



FAZERNDA

CLICK HERE TO SEE

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 VEGETARIAN H HALAL

OUR UNIQUE Concept

At Fazenda, our heritage is at the heart of everything we do, and we are delighted to bring you the exquisite flavours and culinary traditions of our South American roots.

Indulge in continuous table-side service of the finest grilled meats, using your double-sided card to control the flow at your own pace. The green side signals our passadores (meat chefs) to bring out skewers of freshly prepared meats one by one, while the red side indicates a resting point. Our meat is usually served medium-rare to medium, though we are happy to serve all our cuts to your preferred taste.

A sumptuous selection of Argentinian and Brazilian hot side dishes are served directly at your table upon request to complement your meats, while our brand-new Market Table boasts an array of charcuterie and continental cheeses, seafood, fresh salads and vegetables to be enjoyed throughout your Fazenda experience.

LUNCHTIME SELECTION

33.9

PICANHA

Cap of rump 210 cal

CORDEIRO

Lamb rump / leg 231 cal

TRI-TIP

Bottom sirloin 158 cal

ALCATRA

Rump 182 cal

PORCO DOCE

Pork collar with honey 214 cal _____

LINGUICA

Criollo sausage 249 cal

PRESUNTO & ABACAXI

Smoked gammon and pineapple 132 cal

SOBRECOXA DE FRANGO

Chicken thighs 209 cal

EVENING SELECTION INCLUDES LUNCH SELECTION

48.5

FILÉ-MIGNON

Beef tenderloin 176 cal

BIFE ANCHO

Ribeve 173 cal

CONTRA-FILÉ

Sirloin 211 cal

.....

PICANHA DE CORDEIRO

Lamb cap of rump with rosemary and garlic

CHILDREN'S MENU

UNDER 8 YRS FREE

CORAÇÃO DE FRANGO

Chicken hearts 157 cal

CHORIZO DE WAGYU

Spicy Wagyu beef sausage 231 cal

BUTCHER'S CHOICE

A special cut of meat selected by our Executive Chef -----

8 - 14 YRS 13.9

SIDES

BRAZIL

BATATA FRITA

Salted fries 203 cal V•VN•H

.....

PURÊ DE BATATA DOCE

Sweet potato, feta cheese, mint 219 cal V•H

COGUMELOS

Mushrooms, garlic, cream 244 cal V•H

FEIJOADA

Black bean and pork stew 200 cal

.....

ARROZ BIRO-BIRO

Long rice, onion, egg, carrot, corn 277 cal V•H

PIMENTAS DE CHEIRO

Little Padrón peppers served with a lemon mayonnaise *192 cal* V•H

ARGENTINA

PAPAS CON TRUFA Y PARMESANO

Truffle and Parmesan fries 220 cal V•H

.....

PROVOLETA

Provolone, tomato, chimichurri 465 cal V•H

BROCCOLINI A

Grilled broccoli 56 cal V•VN•H

36 cai V•VN•H

MORRONES

Piquillo roasted peppers, garlic 81 cal V•VN•H

PAPA ASADA CON AJÍ Roasted potato, alioli and ají chilli sauce 423 cal V•H

EMPANADA DE POLLO

Argentinian pastry filled with chicken, peppers, mozarella and onion *370 cal*

SAUCES + ACCOMPANIMENTS

PÃO DE QUEIJO

Brazilian cheese breads served with truffle cheese sauce 408 cal V•H

+00 Cui V •1

FAROFA COM CARNE

Fried cassava flour, chorizo, bacon, egg *390 cal*

BANANA FRITA

Fried banana with piri-piri & lemon sauce 259 cal V•VN•H SALSA DE PIMIENTA

Peppercorn sauce 65 cal

SALSA TRUFADA

Truffle cheese sauce 108 cal V

V•H

PAN CON MANTECA

Sourdough roll and charcoal chimichurri butter 223 cal V•H

VEGAN, VEGETARIAN & PESCETARIAN MENU

INCLUSIVE OF ALL SUITABLE SIDES AND A DESSERT OF YOUR CHOICE

LUNCHTIME MENU

.

EVENING MENU

26

VEGAN

MOQUECA

Tomato and coconut stew with seasonal vegetables and rice 386 cal V•VN•H

RISOTO DE TRUFA E COGUMELO

Black truffle and wild mushroom risotto 412 cal V

V•VN•H

VEGETARIAN

TORTELLONI DE BETERRABA E REQUEIJÃO

Beetroot and goat's cheese pasta 773 cal

V•H

н

RISOTO DE QUEIJO AZUL

Pumpkin, spinach and blue cheese risotto	
633 cal	V•H

PESCETARIAN

SALMÓN CRIOLLO

Grilled salmon served with egg and piquillo peppers

707 cai

BACALHAU BAIANO

Cod and prawns served with squid ink linguine in a Brazilian sauce 376 cal H

HALAL LUNCHTIME SELECTION

33.9

PICANHA

Cap of rump 210 cal

CORDEIRO

Mint marinated lamb leg 231 cal

TRI-TIP

Bottom sirloin 158 cal

ALCATRA Rump 182 cal _____ FRANGO PICANTE

Spicy chicken 218 cal

CHORIZO DE WAGYU

Spicy Wagyu beef sausage 231 cal

SOBRECOXA DE FRANGO Chicken thighs 209 cal

HALAL EVENING SELECTION INCLUDES LUNCH SELECTION

48.5

.

FILÉ-MIGNON

Beef tenderloin 176 cal

BIFE ANCHO

Ribeve 173 cal

CONTRA-FILÉ

Sirloin 211 cal

PICANHA DE CORDEIRO

Lamb cap of rump with rosemary and garlic 167 cal

CORAÇÃO DE FRANGO

Chicken hearts 157 cal

LEEDS

Waterman's Place, 3 Wharf Approach, Granary Wharf, Leeds LS1 4GL (LS11 5PS for Sat Nav)

Tel : 0113 400 1183 Email : leeds@fazenda.co.uk

LIVERPOOL

Unit 2, Horton House, Exchange Flags, Liverpool L2 3YL

Tel : 0151 659 1183 Email : liverpool@fazenda.co.uk

MANCHESTER

The Avenue, Spinningfields, Manchester M3 3AP

Tel : 0161 207 1183 Email : manchester@fazenda.co.uk

EDINBURGH

102 George Street, Edinburgh EH2 3DF

Tel : 0131 215 1234 Email : edinburgh@fazenda.co.uk

BIRMINGHAM

55 Colmore Row, Birmingham B3 2A A

Tel : 0121 728 5656 Email : birmingham@fazenda.co.uk

BISHOPSGATE Coming 2023

0011115 2023





- (O) : /Fazenda.Group
- :/Fazenda.Group