

# *Menu*

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**FAZENDA**  

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RODIZIO BAR & GRILL

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## PICADA

DESDSY

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

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## LUNCHTIME SELECTION

### PICANHA

Cap of rump

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### CORDEIRO

Lamb rump

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### TRI-TIP

Bottom sirloin

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### BIFE ANCHO

Ribeye

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### PORCO DOCE

Pork collar with honey

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### LINGUIÇAS

Criollo & chorizo sausages

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### PRESUNTO & ABACAXI

Smoked gammon & pineapple

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### SOBRECOXA DE FRANGO

Chicken thighs

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## EVENING SELECTION

INCLUDES LUNCH SELECTION

### FILE-MIGNON

Beef tenderloin

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### COSTEleta DE CORDEIRO

Lamb cutlets

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### ALCATRA

Rump

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### CONTRA-FILE

Sirloin

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# SIDES

## BRAZIL

### BATATA FRITA

(H)(VN)

Salted fries

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### ARROZ BIRO-BIRO

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

Long rice, onion, egg, carrot, corn

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### PURÉ DE BATATA DOCE

(D)(H)(V)

Sweet potato, feta cheese, mint

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### COGUMELOS

(D)(H)(V)

Mushrooms, garlic, cream

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### FEIJOADA

(S)(Y)

Black bean & pork stew

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### PANZANELLA

(D)(SD)(H)(V)

Burrata, basil, tomato

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### SALADA VERDE

(H)(VN)

Oil & herb dressed lettuce

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## ARGENTINA

### PAPAS CON TRUFA Y PARMESANO

(D)(H)(V)

Truffle & Parmesan fries

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### COLIFLOR ASADA

(D)(SD)(H)(V)

Roasted cauliflower, yogurt, pomegranate, mint

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### PROVOLETA

(D)(G)(SD)(H)(V)

Provolone, tomato, chimichurri

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### BROCCOLINI A LA PARRILLA

(H)(VN)

Grilled tenderstem broccoli

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### MORRONES

(H)(VN)

Piquillo roasted peppers, garlic

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### TARTAR DE REMOLACHA

(D)(SD)(H)(V)

Beetroot, orange, onion, goat's cheese

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### ENSALADA CESAR

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

Baby gem lettuce, cheese, anchovies, egg

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# SAUCES

## MOLHO DE PIMENTA

**CDV**

Peppercorn sauce

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## VINAIGRETTE

**SDHV**

Brazilian pepper dressing

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## CHIMICHURRI

**SDHV**

Argentinian herb dressing

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## SALSA DE QUESO

**DHV**

Cheese sauce

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# HALAL LUNCHTIME SELECTION

## PICANHA

Cap of rump

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## CORDEIRO

Lamb rump

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## TRI-TIP

Bottom sirloin

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## BIFE ANCHO

Ribeye

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## FRANGO PICANTE

Spicy chicken breast

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## LINGUIÇA

Beef sausage

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## SOBRECOXA DE FRANGO

Chicken thighs

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# HALAL EVENING SELECTION

INCLUDES LUNCH SELECTION

## FILE-MIGNON

Beef tenderloin

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## COSTEleta DE CORDEIRO

Lamb cutlets

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## ALCATRA

Rump

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## CONTRA-FILE

Sirloin

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# 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

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## RISOTO DE TRUFA E COGUMELO

VEGAN

(H)(VN)

Black truffle and wild mushroom risotto

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## TORTELLONI DE BETERRABA E REQUEIJÃO

VEGETARIAN

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

Beetroot and goat's cheese pasta

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## RISOTO DE QUEIJO AZUL

VEGETARIAN

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

Pumpkin, spinach and blue cheese risotto

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## SALMÓN CRIOLLO

PES CETARIAN

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

Grilled salmon served with egg & piquillo peppers

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## BACALHAU BAIANO

PES CETARIAN

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

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

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# DESSERTS

## BRAZILIAN SWEET TREATS **DEGSYHV**

7

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

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### OUR TIRAMISU

**DESYHV**

6.8

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

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### DULCE DE LECHE COULANT

**DESYHV**

6.8

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

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### MARQUISE DE CHOCOLATE

**DESYHV**

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

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### CHURROS

**DGHV**

5

Argentinian dulce de leche-filled churros

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### ICE-CREAM SELECTION

**DEHV**

6.2

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

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### SORBET SELECTION

**HVN**

6.2

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

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**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.

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