



Destacados

*Enhance your
Fazenda Experience*

FAZENDA
RODIZIO
F.
BAR & GRILL

DESTACADOS SELECTION

VIEIRAS

Scottish Queen Scallops served with a garlic mousse
and manioc flour (8) • H

26

*Suggested Pairing: Veuve Clicquot Brut Yellow Label Champagne.
The freshness, delicate flavours and power of this champagne
take this dish to the next level (125ml)*

15.9

CORNISH BAERI CAVIAR

Baeri Caviar served with freshly baked pão de queijo
& crème fraîche (20g) • H

48

*Suggested Pairing: Because a great experience can only become sublime when you
choose the best, we believe the citrus notes and crisp perfection achieved by
Dom Pérignon Champagne is the perfect match for this elegant caviar (75cl bottle)*

237.9

FOR ALLERGEN INFORMATION
PLEASE SEE OUR FOOD MENU

H: HALAL

DESTACADOS SELECTION

WAGYU CECINA

A4 grade Spanish Wagyu charcuterie. Air-dried for 18 months (100g) • H
29

Suggested Pairing: To master and heighten the flavours of this unbelievable cured meat we suggest pairing it with Viña Progreso, Sangiovese. This wine from Uruguay brings the fruit and acidity from its ancestors in Italy with a South American stamp (125ml glass)

10.5

WAGYU & WHISKY

A5 grade Japanese Wagyu Sirloin thin steak (200g)

Presented at your table before cooking and complemented by an *Ardbeg Uigeadail* serve to elevate the complex flavours of this exquisitely marbled cut.

Please note that the pairing is included in this dish.

87

LEEDS
WATERMAN'S PLACE

LIVERPOOL
EXCHANGE FLAGS


MANCHESTER
SPINNINGFIELDS


EDINBURGH
GEORGE STREET


BIRMINGHAM
COLMORE ROW

BISHOPSGATE
OPENING AUGUST 2023

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