

# DESSERTS

## *Menu*

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# ALLERGEN INFORMATION

## CLICK TO VIEW ALLERGEN INFORMATION

Our Allergen Guide is available on our website or via the QR code on your menu. It shows which of the 14 legally declarable allergens are contained in our menu items as well as “May Contain” information passed to us from the suppliers of the ingredients we use, but it does not list all ingredients in each menu item. You can also view the different dietary requirements in the guide.

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 and we will guide you through our system. We recommend that you check the Allergen Guide yourself every time you order even if you have dined previously with us, as our recipes sometimes change.

Allergen information is only available for some types of drinks.

Our menus or Market Table labels show nutritional calorie information per portion served or for each 100 grams. As a guidance the recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

Some of our meats are Halal. For more information, please ask a member of our team.

ⓋN VEGAN

Ⓥ VEGETARIAN

Ⓜ HALAL

## DESSERTS

### BRAZILIAN SWEET TREATS

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

7.9 (V) (H) 414 cal

### DULCE DE LECHE COULANT

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

7.7 (V) (H) 495 cal

### MARQUISE DE CHOCOLATE

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

7.9 (V) (H) 592 cal

### BOLO DE QUEIJO E FRAMBOESA

Creamy cheesecake topped with raspberry and white chocolate.

7.3 (V) (H) 547 cal

### MIL FOLHAS DE CACAU E CAFÉ

Layers of filo pastry, filled with sumptuous mousse of chocolate and coffee. Finished with warm chocolate sauce.

7.4 (V) (H) 594 cal

### DULCE DE LECHE CHURROS

Mini churros filled with dulce de leche, served with a dip of more dulce de leche.

4.9 (V) (H) 410 cal

### BRIGADEIROS

Two chocolate truffles and two coconut & lime truffles. The most famous Brazilian dessert, perfect with coffee.

4 (V) (H) 380 cal

### ICE-CREAM SELECTION

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

7.1 (V) (H) 434 cal

### SORBET SELECTION

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

7.1 (VN) (V) (H) 406 cal

## 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.

8.3 (V)

### MAGIA NEGRA

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

8.7 (V)

### PADRINHO

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

9.6 (V)

### GRASSHOPPER

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

9.8 (V)

## 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)	5.1
YSABEL REGINA (42%ABV)	7.8
HENNESSY XO (40%ABV)	12
HENNESSY PARADIS (40%ABV)	32.7
CALVADOS CHATEAU DU BREUIL (40%ABV)	5.9
ARMAGNAC BARON DE SIGOGNAC VSOP (40%ABV)	6.8

## 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)	5.9
THE YAMAZAKI DISTILLER'S RESERVE (43%ABV)	6.3
GLENMORANGIE LASANTA (46%ABV)	6.4
LAGAVULIN 16 YEARS (43%ABV)	6.7
ARDBEG UIGEADAIL (54.2%ABV)	8.9
GLENMORANGIE 18 YEARS (43%ABV)	11.5

## LIQUEURS 25ML

FRANGELICO HAZELNUT (20%ABV)	4.1
LIMONCELLO (27%ABV)	4.2
BAILEYS (17%ABV) 50ML	4.6
GRAND MARNIER (40%ABV)	4.6
CAZCABEL COFFEE (34%ABV)	5.3
LICOR DO MESTRE (30%ABV)	5.4

## DIGESTIFS 25ML

FERNET BRANCA (40%ABV)	5.4
LA DIABLADA PISCO (40%ABV)	5.6
GREEN CHARTREUSE (55%ABV)	6.2

## COFFEES

ESPRESSO (VN) (V) (H) 2 cal	3.4
DOUBLE ESPRESSO (VN) (V) (H) 4 cal	3.6
AMERICANO (VN) (V) (H) 4 cal	3.4
LATTE (V) (H) 71 cal	3.5
CAPPUCCINO (V) (H) 52 cal	3.6
CORTADO (ESPRESSO WITH MILK) (V) (H) 5 cal	3.4
LAGRIMA (WARM MILK WITH A DROP OF ESPRESSO) (V) (H) 3 cal	3.4
BOMBON (ESPRESSO WITH CONDENSED MILK) (V) (H) 83 cal	3.5
MACCHIATO (V) (H) 38 cal	3.5
MOCHA (V) (H) 53 cal	3.9
TEA (VN) (V) (H) 0 cal	2.7
(Breakfast / Camomile / Earl Grey / Green Tea / Peppermint)	
LIQUEUR COFFEES	6.6
(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 7.7 / BOTTLE 34.9**

### **RUBIS CHOCOLATE WINE, TEMPRANILLO 500ML**

REGION: SPAIN • ABV 15%

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

**75ML 7.7 / BOTTLE 42.7**

### **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 8.4 / BOTTLE 48.5**

### **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 8.5 / BOTTLE 51.5**

### **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 8.8 / BOTTLE 52.6**

## ..... 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 5 / BOTTLE 62.4**

### **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 5.3 / BOTTLE 74.6**

### **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 7.1 / BOTTLE 68.8**

### **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 92.4**

### **BARBEITO SINGLE CASK MALVASIA 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 10.2 / BOTTLE 92.4**

### **RIO VIEJO 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 4.9 / BOTTLE 69.9**

# *Gift Cards*

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# F A Z E N D A

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