

Menu

F A Z E N D A

RODIZIO BAR & GRILL

PICADA

DESIGN

A typical South American board of cured meats, cheeses and pão de queijo

LUNCHTIME SELECTION

PICANHA

Cap of rump

CORDEIRO

Lamb rump

TRI-TIP

Bottom sirloin

BIFE ANCHO

Ribeye

PORCO DOCE

Pork collar with honey

LINGUIÇAS

Criollo & chorizo sausages

PRESUNTO & ABACAXI

Smoked gammon & pineapple

SOBRECOXA DE FRANGO

Chicken thighs

EVENING SELECTION

INCLUDES LUNCH SELECTION

FILE-MIGNON

Beef tenderloin

COSTEleta DE CORDEIRO

Lamb cutlets

ALCATRA

Rump

CONTRA-FILE

Sirloin

SIDES

BRAZIL

BATATA FRITA

(H)(V)

Salted fries

ARROZ BIRO-BIRO

(E)(G)(H)(V)

Long rice, onion, egg, carrot, corn

PURÉ DE BATATA DOCE

(D)(H)(V)

Sweet potato, feta cheese, mint

COGUMELOS

(D)(H)(V)

Mushrooms, garlic, cream

FEIJOADA

(S)(Y)

Black bean & pork stew

PANZANELLA

(D)(S)(D)(H)(V)

Burrata, basil, tomato

SALADA VERDE

(H)(V)

Oil & herb dressed lettuce

ARGENTINA

PAPAS CON TRUFA Y PARMESANO

(D)(H)(V)

Truffle & Parmesan fries

COLIFLOR ASADA

(D)(S)(D)(H)(V)

Roasted cauliflower, yogurt, pomegranate, mint

PROVOLETA

(D)(G)(S)(D)(H)(V)

Provolone, tomato, chimichurri

BROCCOLINI A LA PARRILLA

(H)(V)

Grilled tenderstem broccoli

MORRONES

(H)(V)

Piquillo roasted peppers, garlic

TARTAR DE REMOLACHA

(D)(S)(D)(H)(V)

Beetroot, orange, onion, goat's cheese

ENSALADA CESAR

(D)(E)(F)(G)(H)

Baby gem lettuce, cheese, anchovies, egg

SAUCES

MOLHO DE PIMENTA

CDV

Peppercorn sauce

VINAIGRETTE

SDHV

Brazilian pepper dressing

CHIMICHURRI

SDHV

Argentinian herb dressing

SALSA DE QUESO

DHV

Cheese sauce

HALAL LUNCHTIME SELECTION

PICANHA

Cap of rump

CORDEIRO

Lamb rump

TRI-TIP

Bottom sirloin

BIFE ANCHO

Ribeye

FRANGO PICANTE

Spicy chicken breast

LINGUIÇA

Beef sausage

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SOBRECOXA DE FRANGO

Chicken thighs

HALAL EVENING SELECTION

INCLUDES LUNCH SELECTION

FILE-MIGNON

Beef tenderloin

COSTELETA DE CORDEIRO

Lamb cutlets

ALCATRA

Rump

CONTRA-FILE

Sirloin

VEGETARIAN, PES CETARIAN & VEGAN MENU

INCLUSIVE OF ALL SUITABLE SIDES AND
A DESSERT OF YOUR CHOICE

MOQUECA

VEGAN

(H)(VN)

Tomato and coconut stew with seasonal vegetables and rice

RISOTO DE TRUFA E COGUMELO

VEGAN

(H)(VN)

Black truffle and wild mushroom risotto

TORTELLONI DE BETERRABA E REQUEIJÃO

VEGETARIAN

(D)(E)(G)(S)(H)(V)

Beetroot and goat's cheese pasta

RISOTO DE QUEIJO AZUL

VEGETARIAN

(D)(G)(M)(H)(V)

Pumpkin, spinach and blue cheese risotto

SALMÓN CRIOLLO

PES CETARIAN

(E)(F)(G)(H)

Grilled salmon served with egg & piquillo peppers

BACALHAU BAIANO

PES CETARIAN

(C)(R)(E)(F)(G)(H)

Cod & prawns served with squid ink linguine in a Brazilian sauce

DESSERTS

BRAZILIAN SWEET TREATS **DEGSYHV**

7

Six Brazilian classic mini desserts. You will fall in love with these

OUR TIRAMISU

DESYHV

6.8

All the flavours from the classic, but with a Fazenda twist

DULCE DE LECHE COULANT

DEHV

6.8

Dulce de leche cake. Warm and indulgent in the middle, topped with vanilla ice-cream

MARQUISE DE CHOCOLATE

DEHV

7

50P FROM EVERY MARQUISE WE SERVE GOES TO ACTION AGAINST HUNGER TO SUPPORT THEIR AID WORK AROUND THE WORLD

Our signature dessert. A rich chocolate base topped with dulce de leche and whipped cream

CHURROS

DGV

5

Argentinian dulce de leche-filled churros

ICE-CREAM SELECTION

DEHV

6.2

Three scoops of ice-cream.
Chocolate / Vanilla / Dulce de leche

SORBET SELECTION

HVN

6.2

Three scoops of refreshing sorbet.
Lime / Raspberry / Passion fruit

C CELERY

CR CRUSTACEAN

D DAIRY

E EGGS

F FISH

G GLUTEN

L LUPIN

M MUSTARD

ML MOLLUSCS

N NUTS

PN PEANUTS

S SESAME

SD SULPHITES

SY SOY

H HALAL

VN VEGAN

V VEGETARIAN

These symbols represent all key 14 allergens present across our menus, and also the different dietary requirements. Please note we cannot guarantee there won't be any cross-contamination in our food or drinks. If you suffer from any allergy or intolerance, please tell your server before you order.

Please see our drinks menu for relevant allergen information.

[CLICK HERE TO VIEW ALL OUR MENUS](#)