

Small Plates

Delectable dishes to start or share.

QUEEN SCALLOPS With rich tomato and coconut sauce and farofa. 290 cal • H	16	WAGYU EMPANADAS Wagyu beef, egg, onion, peppers. 548 cal • H	10
FUGAZZETA Charcoal pizza dough, mozzarella, Provolone, goat's cheese, onion. 622 cal V • H VEGAN OPTION • VN • V • H	10	GIANT KING PRAWN Grilled and served with spicy chimichurri. 306 cal • H	28
TONNATO VITELLO Yellowfin tuna, beef cream emulsion, capers. 410 cal • H	16	CROQUETAS DE ASADO Beef ribs croquettes, potato, pepper, chimichurri mayo. 528 cal	11

Our Churrasco Experience

In the Brazilian Pampas gaúchos have been masterfully cooking meat and sharing that tradition for over a century. Our Passadores harness these culinary traditions and skillfully butcher, season and grill each cut creating a salty bark outside and a juicy inside to delight the senses and create a memorable experience.

FULL CHURRASCO

LUNCH 49.9 / EVENING 64.9

Continuous tableside service of freshly-grilled cuts of succulent prime beef.

Enjoy classic cuts such as our signature Picanha, Sirloin, Fillet and Ribeye, as well as lamb, chicken and pork, carved at your table.

These are complemented by fries, Feijoada, rice and a variety of seasonal sides, alongside dishes from our Market Table, which you can enjoy throughout your Experience with us.

SHARE AN INDULGENT CUT

Sized to share at the table for 4 or more.

ROASTED BONE MARROW With sourdough bread, onions and chimichurri. 950 cal	24	GIANT KING PRAWNS Two of our giant king prawns, simply grilled and marinated with spicy chimichurri. 622 cal • H	50
DRY-AGED TOMAHAWK 1000g of 21-day dry-aged Bone-in Ribeye. 1430 cal • H	88	WAGYU NEW YORK STRIP 500g of thick cut Australian 100% full blood grade 9 Wagyu Sirloin. 2856 cal	98

Seafood, Vegetarian & More

Complemented by our seasonal sides, fries and Market Table.

SEAFOOD MOQUECA Cod, prawn, mussels in tomato and coconut stew. 629 cal • H	37	TUNA STEAK 220g Yellowfin tuna loin, peppers vinaigrette. 354 cal • H	32
COD LOIN "À BRASILEIRA" Confit cod, potato, egg, peppers, black olive. 536 cal • H	32	VEGETABLE MOQUECA Hearts of palm, sweet potato, corn in a tomato and coconut stew. 386 cal • VN • V • H	23
TRUFFLE RISOTTO Black truffle & wild mushrooms risotto. 482 cal • VN • V • H	24	BETROOT & GOAT'S CHEESE PASTA Beetroot tortelloni, orange, goat's cheese. 773 cal • V • H	24
SINGLE CUT CHURRASCO Choose your favourite cut: Picanha, Rump, Pork Collar, Lamb Picanha or Roasted Chicken Your cut of choice will be served continuously and carved tableside by our Passadores. All complemented by seasonal hot sides, fries and dishes from our Market Table, which you can enjoy throughout your Experience with us.	38	MARKET TABLE AND FEIJOADA LUNCH 17.5 / EVENING 20 Indulge in our Market Table, featuring a bountiful selection of gourmet salads and fresh vegetables, cured meats, Continental cheeses, antipasto dishes and more, alongside our traditional Feijoada – a black bean stew with sausage and fluffy rice. This menu also includes our seasonal side dishes and fries.	

CHILDREN UNDER 8YRS FREE - CHILDREN 8-14YRS 15

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.

H: HALAL • VN: VEGAN • V: VEGETARIAN