



*Harnessing Pampas tradition and heritage, our aim is to take the essence of rodizio dining to another level.*

*Keeping our roots at the helm of our vision, we are fusing our core concept with delicate cooking, innovation and creativity.*

*Featuring exquisitely crafted dishes, sharing plates, rodizio meats and more, our Bishopsgate restaurant aims to deliver a Fazenda Experience like never seen before.*

## ALLERGY INFORMATION

*Scan or click the QR code to learn more*

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.

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VN: VEGAN

V: VEGETARIAN

H: HALAL

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A service charge of 13% 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. A minimum order of one main dish or rodizio experience per dining guest is required.

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## TIRA-GOSTOS / MORDIDAS

### APPETISERS

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

<b>TRUFA</b> 164 cal V • H Mozzarella, black truffle	<b>3.8</b>	<b>ACEITUNAS</b> 82 cal VN • V • H Gordal & Kalamata olives	<b>3.5</b>
<b>BOLINHO PRETO</b> 138 cal H Cod, potato, alioli, lemon	<b>3.8</b>	<b>CHORIPÁN DE WAGYU</b> 129 cal H Wagyu beef, eclair, chimichurri mayo	<b>4.5</b>

## ENTRADA / PLATOS CHICOS

### STARTERS / SMALL PLATES

*Delectable dishes to start or share*

<b>COGUMELOS</b> 394 cal V • H Mushrooms, egg, truffle VEGAN OPTION AVAILABLE VN	<b>9</b>	<b>POLVO GRELHADO</b> 548 cal H Grilled octopus, garlic, squid ink, lemon, potato	<b>26</b>
<b>FUGAZZETA</b> 622 cal V • H Charcoal pizza dough, mozzarella, Provolone, goat's cheese, onion	<b>10</b>	<b>CAVIAR E CHURROS</b> 388 cal H Cornish Baeri caviar, churros, crème fraîche	<b>58</b>
<b>VIEIRA</b> 190 cal H Scottish scallop, moqueca sauce, Yuzu, smoked ají	<b>9</b>	<b>EMPANADAS DE WAGYU</b> 548 cal Wagyu beef, egg, onion, peppers	<b>10</b>
<b>BRANDADA DE BACALHAU</b> 309 cal H Cod, potato, lemon mayo, bottarga	<b>14</b>	<b>CROQUETAS DE ASADO</b> 528 cal Beef ribs croquettes, potato, peppers, chimichurri mayo	<b>11</b>
<b>PASTEL DE CAMARÃO</b> 363 cal H Carabinero prawn tartare, feta cheese, roe mullet, empanada dough	<b>22</b>	<b>BURRATA CRIOLLA</b> 590 cal H Burrata, Wagyu chorizo, tomato, ají rojo, cracker VEGETARIAN OPTION AVAILABLE V • H	<b>14</b>  <b>12</b>
<b>TONNATO VITELLO</b> 410 cal H Yellowfin tuna, beef cream emulsion, capers	<b>22</b>	<b>ESPETINHOS DE CARNE</b> 463 cal Sashi Choco beef tenderloin skewers, black truffle, Parmesan	<b>16</b>
<b>GAMBA PATAGÓNICA</b> 306 cal H Giant king prawn, spicy chimichurri	<b>25</b>	<b>WAGYU CRUDO</b> 403 cal H 120g A4 Wagyu beef tartare and charcuterie	<b>40</b>

### CHILDREN'S PRICES

UNDER 8 YEARS: FREE

8-14 YEARS: 15.9

## RODIZIO EXPERIENCE

57

*A selection of 13 freshly-grilled meats & pineapple 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

### CHORIZO DE WAGYU

393 cal

Wagyu Beef Spicy Sausage

### BIFE DE WAGYU

208 cal

Wagyu Beef Denver

### ABACAXI GRELHADO

92 cal

Roasted pineapple with cinnamon

### 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

### CORAÇÃO DE FRANGO

172 cal

Chicken Hearts

## OUTRAS CARNES / OTRAS CARNES

### OTHER MEATS

*A selection of à la carte steaks and meats cooked and served Argentinian-style*

### BIFE DE CUADRIL

568 cal

300g Australian 'Jack's Creek' Black Angus grass-fed beef rump

32

### MILANESA RELLENA

839 cal

Spanish old-dairy cow rump filled with Provolone cheese & ibérico ham

34

### BIFE ANCHO

621 cal

300g Finnish Sashi chocolate-fed beef ribeye

46

### ASADO

899 cal

Slow-cooked Spanish Black Angus beef ribs, borettane onions, demi-glace

38

### BIFE DE LOMO

492 cal

250g Finnish Sashi chocolate-fed beef fillet

48

### BIFE DE WAGYU A5

940 cal

200g A5 Japanese Kagoshima Wagyu sirloin

110

*Meat calories / 100g*

## OUTROS PRINCIPAIS / OTROS PRINCIPALES

### OTHER MAINS

*Our selection of deliciously crafted vegan, vegetarian and pescetarian dishes*

<b>NO-MILANESA</b> 620 cal VN • V • H Plant based protein breaded “steak”, tomato, rocket, vegan cheese	<b>23</b>	<b>MOQUECA DE MAR</b> 629 cal H Cod, Carabinero prawn, mussels, tomato and coconut stew VEGAN OPTION AVAILABLE VN • V • H	<b>37</b> 23
<b>PASTA DE BETERRABA</b> 773 cal V • H Beetroot tortelloni, orange, feta cheese	<b>24</b>	<b>BARRIGA DE ATUM</b> 536 cal H Bluefin tuna belly, peppers vinaigrette	<b>46</b>
<b>RISOTTO DE HONGOS</b> 482 cal VN • V • H Wild mushroom risotto	<b>24</b>	<b>BACALHAU À BRASILEIRA</b> 536 cal H Confit cod, potato, egg, peppers, black olive	<b>32</b>

## ACOMPANHAMENTOS / AL LADO

### SIDES

*To complement your mains or rodizio meats*

<b>MORRONES</b> 130 cal VN • V • H Piquillo peppers, garlic	<b>5.8</b>	<b>VERDES A LA PARRILLA</b> 113 cal VN • V • H Broccoli, mangetout beans, kale, garlic	<b>6.5</b>
<b>BATATA FRITA</b> 203 cal VN • V • H Potato fries, chimichurri	<b>4.9</b>	<b>ARROZ CARRETEIRO</b> 306 cal Fried rice, chorizo, egg, cassava	<b>6.5</b>
<b>BONIATO</b> 219 cal V • H Sweet potato, feta cheese, ají rojo	<b>5.8</b>		
<b>FEIJOADA</b> 200 cal Black beans, chorizo, bacon, biquinho peppers	<b>6</b>		

## MOLHOS E PÃO /SALSAS Y PAN

### SAUCES & BREAD

<b>MOLHO DE PIMENTA</b> 157 cal Peppercorn sauce	<b>2.8</b>	<b>PAN Y MANTECA</b> 312 cal V • H A selection of breads and butters	<b>5.5</b>
<b>SALSA TRUFADA</b> 180 cal H Black truffle, cream, Parmesan	<b>2.8</b>	<b>PÃO DE QUEIJO</b> 406 cal V • H Brazilian cheese bread with Criolla sauce	<b>5.5</b>

# **F A Z E N D A**

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RODIZIO BAR & GRILL

## **LEEDS**

GRANARY WHARF

Tel : 0113 400 1183

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## **LIVERPOOL**

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