

Our Concept

In the vast plains and fertile lands, a region known as Pampas, the gauchos tend to large herds of cattle as they roam and graze through Southern Brazil. At the end of the day, they gather around the churrasco, the fire pit or grill, to eat and share stories. At Chama Gaucha, we have the same passion and desire to bring this churrasco experience to our guest. From the stone works to our charcoal grills, guests will be transported to the homeland of the gauchos, Rio Grande do Sul.

A bountiful salad bar begins our guests' dining experience. The fresh vegetables and exotic cheeses await our guest. Upon returning to the table, the guest may decide to begin the main appeal of their churrascaria experience. By turning the red disk over to reveal the green side, the gauchos will immediately arrive and begin to offer succulent cuts of meats. Returning to the red side will pause the continuous service of meats. From lamb, pork, chicken, to beef, each guest will be served to their hearts' content. We invite our guest to experience "the Taste of Southern Brazil."



CHAMA GAÚCHA



BRAZILIAN STEAKHOUSE

18318 Sonterra Place
San Antonio, TX 78258

Hours of Operation:

Lunch: Tuesday - Friday 11:30 am - 2:00 pm
Dinner: Monday - Thursday 5:00 pm - 10:00 pm
Friday - Saturday 5:00 pm - 10:30 pm
Sunday 1:00 pm - 8:30 pm

Contact Us

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For information on large party or private room reservation, please call the restaurant or send us an email, info@chamagaucha.com

CHAMA GAÚCHA

Chama, meaning "flame" in Portuguese, is the essence of an authentic, Brazilian steakhouse. This "flame" also describes the "passion" the gauchos, Brazilian cowboys, have for their culture and tradition. This heritage spans back centuries as European immigrants migrated to Southern Brazil.

Picanha

The house's specialty. The prime cut of the sirloin

Filet Mignon

The most popular cut, served wrapped in bacon.

Alcatra

Cut from the top sirloin, this piece of meat is tender and full of flavor.

Fraldinha

The bottom sirloin. One of our most flavorful cut.

Cordeiro

Flavorful leg of lamb or rack of lamb seasoned to perfection.



Ribeye

A favorite among many, served simply with a light dusting of sea salt.

Lombo

From the pork loin, sizzling with flavor. Also served flavored with parmesan.

Costela de Porco

Succulent rack of pork ribs.

Frango

Choose from our marinated chicken legs or bacon wrapped chicken breast.

Costela

The beef rib. The rich marbling provides both the flavor and texture.