

DESSERTS

Menu

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BRAZILIAN SWEET TREATS

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

7.9 **D E G SY** **V H**

DULCE DE LECHE COULANT

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

7.7 **D E SY** **V H**

MARQUISE DE CHOCOLATE

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

7.9 **D E SD SY** **V H**

BOLO DE QUEIJO E MARACUJÁ

White chocolate and passion fruit cheesecake.

7.3 **D SY** **V H**

OUR TIRAMISU

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

7.7 **D E SY** **V H**

CHURROS

Argentinian dulce de leche-filled churros.

5.6 **D G** **V H**

ICE-CREAM SELECTION

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

7.1 **D E** **V H**

SORBET SELECTION

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

7.1 **VN** **H**

Allergen information and key can be found towards the end of the menu

AFTER DINNER DRINKS

ESPRESSO AZTECA

Our South American twist on the popular classic. We combine Cazcabel coffee liqueur with Guanabana Rum Liqueur and a shot of espresso. Finished with an orange twist.

7.9

MAGIA NEGRA

Rum, passion fruit, liquorice, dark chocolate and spices. A dark and intriguing drink. It's liquid black magic.

8.3 

PADRINHO

Cachaça, amaretto, Chambord, absinthe, bitters. Short and potent, this is not for the faint of heart.

9.1 

GRASSHOPPER

Crème de Menthe, white chocolate, cream and a touch of Fernet Branca. Dusted with nutmeg, this is simply delicious.

9.3 

BRANDY 25ML

TASTE THE DIFFERENCE ENJOY OUR BRANDY FLIGHT

12.5ml Hennessy VS / 12.5ml Ysabel Regina / 12.5ml Hennessy XO

10.5

HENNESSY VS (40%ABV)	4.9
YSABEL REGINA (42%ABV)	7.4
HENNESSY XO (40%ABV)	11.4
HENNESSY PARADIS (40%ABV)	31.1
HENNESSY RICHARD (40%ABV)	105
CALVADOS CHATEAU DU BREUIL (40%ABV)	5.6
ARMAGNAC BARON DE SIGOGNAC VSOP (40%ABV)	6.5

SINGLE MALT WHISKY 25ML

TREAT YOUR PALATE WITH A TASTER, ENJOY OUR WHISKY FLIGHT

12.5ml Glenmorangie 10yrs / 12.5ml Yamazaki
/ 12.5ml Ardbeg Uigeadail

9.5

GLENMORANGIE 10 YEARS (40%ABV)	5.6
THE YAMAZAKI DISTILLER'S RESERVE (43%ABV)	6
GLENMORANGIE LASANTA (46%ABV)	6.1
LAGAVULIN 16 YEARS (43%ABV)	6.4
ARBEG UIGEADAIL (54.2%ABV)	8.5
GLENMORANGIE 18 YEARS (43%ABV)	10.9

..... **LIQUEURS 25ML**

FRANGELICO HAZELNUT (20%ABV)	3.9
LIMONCELLO (27%ABV)	4
BAILEYS (17%ABV) 50ML	4.4
GRAND MARNIER (40%ABV)	4.4
CAZCABEL COFFEE (34%ABV)	5
LICOR DO MESTRE (30%ABV)	5.1

..... **DIGESTIFS 25ML**

FERNET BRANCA (40%ABV)	5.1
LA DIABLADA PISCO (40%ABV)	5.3
GREEN CHARTREUSE (55%ABV)	5.9

..... **COFFEES**

ESPRESSO	3.2
DOUBLE ESPRESSO	3.5
AMERICANO	3.2
LATTE	3.3
CAPPUCCINO	3.4
CORTADO (ESPRESSO WITH MILK)	3.2
LAGRIMA (WARM MILK WITH A DROP OF ESPRESSO)	3.2
BOMBON (ESPRESSO WITH CONDENSED MILK)	3.3
MACCHIATO	3.3
MOCHA	3.7
TEA	2.6
(Breakfast / Camomile / Earl Grey / Green Tea / Peppermint)	
LIQUEUR COFFEES	6.3
(Please see our selection of liqueurs, or ask for a recommendation)	

DESSERT WINES

VALDIVIESO ECLAT BOTRYTIS, SEMILLON 375ML

REGION: VALLE CURICO, CHILE • ABV 9%

Lovely honeyed grapefruit with some gentle candied lemon on the nose. Intense and vibrant. Very enjoyable with desserts and cheese.

75ML 7.3 / BOTTLE 33.2

RUBIS CHOCOLATE WINE, TEMPRANILLO 500ML

REGION: SPAIN • ABV 15%

Notes of rich cherry and red fruit enveloped in velvety premium dark chocolate flavour.

75ML 7.3 / BOTTLE 40.7

ALVEAR, PEDRO XIMÉNEZ 375ML

REGION: MONTILLA MORILES, SPAIN • ABV 15.7%

A stunningly sweet and treacly dessert wine bursting with dates, prune and fig.

75ML 8 / BOTTLE 46.2

SUSANA BALBO LATE HARVEST TORRONTES 500ML

REGION: SAN CARLOS, ARGENTINA • ABV 12.5%

Aromas of marmalade and honey, sweet but still refreshing with a zesty grapefruit kick. Hand picked grapes with some oak ageing.

75ML 8.1 / BOTTLE 49

SUSANA BALBO LATE HARVEST MALBEC 500ML

REGION: LUJAN DE CUYO, ARGENTINA • ABV 14%

Black cherry, tobacco and clove. Rich red fruits combine with hints of dark chocolate for great complexity. Long aged for full body.

75ML 8.4 / BOTTLE 50.1

FORTIFIED WINES

FAMILIA ZUCCARDI MALAMADO, MALBEC 750ML

REGION: MENDOZA, ARGENTINA • ABV 18.5%

Rich and ripe, well-balanced and not too sweet. Wonderful dessert wine that goes exceptionally well with chocolate.

50ML 4.8 / BOTTLE 59.4

WARRE' S LATE BOTTLED VINTAGE PORT 750ML

REGION: DOURO, PORTUGAL • ABV 20%

Aged in barrel until ready to drink. Refined and elegant with lots of red fruits. Raspberry and cherries combine with silky tannins and a seductive finish.

50ML 5 / BOTTLE 71

QUINTA VALLADO 10YR TAWNY PORT 500ML

REGION: DOURO, PORTUGAL • ABV 19%

Brown tawny colour due to extended ageing in barrel instead of bottle. It has rich, nutty aromas with flavours of sweet raisins, dates and spice.

50ML 6.8 / BOTTLE 65.5

QUINTA DA CAVADINHA VINTAGE PORT 750ML

REGION: DOURO, PORTUGAL • ABV 20%

Sweet and powerful flavours of ripe black plums, caramel, mocha and spice. This is perfect by itself or with cheese.

BOTTLE 88

BARBEITO SINGLE CASK MALVASIA 2002 500ML

REGION: MADEIRA • ABV 19%

Aromas of fig jam, candied fruit and floral notes. Refreshing zest and citrus on the palate to balance the luscious sweetness.

50ML 9.7 / BOTTLE 88

RIO VIESO OLOROSO SHERRY 750ML

REGION: JEREZ, SPAIN • ABV 20%

Mahogany in colour, with smoky wood aromas and flavours of walnuts and bitter chocolate. Well balanced, with a long after-taste. Produced in a solera system.

50ML 4.7 / BOTTLE 66.6

Gift Voucher

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OR CONTACT YOUR LOCAL FAZENDA RECEPTION

ALLERGEN INFORMATION

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 severe allergy or intolerance, please tell your server and a manager will take your order and communicate with our teams.

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.

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

F A Z E N D A

— RODIZIO BAR & GRILL —

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