

Festive Pampas Menu

A sharing menu that defines our essence

80

AVAILABLE BETWEEN
MONDAY 20TH NOVEMBER AND SUNDAY 31ST DECEMBER

TIRA-GOSTOS / MORDIDAS APPETISERS

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

SANDUÍCHE DE QUEIJO 164 cal V • H

Beetroot, goat's cheese, orange, mint

ACEITUNAS 82 cal VN • V • H Gordal & Kalamata olives

BOLINHO PRETO 138 cal H Cod, potato, alioli, lemon

ENTRADA / PLATOS CHICOS STARTERS / SMALL PLATES

Delectable dishes to share

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 509 cal H Burrata, Wagyu beef chorizo, tomato, ají rojo

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

Prime Top Sirloin

FILÉ MIGNON

176 cal

Tenderloin

PICANHA DE CORDERO

167 cal

Lamb Rump

CHULETAS DE CORDERO

189 cal

Lamb Cutlets

BIFE ANCHO

175 cal

Ribeye

CONTRA FILÉ

213 cal

Sirloin

LOMBO TRUFADO

323 cal

Truffled Pork Tenderloin

BARRIGA DE PORCO

427 cal

Pork belly

ALCATRA

183 cal

Rump

WAGYU "BLANKETS"

393 cal

Wagyu Sausage wrapped in bacon

SOBRECOXA DE FRANGO

209 cal

Chicken Thighs

PEITO DE PATO

212 cal

Duck breast & red fruits

Rodizio meat calories / 100g



OUR MARKET TABLE

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

PRINCIPAIS/PRINCIPALES

MAINS

(FOR THOSE NOT HAVING THE RODIZIO EXPERIENCE)

Select one

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

ACOMPANHAMENTOS / AL LADO SIDES

To complement your 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 / SALSAS SAUCES

CHIMICHURRI

139 cal VN • V • H

Argentinian herbs dressing

MOLHO DE PIMENTA

157 cal

Peppercorn sauce

SALSA TRUFADA

180 cal H

Black truffle, cream, Parmesan

SOBREMESA DESSERT

FAZENDA SWEETS

502 cal V • H

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

Festive Non-Meat Pampas Menu

A sharing menu that defines our essence

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

TIRA-GOSTOS / MORDIDAS

APPETISERS

Select one

SANDUÍCHE DE QUEIJO

164 cal V • H

Beetroot, goat's cheese, orange, mint

ACEITUNAS

82 cal VN • V • H

Gordal & Kalamata olives

CHURRO TRUFADO

196 cal V • H

Churro, black truffle, Parmesan

ENTRADA / PLATOS CHICOS

STARTERS / SMALL PLATES

Select one

COGUMELOS

394 cal V • H

VEGAN OPTION AVAILABLE VN

Mushrooms, egg, truffle

BETERRABA

468 cal V • H

Beetroot, goat's cheese, orange

FUGAZZETA

622 cal V • H

VEGAN OPTION AVAILABLE VN

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

BURRATA CRIOLLA

363 cal V • H

Our vegetarian version, Burrata cheese,
tomato, charcoal crackers.



PRINCIPAIS / PRINCIPALES

MAINS

Select one

NO-MILANESA

620 cal VN • V • H

Plant-based protein breaded 'steak'

MOQUECA DA TERRA

465 cal VN • V • H

Grilled Palm heart, corn, sweet potato, coconut & tomato stew.

RISOTTO DE HONGOS

482 cal VN • V • H

Wild mushroom risotto

TRUFFLE TABLE SERVING +12

PASTA DE BETERRABA

773 cal V • H

Beetroot tortelloni, orange, feta cheese

OUR MARKET TABLE

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

SOBREMESAS

DESSERTS

Select one

FAZENDA SWEETS

502 cal V • H

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

SORBETS

406 cal VN • V • H

Choose three flavours from our selection:

PASSION FRUIT • LIME • RASPBERRY