

New Year's Eve Menu 80

Celebrate with us with this special festive menu that defines our essence

TIRA-GOSTOS / MORDIDAS
APPETISERS

SANDUÍCHE DE QUEIJO

164 cal V • H

Beetroot, goat's cheese, orange, mint

ACEITUNAS

82 cal VN • V • H

Gordal & Kalamata olives

ENTRADA / PLATOS CHICOS
STARTERS / SMALL PLATES

TONNATO VITELLO

410 cal H

Yellowfin tuna, beef cream emulsion, capers

FUGAZZETA

622 cal V • H

Charcoal pizza dough, mozzarella, Provolone,
goat's cheese, onion

BURRATA CRIOLLA

590 cal H

Burrata, Wagyu chorizo, tomato, ají rojo, cracker

Optional additions
JUST FOR YOU

CAVIAR + VEUVE CLICQUOT

128

388 cal H

Cornish Baeri caviar, Champagne

WAGYU CRUDO

40

403 cal V • H

120g A4 Wagyu beef tartare and charcuterie

GAMBA PATAGÓNICA

25

306 cal H

Giant king prawn, spicy chimichurri

And to make your Experience with us even more special...

KRUG NV 360

CHARDONNAY, PINOT NOIR, PINOT MEUNIER

Complex and powerful. Flowers in bloom. Fresh citrus fruit.

Marzipan, brioche and honey.

RODIZIO EXPERIENCE

A selection of 12 freshly-grilled meats carved at your table and complemented by a variety of dishes from our Market Table, which you can enjoy throughout your Experience with us

PICANHA

213 cal

Beef Prime Top Sirloin

FILÉ MIGNON

176 cal

Beef Tenderloin

BIFE ANCHO

175 cal

Beef Ribeye

CONTRA FILÉ

213 cal

Beef Sirloin

ALCATRA

183 cal

Beef Rump

WAGYU "BLANKETS"

393 cal

Wagyu Sausage wrapped in bacon

PICANHA DE CORDERO

167 cal

Lamb Rump

CHULETAS DE CORDERO

189 cal

Lamb Cutlets

LOMBO TRUFADO

323 cal

Truffled Pork Tenderloin

BARRIGA DE PORCO

427 cal

Pork belly

SOBRECOXA DE FRANGO

209 cal

Chicken Thighs

PEITO DE PATO

212 cal

Duck breast & red fruits

PRINCIPAIS / PRINCIPALES MAINS

Exquisitely crafted dishes (for those not having Rodizio Experience)

TRUTA

510 cal H

Fresh-water Scottish trout, piquillo peppers, onion, crème fraîche

BACALHAU À BRASILEIRA

536 cal H

Confit cod, potato, egg, peppers, black olive

Rodizio meat calories / 100g

ACOMPANHAMENTOS / AL LADO

SIDES

To complement your mains or rodizio meats

BATATA FRITA

203 cal VN • V • H

Potato fries, chimichurri

MORRONES

130 cal VN • V • H

Piquillo peppers, garlic

VERDES A LA PARRILLA

113 cal VN • V • H

Broccoli, mangetout beans, kale, garlic

MOLHOS E PÃO /SALSAS Y PAN

SAUCES & BREAD

CHIMICHURRI

139 cal VN • V • H

Argentinian herbs dressing

SALSA TRUFADA

180 cal H

Black truffle, cream, Parmesan

MOLHO DE PIMENTA

157 cal

Peppercorn sauce

DESSERT

FAZENDA SWEETS

502 cal V • H

Four classic Argentinian & Brazilian petit-fours per guest,
served sharing style

A service charge of 12.5% is added to the bill, all of which is shared between bar, reception, floor, kitchen and grill Teams as every Team Member plays a part in creating our guests' experience. This service charge is optional, please let our Team know if you wish to have it removed.



LEEDS

GRANARY WHARF

Tel : 0113 400 1183

Email : leeds@fazenda.co.uk

LIVERPOOL

EXCHANGE FLAGS

Tel : 0151 659 1183

Email : liverpool@fazenda.co.uk

MANCHESTER

SPINNINGFIELDS

Tel : 0161 207 1183

Email : manchester@fazenda.co.uk

EDINBURGH

GEORGE STREET

Tel : 0131 215 1234

Email : edinburgh@fazenda.co.uk

BIRMINGHAM

COLMORE ROW

Tel : 0121 728 5656

Email : birmingham@fazenda.co.uk

LONDON

BISHOPSGATE

Tel : 0203 370 7202

Email : bishopsgate@fazenda.co.uk

 : @Fazenda.Group

 : /Fazenda.Group

 : /Fazenda.Group