

# Adega Gaucha Named TripAdvisor Travelers' Choice Winner for Fourth Consecutive Year

*The consecutive honor reflects continued recognition from TripAdvisor travelers for Adega Gaucha's distinctive Brazilian dining experience and hospitality.*

ORLANDO, FL, UNITED STATES, September 16, 2026 / EINPresswire.com/ -- Adega Gaucha Brazilian Grill, the award-winning steakhouse founded in Orlando, has been named a 2026 TripAdvisor Travelers' Choice Award winner, marking the brand's fourth consecutive year receiving the prestigious recognition. The 2026 honor places Adega Gaucha among the top 10% of restaurants worldwide on TripAdvisor, based on reviews and ratings shared by travelers over the award's qualifying period.

The recognition marks another significant milestone for a restaurant brand that has continued to grow while keeping [Southern Brazilian Churrasco](#), Gaucho hospitality, and the guest experience at the center of its identity.

TripAdvisor's Travelers' Choice Awards recognize businesses that consistently earn strong feedback from the platform's traveler community. The 2026 program continues to recognize destinations, restaurants, hotels, and experiences based on the reviews and ratings submitted by travelers, making the award particularly meaningful because it reflects the



experiences guests choose to share after visiting.

For Adega Gaucha, the 2026 award builds on three consecutive Travelers' Choice recognitions in 2023, 2024, and 2025, extending a four-year recognition streak for the Brazilian steakhouse brand.

### A Recognition Built Around the Guest Experience

Since opening its first restaurant in Orlando in 2021, Adega Gaucha has introduced Central Florida diners to the traditions of Southern Brazilian churrasco through fire-roasted meats, tableside Gaucho service, Brazilian-inspired dishes, and a hospitality experience centered on gathering around the table. What began as a single Orlando restaurant has since grown into a multi-location Brazilian steakhouse brand while maintaining the culinary traditions and welcoming spirit that shaped the company from the beginning.



That approach continues across the brand's restaurants in Orlando, Kissimmee, and Deerfield Beach, where guests can experience the restaurant's signature churrasco style alongside its Gourmet Table and broader selection of various dishes and beverages.

The company is now entering a new chapter of growth. Adega Gaucha recently celebrated five years since opening its doors in Orlando and was recognized on the 2026 Inc. 5000, ranking No. 1,891 among America's fastest-growing private companies and No. 79 in the Food & Beverage category. The company is also preparing to expand beyond Florida for the first time, with a new restaurant planned for January 2027 in Dunwoody, Georgia.

While the company continues to expand, the foundation of the experience remains closely connected to the cuisine and hospitality traditions that shaped Adega Gaucha from the beginning.

“Every award is meaningful, but what makes this recognition special is knowing it comes from the people who have actually sat at our tables and experienced Adegas Gaucha for themselves,” said Fabiano Borsato, Co-Founder and COO of Adegas Gaucha. “We are grateful to our guests and incredibly proud of our team for continuing to bring the flavors, hospitality, and spirit of Southern Brazil to every service.”



### Keeping Brazilian Tradition at the Center

At the heart of Adegas Gaucha is the churrasco tradition of Southern Brazil, where premium cuts are prepared over fire and served with an emphasis on quality, timing, hospitality, and the shared authentic [Brazilian dining experience](#).

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*Fabiano Borsato, CO-  
Founder/COO*

Guests can experience a selection of Brazilian-inspired cuts including Picanha, Fraldinha, Alcatra, beef ribs, lamb, chicken, pork, and other preparations, served according to the restaurant’s churrasco style. The experience is complemented by a Gourmet Table featuring seasonal vegetables, salads, fruits, Brazilian side-dishes, and other selections designed to bring greater variety to the table.

Rather than treating Brazilian cuisine as a trend, Adegas Gaucha has built its identity around preserving the character of the food and hospitality traditions that

inspired the restaurant while presenting them in a contemporary steakhouse setting.

That balance between tradition and modern dining has remained central to the company as it has expanded from its original Orlando location into additional Florida communities.

### Recognition During a Year of Continued Growth

The 2026 Travelers’ Choice recognition also adds to Adegas Gaucha’s growing record of industry and guest recognition. Earlier this year, the company was named a 2026 Best of Florida winner in the Steakhouses category by Guide to Florida, marking its fourth consecutive year of recognition through the program. Adegas Gaucha has also received repeated recognition from OpenTable and TripAdvisor, reflecting the continued response from guests across its Florida [locations](#).

Together, these milestones reflect different aspects of the company's development, from guest recognition and restaurant reputation to business growth and expansion.

For Adega Gaucha, however, the focus remains on what happens beyond the awards.

Every service represents another opportunity for the team to deliver the experience that guests associate with the brand: warm hospitality, carefully prepared food, attentive service, and the distinctive rhythm of churrasco served at the table.

### From Orlando to a Growing Top-rated Steakhouse Brand

At the heart of Adega Gaucha is an approach to Brazilian dining that brings together fire-roasted meats, tableside Gaucho service, Brazilian-inspired dishes, and a welcoming atmosphere centered on the shared dining experience. As the brand enters its next phase, that approach will continue to guide its growth while introducing the Adega Gaucha experience to new communities beyond Florida.

The upcoming Dunwoody location in January 2027 represents Adega Gaucha's first expansion outside Florida and will bring its flavors and ultimate experience to the Atlanta metropolitan area. The company has announced plans for the restaurant at Twelve24 in Dunwoody, Georgia.

As the brand enters this next stage, the 2026 Tripadvisor Travelers' Choice Award provides another point of recognition from the guests who have helped shape its story.

For Adega Gaucha, the achievement is not simply about adding another award to its collection. It represents the continued relationship between the restaurant, its team, and the guests who take the time to share their experiences.

### A Milestone Shared With Guests and the Team

Receiving the Tripadvisor Travelers' Choice Award for a fourth consecutive year is a milestone that Adega Gaucha shares with the people behind the restaurant and the guests who continue to walk through its doors.

From Gaucho chefs preparing and serving fire-roasted cuts to hospitality teams welcoming families, travelers, couples, and groups, every part of the restaurant contributes to the experience that ultimately reaches the guest.

Adega Gaucha currently welcomes guests at its restaurants in Orlando, Kissimmee, and Deerfield Beach.

For more information, restaurant locations, menus, and reservations, visit

[www.adegagaucha.com](http://www.adegagaucha.com).

## About Adega Gaucha

Founded in Orlando in 2021, Adega Gaucha is a Brazilian steakhouse brand inspired by the churrasco traditions and hospitality of Southern Brazil. The restaurant combines fire-roasted meats, tableside Gaucho service, an extensive Gourmet Table (50+ dishes), desserts, a bar, and a curated beverage program in a modern steakhouse setting.

Fabiano Borsato

Adega Gaucha

+1 347-922-8864

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