Pampas

A sharing menu that defines our essence

PESCETARIAN – 70 • VEGETARIAN / VEGAN – 55

OUR FIVE-COURSE NON-MEAT PAMPAS MENU,
WITH VEGETARIAN AND VEGAN OPTIONS

TIRA-GOSTOS / MORDIDAS
APPETISERS

Select one

ACEITUNAS
82 cal VN • V • H
Gordal & Kalamata olives

BOLINHO PRETO
138 cal H
Cod, potato, alioli, lemon

TRUFA
164 cal V • H
Mozzarella, black truffle

ENTRADA / PLATOS CHICOS
STARTERS / SMALL PLATES

Select one

COGUMELOS
394 cal V • H
Mushrooms, egg, truffle
VEGAN OPTION AVAILABLE VN

FUGAZZETA
622 cal V • H
Charcoal pizza dough, mozzarella,
Provolone, goat's cheese, onion

BURRATA CRIOLLA
363 cal V • H
Our vegetarian version, Burrata cheese,
tomato, charcoal crackers

POLVO GRELHADO
548 cal H
Grilled octopus, garlic, squid ink, lemon, potato

PASTEL DE CAMARÃO
363 cal H
Carabinero prawn tartare, feta cheese, roe mullet, empanada dough

FAZENDA RODIZIO BAR & GRILL

PRINCIPAIS / PRINCIPALES

MAINS

Select one

MOQUECA DA TERRA

465 cal VN • V • H

Grilled hearts of palm, corn, sweet potato, coconut & tomato stew

---

RISOTTO DE HONGOS

482 cal VN • V • H

Wild mushroom risotto

TRUFFLE TABLE SERVING +12

PASTA DE BETERRABA

773 cal V • H

Beetroot tortelloni, orange, feta cheese

BACALHAU À BRASILEIRA

536 cal H

Confit cod, potato, egg, peppers, black olives

MOQUECA DE MAR

629 cal

Cod, Carabinero prawn, mussels, tomato and coconut stew

OUR MARKET TABLE

Boasting a range of starters, sides and accompaniments to enhance your Experience

SOBREMESAS

DESSERTS

Select one

FAZENDA SWEET BOX

502 cal V • H

Five classic Argentinian & Brazilian petit-fours

SORBETS

406 cal VN • V • H

PASSION FRUIT • LIME • RASPBERRY