

Adega Gaucha Introduces New Gourmet Table Protein Selections and Saturday Paella Experience

New Gourmet Table additions expand the experience, while a Saturday-only \$26 seafood paella brings even more flavor to the table.

ORLANDO , FL, UNITED STATES, August 25, 2026 /EINPresswire.com/ -- Adega Gaucha Brazilian Steakhouse is introducing new protein selections to its Gourmet Table, adding greater variety to one of the defining elements of its Brazilian dining experience. The restaurant is also highlighting its Saturday Paella offering, giving guests another way to experience the flavors and the broader culinary influences represented throughout the menu.



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Fabiano Borsato, CO-Founder/COO

The latest [authentic lunch menu](#) additions reflect Adega Gaucha’s continued focus on creating a dining experience that goes beyond its signature fire-roasted churrasco. While premium meats and tableside Gaucho service remain at the heart of the restaurant, the Gourmet Table is designed to give guests a broader selection of flavors, textures, and preparations to explore throughout their visit.

With the addition of new protein options to the Gourmet Table, guests have even more possibilities—such as adding premium cuts (an option available only when purchasing

the Gourmet Table for \$20)—to customize their experience by combining items like Picanha (10 oz) for \$17, Salmon (8 oz) for \$18, Lamb Steak (8 oz) for \$16, and Barbecue Pork Ribs (half rack) for \$15.

“Our goal has always been to make every part of the table feel intentional,” said Fabiano Borsato, Co-founder and COO at Adega Gaucha. “The Gourmet Table allows us to bring more variety to the experience while staying true to the quality, hospitality, and culinary traditions that define Adega Gaucha. These new additions allow our guests to discover something different while enjoying the same welcoming experience they know and love.”

More Variety at the Gourmet Table

At Adega Gaucha, the Gourmet Table is an important part of the overall dining experience.

Rather than functioning simply as an assortment of side dishes, it allows guests to explore a broad range of preparations before and alongside the restaurant’s signature churrasco. Current offerings include seasonal salads, charcuterie, cheeses, chicken legs, sausage, grilled pineapple, vegetables, hot dishes, and Brazilian-inspired accompaniments, with the selection designed to complement the fire-roasted meats served tableside.

The addition of new protein options further develops that approach.

For guests who enjoy variety, the expanded selection creates more ways to build a plate and experience different flavors during the same visit. It also makes the Gourmet Table an increasingly versatile part of the menu for groups with different tastes and dining preferences.

That flexibility is particularly important to Adega Gaucha because [Brazilian food near you](#) is rooted in gathering.

A table can include first-time visitors discovering Brazilian cuisine, longtime guests returning for



familiar favorites, families with different preferences, or groups celebrating an important occasion. Offering a wider range of choices allows the experience to remain personal while preserving the shared nature of the meal.

Saturday Paella Adds Another Reason to Gather

Alongside the Gourmet Table additions, Adega Gaucha is also continuing its Saturday Paella experience.



Guests can enjoy [Gourmet Table + Paella for \\$26 on Saturdays](#), creating a focused weekend dining option centered around one of the restaurant's popular seafood preparations.

The Saturday offering brings paella into the broader Adega Gaucha experience while allowing guests to enjoy a dish that sits naturally alongside the restaurant's Brazilian culinary identity.

Paella is known for its communal character and its ability to bring together seafood, grains, seasonings, and other ingredients in one dish designed to be shared. At Adega Gaucha, it provides another layer of variety for guests looking to make their weekend dining experience more than a traditional steakhouse visit.

The restaurant currently highlights its Weekend Seafood Paella as part of its weekend offerings, with Saturday receiving a special price.

A Broader Expression of the Adega Gaucha Table

The restaurant's identity begins with Southern Brazilian churrasco, where premium cuts are prepared over an open flame and served by Gaucho chefs directly at the table. But the experience does not end with the meat.

The Gourmet Table provides another dimension to the meal, allowing guests to move between fresh, savory, seasonal, and Brazilian-inspired preparations throughout their visit.

That balance is one of the reasons the format works particularly well for groups.

A guest who arrives specifically for picanha can still explore the Gourmet Table. Someone looking for lighter or vegetable-forward selections has options to consider. And guests who want to discover something different can use the broader menu as an opportunity to explore new

flavors.

The result is a restaurant experience that can feel familiar to returning guests while still offering something new to discover.

Built Around Brazilian Hospitality

The philosophy behind the menu is closely tied to how Adega Gaucha approaches hospitality.

Inspired by the Gauchos of Southern Brazil, the restaurant combines fire-roasted cooking with attentive tableside service and an atmosphere designed around gathering. Its current menu positioning emphasizes more than 17 premium meat cuts, the Gourmet Table, and a dining format built around shared experiences.

They are not intended to replace the restaurant's churrasco tradition. Instead, they expand the experience surrounding it.

For guests, that means more opportunities to explore the table, try different preparations, and create a meal that suits the occasion.

A Weekend Table Worth Exploring

Saturday dining has its own rhythm...

It can be a relaxed lunch with family, an afternoon gathering with friends, or the beginning of an evening that continues elsewhere. The \$26 Gourmet Table + Paella offering gives guests another way to experience Adega Gaucha on the weekend.

Combined with the expanded Gourmet Table, it also reflects the restaurant's ongoing effort to keep the menu evolving without losing sight of its culinary foundation.

For Adega Gaucha, that means maintaining the traditions that guests recognize while continuing to find new ways to make the table interesting.

The latest Gourmet Table protein selections and the Saturday Paella experience are part of that evolution.

About Adega Gaucha Brazilian Steakhouse

Inspired by the Gauchos who worked the ranches and plains of Southern hospitality, Adega Gaucha reimagines the Brazilian steakhouse experience by combining authentic churrasco traditions with attentive service and contemporary dining.

Founded in Orlando in 2021, Adega Gaucha operates restaurants in Orlando, Kissimmee, and Deerfield Beach, Florida, with a fourth location planned for Dunwoody, Georgia, in January 2027. The restaurant is known for premium fire-roasted meats served tableside by Gaucho chefs, an expansive Gourmet Table, an all-you-can-eat steakhouse, Brazilian-inspired dishes, curated wines, and an award-winning atmosphere centered around the table.

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