

A close-up, high-angle shot of a rodizio grill. The grill is dark and circular, with several pieces of meat and bread cooking on it. The meat is dark brown and has a textured, charred appearance. The bread is golden-brown and has a soft, porous texture. The lighting is dramatic, highlighting the textures of the food against the dark background of the grill.

Menu

FAZENDA
RODIZIO BAR & GRILL



CORDEIRO

LAMB RUMP

Just grilled with salt or brushed with our mint sauce.

PICADA

DESDSY

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

ALCATRA

Rump

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

BIFE ANCHO

Ribeye

CONTRA-FILE

Sirloin

BUTCHER'S CHOICE

A special cut of meat selected by our Executive Chef



PROVOLETA

D G SD H V

An Argentinian classic. Provolone drizzled in chimichurri and topped with fresh cherry tomatoes. Accompanied with fresh bread for dipping.

SIDES

BRAZIL

BATATA FRITA

(HVN)
Salted fries

ARROZ BIRO-BIRO

(BGHV)
Long rice, onion, egg, carrot, corn

PURÊ DE BATATA DOCE

(DHV)
Sweet potato, feta cheese, mint

COGUMELOS

(DHV)
Mushrooms, garlic, cream

FEIJOADA

(SY)
Black bean & pork stew

PANZANELLA

(DSDHV)
Fresh mozzarella, basil, tomato

SALPICÃO SLAW

(SDHVN)
Cabbage, corn, raisins, carrot & mango-mayonnaise

ARGENTINA

PAPAS CON TRUFA Y PARMESANO

(DHV)
Truffle & Parmesan fries

PROVOLETA

(DGS DHV)
Provolone, tomato, chimichurri

BROCCOLINI A LA PARRILLA

(HVN)
Grilled tenderstem broccoli

MORRONES

(HVN)
Piquillo roasted peppers, garlic

TARTAR DE REMOLACHA

(DSDHV)
Beetroot, orange, onion, goat's cheese

ENSALADA VERDE

(MHVN)
Mixed greens salad with mustard vinaigrette

ESPÁRRAGOS

(MHVN)
Grilled asparagus, criollo sauce

SAUCES

MOLHO DE PIMENTA

Peppercorn sauce

(GDV)

VINAIGRETTE

Brazilian pepper dressing

(SDHVN)

CHIMICHURRI

Argentinian herb dressing

(SDHVN)

SALSA DE QUESO

Cheese sauce

(DHV)



ALCATRA

RUMP

Tender cut with a distinctive meaty taste.

HALAL LUNCHTIME SELECTION

PICANHA

Cap of rump

CORDEIRO

Lamb rump

TRI-TIP

Bottom sirloin

ALCATRA

Rump

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

BIFE ANCHO

Ribeye

CONTRA-FILE

Sirloin



BACALHAU BAIANO

CREFG®

PESCETARIAN

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

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



OUR TIRAMISU

DESY[®] H[®] V

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

DESSERTS

BRAZILIAN SWEET TREATS **DEGSYHV**

7.4

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

OUR TIRAMISU **DESYHV**

7.1

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

DULCE DE LECHE COULANT **DESYHV**

7.1

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

MARQUISE DE CHOCOLATE **DESYHV**

7.4

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 **DGHV**

5.2

Argentinian dulce de leche-filled churros

ICE-CREAM SELECTION **DEHV**

6.5

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

SORBET SELECTION **HVN**

6.5

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](#)