

# *Festive Pampas*

*A celebration of togetherness, our Festive Pampas brings the spirit of the season to your table*

LUNCH 65 / EVENING 85

## **APPETISERS**

*A single-bite explosion of flavours to kickstart your Fazenda Experience*

### OLIVE SPHERES

82 cal VN • V • H

Gordal & Kalamata spherification olives

### SANDUÍCHE DE QUEIJO

164 cal V • H

Beetroot, goat's cheese, orange

## **SMALL PLATES**

*Delectable dishes to share*

### TONNATO VITELLO

410 cal H

Yellowfin tuna, beef cream emulsion, capers

### FUGAZZETA

622 cal V • H

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

## **CHURRASCO EXPERIENCE**

## **DESSERT**

### FESTIVE TREATS

502 cal V • H

Six Brazilian petit-fours, with a festive touch

## **ALLERGY INFORMATION**



*Scan to learn more*

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

# *Pampas*

OUR FIVE-COURSE NON-MEAT PAMPAS MENU, WITH  
VEGETARIAN, VEGAN AND PES CETARIAN OPTIONS

PES CETARIAN - 65

VEGETARIAN / VEGAN - 55

## **APPETISERS**

*Select one*

### OLIVE SPHERES

82 cal VN • V • H

Gordal & Kalamata spherification olives

### BOLINHO DE BACALHAU

138 cal H

Cod, potato, lemon

### MOZZARELLA TRUFFLE

164 cal V • H

Mozzarella, black truffle

## **SMALL PLATES**

*Select one*

### FUGAZZETA

622 cal V • H

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

VEGAN OPTION AVAILABLE VN • V • H

### TONNATO VITELLO

410 cal H

Yellowfin tuna, beef cream emulsion, capers

### QUEEN SCALLOPS

290 cal H

Queen scallops, moqueca sauce, coconut, farofa

## MAINS

*Select one*

### VEGETABLE MOQUECA

465 cal VN • V • H

Grilled hearts of palm, corn, sweet potato,  
coconut & tomato stew

### TRUFFLE RISOTTO

482 cal VN • V • H

Wild mushroom risotto

TRUFFLE TABLE SERVING +12

### BEETROOT & GOAT'S CHEESE PASTA

773 cal V • H

Beetroot tortelloni, orange, feta cheese

### COD LOIN À BRASILEIRA

536 cal H

Confit cod, potato, egg, peppers, black olives

### TUNA STEAK

536 cal H

220g Yellowfin tuna loin, peppers vinaigrette

## OUR MARKET TABLE

*Boasting a range of starters, sides and accompaniments to enhance your Experience*

## DESSERTS

*Select one*

### FESTIVE TREATS

502 cal V • H

Six Brazilian petit-fours, with a festive touch

### SORBETS

406 cal VN • V • H

Passion fruit • Lime • Raspberry

