MENUS

In addition to our usual selection of meats, our Christmas menus include a glass of *Jeio Prosecco* or *Veuve Clicquot*, and a dessert sharing board with petit fours.

Please note on some Fridays we will only be serving our Christmas Menus.

CHRISTMAS MENU

Includes a glass of sparkling wine and our Christmas dessert.

LUNCHTIME SELECTION

Jeio Prosecco Lunch £25.80 Veuve Clicquot Lunch £29.80

EVENING SELECTION

Jeio Prosecco Evening £36.80 Veuve Clicquot Evening £40.80

CHILDREN

Under 5 yrs Free 5 - 8 yrs £6.70 | 9 - 12 yrs £10.30

VEGETARIAN / VEGAN / FISH OPTIONS

LUNCH

Jeio Prosecco Lunch £21.80 Veuve Clicquot Lunch £25.80

EVENING

Jeio Prosecco Evening £25.80 Veuve Clicquot Evening £29.80

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

FAZENDA LEEDS

Waterman's Place, Granary Wharf, Leeds LS1 4GI
For Sat Nav please use LS11 5PS
Tel: 0113 400 1183
Email: leeds@fazenda.co.uk

- **☞** @FazendaGroup
- f /FazendaLeeds
- * /FazendaLeeds



FAZENDA LIVERPOOL

Horton House, Exchange Flags Liverpool L2 3YI Tel : 0151 659 1183 Email : liverpool@fazenda.co.uk

- **y** @FazendaGroup
- f /FazendaLiverpool
- [6] /FazendaLiverpool



FAZENDA MANCHESTER

The Avenue, Spinningfields, Manchester M3 3AP
Tel: 0161 207 1183
Email: manchester@fazenda.co.uk

- **y** @FazendaGroup
- f /FazendaManchester
- /FazendaManchester

FOOD Menu

DECEMBER 2016

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.

PRE-ORDER YOUR WINES
AND CHAMPAGNES

FAZENDA



CHRISTMAS AT FAZENDA

In addition to our usual selection of meats, our Christmas menus include a glass of *Jeio Prosecco* or *Veuve* Clicquot, and a dessert sharing board with petit fours.

> Please note on some Fridays we will only be serving our Christmas Menus. Please contact your local Fazenda for details.

CHRISTMAS EVE & NEW YEARS EVE MENU

Includes a glass of sparkling wine and our Christmas dessert.

Jeio Prosecco Lunch £25.80 | Evening £36.80 Veuve Clicquot Lunch £29.80 | Evening £40.80



AVAILABLE THROUGHOUT DECEMBER

Fazenda will be closed on Christmas Day and for lunch on Boxing Day. We will also be closed on New Years Day and for lunch on January 2nd.

Drinks and desserts are not included unless otherwise stated. Choice of menus should be made in advance of your reservation.

FOR ALL BOOKINGS PLEASE PHONE OR EMAIL YOUR LOCAL RESTAURANT

A deposit of £10 per guest will be required to secure your reservation on either choice of menus. It will be fully deducted from your final bill on the day subject to 72 hours' notice regarding any guests who will not be attending on the day.

Reservations who wish to keep a table for the remainder of the New Years Evening, are advised to reserve at 8.30pm and onwards.

LUNCH TIME SELECTION +

Usual menu £19.50



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

SOBRECOXA DE

Marinated and tender.

FRANGO
CHICKEN THIGHS

BARRIGA DE PORCO

honey and cinnamon sauce.

BOTTOM SIRLOIN

Fat marbled cut, intense

Sliced and served with

PORK BELLY

TRITIP

flavour.



ALCATRA RUMP Tender cut with a distinctive meaty taste.



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



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



EVENING SELECTION

Usual menu f.29.50

FILÉ-MIGNON BEEF TENDERLOIN Succulent, tender and lean.



FRANGO COM TOCINO CHICKEN WITH BACON DO Traditional Brazilian baconwrapped chicken breast.



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



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



FRALDINHA BEEF SKIRT Flavourful, juicy and marbled with fat.



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



MORCELA
BLACK PUDDING ® Great texture with a hint of sweetness.

OUR DECEMBER SPECIALS



LINGUICA COM BACON PORK SAUSAGE WRAPPED IN BACON (D



PERU TURKEY BREAST + **CRANBERRY SAUCE**

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.



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



VEGETARIAN / VEGAN / FISH OPTIONS

Please ask a member of staff for our special menu.

Jeio Prosecco Lunch £21.80 | Evening £25.80 Veuve Clicquot Lunch f,25.80 | Evening f,29.80

CONTAINS DAIRY

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