

Eco Iguassu[®]

Adventure

Bufalo Branco

Prime beef cuts specially prepared for barbecue and 26 years of gastronomy tradition at the Triple Border. Cozy environment, not touristy at all.

A very nice opportunity to try the best of prime cuts from Brazil.

Great variety of hot dishes in a stylish buffet, the meat is served in the table.

One of the biggest salads buffet in the region, covering homemade and seasonable leafs.





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Traditional carvery with a wide selection of steaks, including the Brazilian termite. Also beef, poultry, lamb and pork.

Also a buffet of traditionally homemade desserts, fruits like watermelon, cakes, fruit salads, pudding and jelly.



You can not miss that:

- Rump cut
- Top Sirloin
- Baby beef
- Filet mignon
- Pork loin
- Pork sausages
- Chicken sausages
- Turkeys balls
- Cheese
- Pine apple in a spear with cinnamon
- Chicken Breast wrapped in bacon
- Lamb chop



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QUIZ ON THIS RESTAURANT

BUFALO BRANCO

- No booking required;
- The rear of the steer (or heifer) is the most sought-after piece of meat in Brazil;
- In contrast to North American methods of butchery, preparation, and cooking, the Brazilian butchery style doesn't correspond directly to familiar Alberta cuts;
- Located at downtown;
- It can be privately organized (Lunch or Dinner) for an Incentive Group;
- For private events at least a week in advance for booking;
- Capacity 100 indoors;
- Open daily 12am to 11:30pm;

PLEASE NOTE ALL OUR SERVICES INCLUDES PRIVATE TRANSPORTATION AND GUIDING.

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