

MENUS

LUNCHTIME SELECTION

Weekdays £18.50

Weekends & Bank Holidays £20.50

EVENING SELECTION

Mon – Sun £31.20

CHILDREN

Under 5 yrs Free

5 – 8 yrs £6.70 | 9 – 12 yrs £10.30



VEGETARIAN / VEGAN / FISH

LUNCH

Weekdays £18.50

Weekends & Bank Holidays £20.50

EVENING

Mon – Sun £23.60



A suggested 10% service charge
will be added to the final bill.

FAZENDA LEEDS

Waterman's Place, 3 Wharf
Approach, Granary Wharf, Leeds
LS1 4GL (LS11 5PS for Sat Nav)

Tel : 0113 400 1183

Email : leeds@fazenda.co.uk

: @FazendaGroup

: /FazendaLeeds

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FAZENDA LIVERPOOL

Unit 2, Horton House Exchange
Flags, Liverpool, L2 3YL

Tel : 0151 659 1183

Email : liverpool@fazenda.co.uk

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FAZENDA MANCHESTER

The Avenue, Spinningfields
Manchester M3 3AP

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FOOD Menu

2017



FAZENDA
RODIZIO BAR & GRILL

OUR UNIQUE CONCEPT

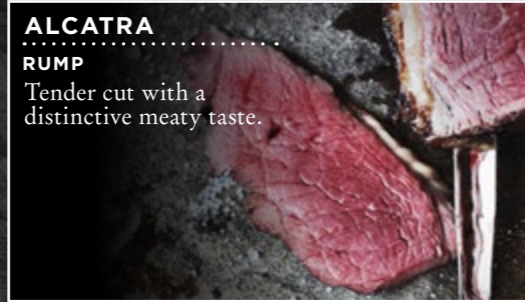
Your Fazenda experience begins with a visit to our gourmet sides bar that features quality salads, fresh cut vegetables, breads, cured meats, continental cheeses and hot dishes, including our traditional Brazilian Feijoada (bean stew with meat).

Once you are ready for the meats, you control the service with a small double-sided card placed on your table. The green side signals the chefs to bring out skewers of sizzling meats one by one, while the red side indicates a resting point. To resume the service, simply display the green side again. Use the card to control the service to your own pace. There is a large selection of meats and the beauty is you can have them all.

LUNCH TIME SELECTION



PICANHA
CAP OF RUMP
Our signature cut; delicate, juicy and full of flavour.



ALCATRA
RUMP
Tender cut with a distinctive meaty taste.



SOBRECOXA DE FRANGO
CHICKEN THIGHS
Marinated and tender.



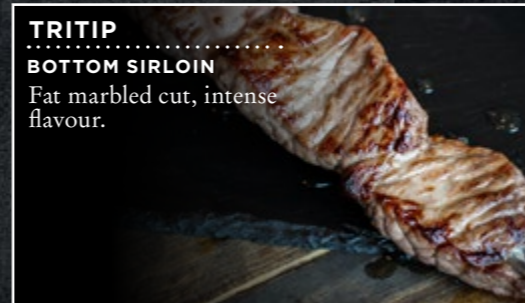
CORDEIRO
LAMB
Just grilled with salt or brushed with our mint sauce.



BARRIGA DE PORCO
PORK BELLY
Sliced and served with honey and cinnamon sauce.



LINGUIÇA GAÚCHA
PORK SAUSAGE
South American recipe, unique to Fazenda.



TRITIP
BOTTOM SIRLOIN
Fat marbled cut, intense flavour.



PRESUNTO COM ABACAXI
GAMMON WITH PINEAPPLE
Smoked, roasted flavour. Served with pineapple.

HAPPY TO SERVE ALL CUTS TO YOUR TASTE

Let us know how you prefer your meat cooked; rare through to well done – we are happy to serve all our cuts to your taste.



ASK FOR YOUR PREFERRED CUT TO COME OUT NEXT

All our meats are served as soon as they are ready, in no particular order by our gaúcho chefs but please feel free to ask for your preferred cut to come out next.



EVENING SELECTION *Includes lunch selection*



FILÉ-MIGNON
BEEF TENDERLOIN
Succulent, tender and lean.



FRALDINHA
BEEF SKIRT
Flavourful, juicy and marbled with fat.



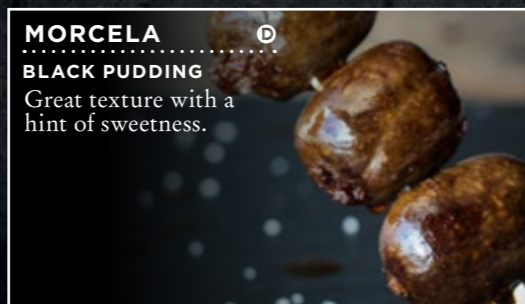
FRANGO COM TOUCINHO
CHICKEN WITH BACON
Traditional Brazilian bacon-wrapped chicken breast.



OUR BUTCHER'S CHOICE
A special cut of meat carefully selected by Fazenda's butcher.



CONTRA FILET
SIRLOIN
Rich in texture and flavour, with a succulent layer of fat.



MORCELA
BLACK PUDDING
Great texture with a hint of sweetness.



CORÇÃO DE FRANGO
CHICKEN HEARTS
Traditionally Brazilian, give it a try!

- 🍷 CONTAINS CELERY
- 🥛 CONTAINS DAIRY
- 🥚 CONTAINS EGGS
- 🐟 CONTAINS FISH
- 🌾 CONTAINS GLUTEN
- 🧄 CONTAINS MUSTARD
- 🍲 CONTAINS SOY

VEGETARIAN FISH & VEGAN MENU

All suitable options from our salad bar plus the following hot dishes and a dessert of your choice.

Coconut stew served with rice (Vegan).

Courgette & lemon gnocchi (Vegan). 🍷

Funghi gnocchi (Vegetarian). 🍷🌾

Pumpkin & blue cheese risotto (Vegetarian). 🍷🌾🥛

Cod & garlic gnocchi (Fish). 🍷🐟🌾🥚

Tuna steak & béarnaise sauce (Fish). 🍷🐟🥚

Please note that gnocchi can be substituted by gluten-free penne.