



*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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## APPETISERS

### TIRA-GOSTOS / MORDIDAS

*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>3.8</b>
<b>BOLINHO DE BACALHAU</b> 138 cal H Cod, potato, lemon	<b>3.8</b>	<b>CHORIPÁN DE WAGYU</b> 129 cal H Wagyu beef, eclair, chimichurri mayo	<b>4.5</b>

## SMALL PLATES

### ENTRADA / PLATOS CHICOS

*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, pineapple, peppers vinaigrette, sweet potato	<b>19</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>38</b>
<b>VIEIRAS</b> 290 cal H Queen scallops, moqueca sauce, coconut, farofa	<b>16</b>	<b>EMPANADAS DE WAGYU</b> 548 cal H 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>17</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 A4 Wagyu beef tartare, fried egg, potato, smoked ají	<b>24</b>

## 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

### FILE MIGNON

176 cal

Beef Tenderloin

### BIFE ANCHO



175 cal

Beef Ribeye

### CONTRA FILE

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

*Meat calories / 100g*



## RODIZIO WEEKEND LUNCH EXPERIENCE 35

*A selection of 8 freshly-grilled meats & pineapple carved at your table and complemented by a variety of dishes from our Market Table*

### CHILDREN PRICES

UNDER 8YRS FREE 8-14YRS 15.9

**OTHER MEATS**  
OUTRAS CARNES / OTRAS CARNES

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

<p><b>BIFE DE CUADRIL</b> <i>568 cal</i> 300g Australian 'Jack's Creek' Black Angus grass-fed beef rump</p> <hr/> <p><b>BIFE ANCHO</b> <i>621 cal</i> 300g Finnish Sashi chocolate-fed beef ribeye</p> <hr/> <p><b>BIFE DE LOMO</b> <i>492 cal</i> 250g Finnish Sashi chocolate-fed beef fillet</p>	<p><b>32</b></p> <p><b>46</b></p> <p><b>48</b></p>	<p><b>MILANESA DE BIFE 'A CABALLO'</b> <i>839 cal</i> Breaded Angus Beef Sirloin steak, chimichurri. Argentinian-style with two fried eggs (a Caballo)</p> <hr/> <p><b>ASADO</b> <i>899 cal</i> Slow-cooked Spanish Black Angus beef ribs, borettane onions, demi-glace</p> <hr/> <p><b>BIFE DE WAGYU A5</b> <i>940 cal</i> 200g A5 Japanese Kagoshima Wagyu sirloin</p>	<p><b>32</b></p> <p><b>38</b></p> <p><b>110</b></p>
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**OTHER MAINS**  
OUTROS PRINCIPALES / OTROS PRINCIPALES

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

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

### ACOMPANHAMENTOS / AL LADO

*To complement your mains or rodizio meats*

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

## SAUCES & BREAD

### MOLHOS E PÃO /SALSAS Y PAN

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