FAZENDA
RODIZIO BAR & GRILL

DRINKS MENU
COCKTAILS

PEACH BLOSSOM
Peach extract, Peychaud’s bitters, gold dust, edible flower and orange blossom water
Beautiful, sweet and fresh, this is our take on a Bellini.
9.6

DOCTOR’S ORDERS
Old Forester bourbon, Giffard Banane du Bresil, demerara syrup, Fernet Branca, banana leaf and cherry
Deep flavours of the American bourbon, sweetened by the banana and with a bitter aromatic from the Fernet.
9.5

FAZENDA ESPECIAL
Yaguara Cachaça Branca, La Hechicera Solera 21YR, Velvet Falernum, pineapple, guava and lime
A fruity and tropical delight. Our signature drink.
11

CAIPIRINHA
Velho Barreiro cachaca, lime and sugar
Brazil’s national cocktail served the traditional way.
8.8

NON-ALCOHOLIC COCKTAILS

PASSION FRUIT REVELATION
Fresh passion fruit is shaken with passion fruit purée to make a long tropical non-alcoholic cocktail. Topped with soda and served with half a passion fruit.
4.1

NOG&T
Caleño Juniper & Inca Berry with elderflower. Topped with cucumber tonic.
4.8

CONTAINS: SD SULPHITES
FAZENDA ESPECIAL

INGREDIENTS:

- 18.75ml Yaguara Cachaça Branca
- 18.75ml La Hechicera Solera 21YR
- 50ml pineapple juice
- 50ml guava juice
- 12.5ml Velvet Falernum
- 12.5ml lime juice
- 1 dash of Angostura bitters

METHOD:

Combine all ingredients, except the bitters, into a Boston cocktail shaker tin and shake well with cubed ice until the tin feels ice cold. Strain the cocktail into a long glass filled with fresh ice cubes. Top the glass up with crushed ice and use a dash of Angostura bitters to add a drop of colour and aroma. To garnish the cocktail we use a pineapple leaf, lime wedge and an edible flower.
BEERS

DRAUGHT BEERS

**BRAHMA, BRAZIL 4.3%**
Brahma offers a distinct and exciting taste sensation with a clean, light and refreshingly crisp finish of papaya afternotes.

5.3 / 2.7

**ESTRELLA DAMM, BARCELONA, SPAIN 4.6%**
With an original recipe from 1876, this Catalan delicacy is a lightly hopped Pilsner style that oozes class.

5.8 / 2.9

**NAZCA IPA, CHILE 4.7%**
Inspired by the Nazca tectonic plate, which creates the Andes mountains that shape the unique Chilean environment. It has enticing aromas of citrus and honey with a long hoppy finish.

6.8 / 3.4

**GOOSE ISLAND 312, USA 4.2%**
Their Urban Wheat Ale is made with Cascade hops and packed with flavour. Smooth and creamy but still fresh.

6.7 / 3.4

CRAFT BEERS

**BUENOS AYRES DARK LAGER, GERMANY, 4.8% • 500ML**
Brewed with Argentine flair to German purity laws. Dark amber colour, delicate aroma and intense malty flavour.

5.8

**ESTRELLA INEDIT, BARCELONA, SPAIN, 4.5% • 750ML**
A ground-breaking beer developed in collaboration with the famous El Bulli chef Ferran Adria, “Inedit” translates as ‘never been done before’. It’s a unique coupage of 2 beer types using barley malt, wheat, citrus peel and liquorice.

10.2

**ROTHHAMMER BRAVE RED ALE, CHILE 5.0% • 330ML**
Rich amber ale. Smooth but intensely hopped.

5.3
## BEERS

### BOTTLED BEERS

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Country</th>
<th>ABV</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Estrella Galicia</strong></td>
<td>Spain</td>
<td>3.2%</td>
<td>0.05%</td>
</tr>
<tr>
<td><strong>Non Alcoholic Beer</strong></td>
<td></td>
<td></td>
<td>250ML</td>
</tr>
<tr>
<td>[Estrella Galicia, Spain]</td>
<td>[Spain]</td>
<td>[3.2%]</td>
<td>[0.05%]</td>
</tr>
<tr>
<td>Quilmes, Argentina</td>
<td>Argentina</td>
<td>4.9%</td>
<td>340ML</td>
</tr>
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<td>[Quilmes, Argentina]</td>
<td>[Argentina]</td>
<td>[4.9%]</td>
<td>[340ML]</td>
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</tbody>
</table>

Quilmes has an expressive character, golden hue, light fruity taste and a crisp, dry finish.

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<th>ABV</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Rekorderlig</strong></td>
<td>Sweden</td>
<td>4.5%</td>
<td>500ML</td>
</tr>
<tr>
<td><strong>Apple Cider</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>[Rekorderlig, Sweden]</td>
<td>[Sweden]</td>
<td>[4.5%]</td>
<td>[500ML]</td>
</tr>
<tr>
<td><strong>Rekorderlig</strong></td>
<td>Sweden</td>
<td>4.0%</td>
<td>500ML</td>
</tr>
<tr>
<td><strong>Strawberry &amp; Lime Cider</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>[Rekorderlig, Sweden]</td>
<td>[Sweden]</td>
<td>[4.0%]</td>
<td>[500ML]</td>
</tr>
</tbody>
</table>

Rekorderlig was the first to explore this unique flavour combination.

Initially made using the finest fermented pears, an added burst of strawberries and lime is then added.

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## Ciders

<table>
<thead>
<tr>
<th>Cider Name</th>
<th>Country</th>
<th>ABV</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Aspall Draught</strong></td>
<td>UK</td>
<td>5.5%</td>
<td>330ML</td>
</tr>
<tr>
<td><strong>Suffolk Cyder</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>[Aspall Draught, UK]</td>
<td>[UK]</td>
<td>[5.5%]</td>
<td>[330ML]</td>
</tr>
</tbody>
</table>

A classic medium-dry cider made from 100% pressed English apple juice.

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## Allergen Information

These symbols represent all key 14 allergens present across our menus. 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.

These are allergens present in the food ingredients that we add to the cocktails. The law does not require producers to communicate all ingredients present in their drinks so we cannot guarantee them to be allergen-free.
SOFT DRINKS

Coca-Cola 330ML 3.2
Diet Coke DIET 330ML 3.2
Coca-Cola ZERO 330ML 3.2
Sprite ZERO 330ML 3.2
GUARANÁ BRAZILIAN SOFT DRINK 330ML 3.2

FROBISHERS SPARKLING CLASSICS 330ML 3.3
Ginger Beer or Orange & Lemon

FROBISHERS FRUIT FUSION 275ML 3.3
Apple & Mango or Orange & Passion Fruit

1724 TONIC WATER, PERU 200ML 2.6

MINERAL WATER 330ML / 750ML 2.6/3.9
Still or sparkling

FRUIT JUICE 12oz 2.6
Orange / Pineapple / Apple / Cranberry / Guava
Click here to:
VIEW WINE MENU

Click here to:
VIEW ALL MENUS