



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

*Keeping our roots at the helm of our vision,
we create an experience with exquisite grilled meats
and the culture of sharing at its core.*

Small Plates

Delectable dishes to start or share.

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

Seafood, Vegetarian & More

Our selection of deliciously crafted vegan, vegetarian and pescetarian dishes, complemented by our seasonal sides, fries and Market Table.

SEAFOOD MOQUECA	37	VEGETABLE MOQUECA	23
Cod, prawn, mussels in tomato and coconut stew. 629 CAL • H		Hearts of palm, sweet potato, corn in a tomato and coconut stew. 386 CAL • VN • V • H	
TUNA STEAK	32	TRUFFLE RISOTTO	24
220g Yellowfin tuna loin, peppers vinaigrette. 354 CAL • H		Black truffle & wild mushrooms risotto. 482 CAL • VN • V • H	
COD LOIN "À BRASILEIRA"	32	BEETROOT & GOAT'S CHEESE PASTA	24
Confit cod, potato, egg, peppers, black olive. 536 CAL • H		Beetroot tortelloni, orange, goat's cheese. 773 CAL • V • H	
MARKET TABLE AND FEIJOADA		SINGLE CUT CHURRASCO	38
LUNCH 17.5 / EVENING 20		Choose your favourite cut: Picanha, Rump, Pork Collar, Lamb Picanha or Roasted Chicken	
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.		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.	

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 / EVENING 62

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 between 4 or more

ROASTED BONE MARROW 24
With sourdough bread, onions and chimichurri.
950 CAL

GIANT KING PRAWNS 50
Two grilled giant king prawns, spicy chimichurri.
622 CAL • H

DRY-AGED TOMAHAWK 88
1000g of 21-day dry-aged long-bone ribeye.
1430 CAL

WAGYU NEW YORK STRIP 98
500g of thick cut 100% full-blood grade 9 Wagyu Sirloin.
2856 CAL • H

ALLERGY INFORMATION

Scan or click the QR code to learn more

VN: VEGAN

V: VEGETARIAN

H: HALAL

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.

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.

F A Z E N D A
RODIZIO BAR & GRILL

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