



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.

VN: VEGAN

V: VEGETARIAN

H: HALAL

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.

TIRA-GOSTOS / MORDIDAS

APPETISERS

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

SANDUÍCHE DE QUEIJO <i>164 cal</i> V • H Beetroot, goat's cheese, orange, mint	3.5	ACEITUNAS <i>82 cal</i> VN • V • H Gordal & Kalamata olives	3.5
BOLINHO PRETO <i>138 cal</i> H Cod, potato, alioli, lemon	3.5	CHORIPÁN DE WAGYU <i>129 cal</i> H Wagyu beef, eclair, chimichurri mayo	4.5

ENTRADA / PLATOS CHICOS

STARTERS / SMALL PLATES

Delectable dishes to share

COGUMELOS <i>394 cal</i> V • H Mushrooms, egg, truffle VEGAN OPTION AVAILABLE VN	9	CAVIAR E CHURROS <i>388 cal</i> H Cornish Baeri caviar, churros, crème fraiche	58
BETERRABA <i>468 cal</i> V • H Beetroot, goat's cheese, orange	9	EMPANADAS DE WAGYU <i>548 cal</i> Wagyu beef, egg, onion, peppers	10
FUGAZZETA <i>622 cal</i> V • H Charcoal pizza dough, mozzarella, Provolone, goat's cheese, onion	10	TONNATO VITELLO <i>410 cal</i> H Yellowfin tuna, beef cream emulsion, capers	22
LOCRO ARGENTINO <i>528 cal</i> Corn, chicken, pancetta, butter beans, ají picante	11	CROQUETAS DE ASADO <i>476 cal</i> Beef ribs croquettes, potato, peppers, chimichurri mayo	11
GAMBA PATAGÓNICA <i>306 cal</i> H Giant king prawn, spicy chimichurri	25	BURRATA CRIOLLA <i>590 cal</i> H Burrata, Wagyu chorizo, tomato, ají rojo, cracker VEGETARIAN OPTION AVAILABLE V • H	14 12
PASTEL DE CAMARÃO <i>363 cal</i> H Carabinero prawn tartare, feta cheese, roe mullet, empanada dough	22	WAGYU CRUDO <i>403 cal</i> H 120g A4 Wagyu beef tartare and charcuterie	40

CHILDREN'S PRICES

UNDER 8 YEARS: FREE

8-14 YEARS: 15.9

RODIZIO EXPERIENCE

49.9

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

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

WAGYU "BLANKETS"

393 cal

Wagyu Sausage wrapped in bacon

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

PEITO DE PATO

212 cal

Duck breast & red fruits

SASHI CHOCO STEAKS

Exclusively at Fazenda - Our Sashi Choco Steaks

Gaining an exquisite reputation from a unique diet of grass and cocoa beans, our highly regarded Sashi Choco Steaks are produced in Finland by John Sashi Nielson, a three times crowned World Steak Challenge winner and internationally renowned meat sommelier.

Our Sashi Choco Steaks include access to our Market Table

BIFE DE CHORIZO 300G

568 cal

Sashi Choco Beef Sirloin

43

BIFE ANCHO 300G

621 cal

Sashi Choco Beef Ribeye

46

FILLET STEAK 250G

492 cal

Sashi Choco Beef Tenderloin

48

PRINCIPAIS / PRINCIPALES

MAINS

Exquisitely crafted dishes

NO-MILANESA <i>620 cal</i> VN • V • H Plant-based protein breaded 'steak', tomato, rocket, vegan cheese	23	TRUTA <i>510 cal</i> H Fresh-water Scottish trout, piquillo peppers, onion, crème fraîche	33
PASTA DE BETERRABA <i>773 cal</i> V • H Beetroot tortelloni, orange, feta cheese	24	BACALHAU À BRASILEIRA <i>536 cal</i> H Confit cod, potato, egg, peppers, black olive	32
RISOTTO DE HONGOS <i>482 cal</i> VN • V • H Wild mushroom risotto	24	ASADO <i>899 cal</i> Slow-cooked Black Angus beef rib, borettane onions, demi-glaze	38
MOQUECA DE MAR <i>629 cal</i> H Cod, Carabinero prawn, mussels, tomato and coconut stew VEGAN OPTION AVAILABLE VN • V • H	37 23	BIFE DE WAGYU <i>940 cal</i> 200g A5 Japanese Kagoshima Wagyu Sirloin	110

ACOMPANHAMENTOS / AL LADO

SIDES

To complement your mains or rodizio meats

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

MOLHOS E PÃO /SALSAS Y PAN

SAUCES & BREAD

CHIMICHURRI <i>139 cal</i> VN • V • H Argentinian herbs dressing	2.8	FAROFA DE COCO <i>86 cal</i> VN • V • H Caasava flour, coconut	2.8
MOLHO DE PIMENTA <i>157 cal</i> Peppercorn sauce	2.8	PAN Y MANTECA <i>312 cal</i> V • H A selection of breads and butters	5.5
SALSA TRUFADA <i>180 cal</i> H Black truffle, cream, Parmesan	2.8	PÃO DE QUEIJO <i>406 cal</i> V • H Brazilian Cheese bread with selection of butters	5.5

F A Z E N D A

RODIZIO BAR & GRILL

LEEDS

GRANARY WHARF

Tel : 0113 400 1183

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LIVERPOOL

EXCHANGE FLAGS

Tel : 0151 659 1183

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