLAN

...AND MORE!