



## **DRINKS MENU**

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You are invited to join us on an opulent journey of flavours that blend culinary art with traditional South American beverages, crafted to enchant your senses and elevate your spirit. Our menu features a selection of sophisticated long-serves and timeless classics, each with a unique Fazenda twist, transporting you to the heart of South America with every sip.

# SIGNATURE COCKTAILS

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## CHECK MATE

13

Apostoles Mate Gin | Fir Tree Liqueur | Chartreuse Green | Mate | Soda Water

*A light and long drink to introduce you to the flavours of one of the most popular drinks in Argentina: Mate tea*

COMPLEX • GRASSY • REFRESHING

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## WILD STAR

12

Planteray 3 Stars White Rum | Passion Fruit Liqueur | Lychee Liqueur | Tonka Bean Liqueur | Aperol | Amargo Chuncos Bitters | Egg White

*Our South American take on the classic Pornstar Martini. An exotic and moreish cocktail, with lots of tropical character*

EXOTIC • FRUITY • VELVETY

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## UP IN RIO

14

Yaguara Orgánico Cachaça | Plum Sake | Melonade Aperitif | Banana Liqueur

*A modern approach to Brazil's national cocktail. Served straight up, this is an elegant drink with a delicious triple fruit combination*

BOOZY • ELEGANT • FRUITY

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## FAZENDA ESPECIAL

14

Yaguara Orgánico Cachaça | Passion Fruit Liqueur | Peach Liqueur | Pampelle Grapefruit Aperitif | Guaraná | Pineapple | Bitters Batch 42

*Our signature libation returns. A perfect expression of simplistic elegance balanced with a playful and mouth-watering flavour profile*

DELIGHTFUL • FRUITY • TROPICAL

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## CRISTAL COLADA

12

Aluna Coconut Rum | Planteray 3 Stars White Rum | Pineapple | Coconut Water | Orange Blossom Water

*If you like Piña Coladas and gettin' caught in the UK rain, try this sleek coconutty concoction and fall in love again with this timeless classic*

COCONUTTY • LIGHT • TROPICAL

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## SPICY AFFAIR

13

Padrón Pepper Infused El Jimador Reposado Tequila | Ancho Reyes | Smokehead Unfiltered | Williams Pear Liqueur | Ginger

*A racy twist on a classic Margarita to keep the flame alight*

FRAGRANT • SPICY • TART

# BARTENDERS' SELECTION

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## CAMPO DEL CIELO

18

Talisker Port Ruighe | Apricot Liqueur | Blackberry Liqueur | Cocoa Liqueur | Antica Formula | Chocolate Bitters

*A premium expression inspired in Campo del Cielo, a unique place in Argentina where iron meteorites were found. This cocktail resembles the essence of the place itself, dark and mysterious*

FRUITY • MYSTERIOUS • SMOKY

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## PEAT LIKES CHOCOLATE

14

Cutty Sark Prohibition | Alvear Pedro Ximenez | Cocoa Liqueur | Smokehead Unfiltered | Black Walnut Bitters

*This local cocktail marries the smoky depth of peat with the rich, indulgent notes of chocolate. Each sip offers a complex journey from the initial warmth of the whiskey to the lingering sweetness of chocolate, making it a sophisticated choice for those who appreciate the finer things in life*

CHOCOLATEY • COMPLEX • RICH

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## LOWLAND SOUR

12

Edinburgh Gin | Belsazar Rose | Coconut | Egg White | Peychaud Bitters

*A refreshing blend of Edinburgh Gin, with Raspberry notes of Belsazar and hints of coconut. A delightful and velvety concoction that is as delicious as it is complex*

CITRUSY • EXOTIC • VELVETY

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# FESTIVE COCKTAILS

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## CHRISTMAS TALE

13.5

ALSO AVAILABLE AS A NON-ALCOHOLIC COCKTAIL

6.5

CREATED BY MARCO MORITZ, EDINBURGH

Tanqueray 10 | Pampelle Liqueur | Pomegranate | Cinnamon | Peychaud's Bitters

*Glorification of our roots, a cocktail to introduce you to a popular spice from Brazil: cinnamon*

AROMATIC • BITTERSWEET • DELICATE

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## ABACAXI BRILHANTE

13.5

ALSO AVAILABLE AS A NON-ALCOHOLIC COCKTAIL

7

CREATED BY TAD DELEONABREU, BISHOPSGATE

Pimento Dram Liqueur | Tanqueray 10 | Pineapple & Cinnamon Cordial | Seival Brut

*A twist on a French 75 with an homage to the grilled Pineapple that we serve as a part of our Churrasco Experience*

FRUITY • REFRESHING • SPICY

# NON-ALCOHOLIC COCKTAILS

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## **PASSION RELOADED** 6

Passion Fruit | Coconut Water | Honey | Pineapple & Almond Soda Water

*Revitalising one of our most loved non-alcoholic drinks. An eclectic expression of colour and flavour*

EXOTIC • LIGHT • REFRESHING

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## **GUARANA BLAST** 5

Guarana | Elderflower | Cranberry

*Bringing the flavour of the indigenous Amazonian superfruit to you in this powerful tangy non-alcoholic concoction*

FLORAL • FRUITY • TANGY

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## **YERBATINI** 7

Caleño Alcohol-Free Gin | Mate | Verjus

*The unmistakable flavour of the traditional Argentinian herbal tea transformed in a short and intense non-alcoholic martini*

GRASSY • REFRESHING

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# SOFT DRINKS

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SOFT DRINKS 330ML	4
GUARANÁ BRAZILIAN SOFT DRINK 330ML	4
FRUIT JUICE 250ML	4
FRANKLIN & SONS SOFT DRINKS 275ML	4
FRANKLIN & SONS TONICS AND SODAS 200ML	3
MINERAL WATER 330ML / 750ML	3/5
STILL / SPARKLING	

# COFFEE & TEA

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COFFEE	4
LIQUEUR COFFEE	8
TEA	3

## DRAUGHT BEERS

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**ESTRELLA DAMM** SPAIN • 4.6% **6.9**

*With an original recipe from 1876, this Catalan delicacy is a lightly hopped Pilsner-style that oozes class*

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**ROSA BLANCA** UK • 3.4% **6**

*Founded in Mallorca in 1927, this is a hoppy lager. Low fermentation, smooth and refreshing with an intense aroma*

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**GUINNESS** IRELAND • 4.2% **6.9**

*Traditional Irish stout beer made from a specific strain of ale yeast. Earthy bitterness and mild coffee-like acidity*

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**COMPLOT SESSION IPA** SPAIN • 4.3% **7.5**

*The first beer crafted with Mediterranean hops. COMPLOT IPA is a very refreshing and light Session IPA with hints of tropical and citrus fruit*

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**PAOLOZZI UNFILTERED** SCOTLAND • 5.2% **7.5**

*A lager based on historic, Munich-Helles style; and inspired by the life and work of Eduardo Paolozzi. A refined beer with a bitter-sweet balance*

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**UNTITLED IPA** SCOTLAND • 5.5% **7**

*Introducing Edinburgh Beer Factory's Untitled IPA, a perfectly balanced blend of new wave and old world hops*

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## BOTTLED BEERS

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**QUILMES** ARGENTINA • 4.9% • 340ML **6.6**

*Quilmes has an expressive character, golden hue, light fruity taste and a crisp, dry finish*

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**ANTARTICA ORIGINAL** BRAZIL • 5% • 300ML **7**

*A pilsen-type beer with a smooth flavour, with slight bitterness and hop aromas*

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**INEDIT DAMM** SPAIN • 4.8% • 750ML **15.5**

*A ground-breaking beer developed in collaboration with the famous El Bulli chef Ferran Adria, 'Inedit' translates as 'never been done before'. It's a unique coupage of two beer types using barley, malt, citrus peel and liquorice*

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**GUEST BEER**

*Ask your server for more details about our Guest Beer*

## BEER CANS

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### FAZENDA LAGER

UK • 4% • 440ML

**6.9**

*A joint collaboration with one of our local breweries, Northern Monk, which delivers a refreshing and slightly sweet lager*

## CIDERS

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### WIGNAC ORGANIC CIDRE

FRANCE • 4.5% • 330ML

**6.9**

*100% natural, no added sugar and naturally gluten-free. Made of pure fruit juice and no sulphites*

### WIGNAC ORGANIC ROSE CIDRE

FRANCE • 4.5% • 330ML

**6.9**

*Matured in the French Ardennes, this is a 100% pure fruit juice rosé cider. Refreshing, natural, no added sugar. Naturally gluten-free with no sulphites*

## ALCOHOL-FREE BOTTLED BEERS

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### FREE DAMM

SPAIN • 0% • 330ML

**4.2**

*Gluten-free and vegan non-alcoholic beer. Free Damm is made with the same ingredients as those used to make standard beer. It features a clean and intense aroma and white flower notes*

# WINES BY THE GLASS

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## SPARKLING

### **SEIVAL BRUT** 10.1

CHARDONNAY / PINOT GRIS

ABV 12% • 125ML • CAMPANHA, BRAZIL

*Zesty lemon and lime, apple blossom. Refreshing and dry*

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### **DON GUERINO ROSÉ** 10.7

MALBEC

ABV 11.5% • 125ML • SERRA GAÚCHA, BRAZIL

*Red berry fruit and smooth mousse. Light on the palate*

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### **DOMAINE CHANDON** 13.3

CHARDONNAY / PINOT NOIR

ABV 12% • 125ML • AGRELO, ARGENTINA

*Rich lemon, apple and bready flavours*

## CHAMPAGNE

### **VEUVE CLICQUOT BRUT N.V. YELLOW LABEL** 16.5

PINOT NOIR / CHARDONNAY / MEUNIER

ABV 12% • 125ML • CHAMPAGNE, FRANCE

*White fruits and raisins. Vanilla and then brioche. Balance between delicacy and power*

# WINES BY THE GLASS

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OTHER MEASUREMENTS AVAILABLE ON REQUEST

## WHITE

### **VIÑA TARAPACÁ** 8.1

SAUVIGNON BLANC

ABV 12.5% • 175ML • CENTRAL VALLEY, CHILE

*Zesty and refreshing with tropical hints of pineapple and passion fruit*

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### **OSADO WHITE** 8.4

MALBEC

ABV 12.5% • 175ML • UCO VALLEY, MENDOZA, ARGENTINA

*White flowers and a hint of red currants. Fresh and delicate*

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### **BRAZOS, FAMILIA ZUCCARDI** 10.5

CHARDONNAY

ABV 13.5% • 175ML • CENTRAL REGION, MENDOZA, ARGENTINA

*Mineral with juicy white stone fruits. Excitingly crisp and balanced*

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### **ALTOS DE JOSÉ IGNACIO RESERVE** 10.9

ALBARIÑO

ABV 12.5% • 175ML • MALDONADO, URUGUAY

*Citrus and peach notes. Remarkable freshness and finish*

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### **CHABLIS PREMIER CRU, MAISON OLIVIER TRICON** 19.2

CORAVIN 125ML

CHARDONNAY

ABV 13% • BURGUNDY

*Lively and chalky, Floral aromas, toasted almonds, candied lemon and apple*

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## ROSÉ

### **AMARU ROSÉ** 7.3

TORRONTÉS / MALBEC

ABV 12.5% • 175ML • CAFAYATE, SALTA, ARGENTINA

*Expresive floral notes with hints of strawberry and raspberry*

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### **GLUP ROSADO** 9.4

GRENAÇHE / MOUVÈDRE

ABV 13.5% • 175ML • MAULE, CHILE

*Cherry, cranberry and ripe citrus. Elegant and fresh*



# WINES BY THE GLASS

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## RED MALBEC

<b>RETAMO</b>	<b>8.6</b>
MALBEC ABV 13% • 175ML • AGRELO, MENDOZA, ARGENTINA <i>Plums, dark chocolate and deep black fruit</i>	
<b>APPELLATION PARAJE ALTAMIRA, CATENA ZAPATA</b>	<b>10.9</b>
MALBEC ABV 13.5% • 175ML • PARAJE ALTAMIRA, UCO VALLEY, MENDOZA <i>Rich spices and leather. Plum, blackberry and red fruit. Vanilla, lavender and mocha. Exclusively provided by Catena to Fazenda</i>	
<b>HUMBERTO CANALE SELECCIÓN DE FAMILIA</b>	<b>11.5</b>
MALBEC ABV 13.5% • 175ML • UPPER VALLEY, RIO NEGRO, PATAGONIA, ARGENTINA <i>Luscious dried fruit, sweet spice and meaty notes</i>	
<b>CONCRETO, ZUCCARDI</b>	<b>29.5</b>
CORAVIN 125ML MALBEC ABV 14% • 175ML • PARAJE ALTAMIRA, UCO VALLEY, MENDOZA <i>Elegant and fresh. Black fruits and spices. Soft tannins. Made in large concrete vessels</i>	
<b>CATENA ZAPATA MALBEC ARGENTINO</b>	<b>30.8</b>
CORAVIN 125ML MALBEC ABV 14% • CENTRAL REGION, MENDOZA, ARGENTINA <i>Cassis, mocha and clove. Tobacco, dark berries, spices and minerals</i>	

# WINES BY THE GLASS

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## OTHER REDS FROM SOUTH AMERICA

### **VALDIVIESO** 7.9

MERLOT

ABV 13% • 175ML • CENTRAL VALLEY, CHILE

*Jammy plum and blackberry. Sweet oak*

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### **TAPIZ** 8.8

CABERNET SAUVIGNON

ABV 14% • 175ML • SAN PABLO, UCO VALLEY, ARGENTINA

*Ripe red fruit. Cassis and delicate pepper. Vanilla, chocolate and tobacco*

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### **CHACRA LA PAPAY, MALMA** 9.7

PINOT NOIR

ABV 12.5% • 175ML • NEUQUÉN, PATAGONIA, ARGENTINA

*Red fruit characters layered with an abundance of freshness. Elegant and delicate*

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## REDS FROM THE REST OF THE WORLD

### **RIOJA GRAND RESERVA, SIERRA CANTABRIA** 19.2

CORAVIN 125ML

TEMPRANILLO

ABV 14.5% • RIOJA SPAIN

*Perfumed with truffle, vanilla, toast and notes of balsamic. Red fruit and smoky*

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### **OAKVILLE, ROBERT MONDAVI** 26.8

CORAVIN 125ML

CABERNET SAUVIGNON

ABV 14.5% • NAPPA VALLEY, CALIFORNIA, USA

*Great concentration. Black and blueberry. Warm baking spices and oak*

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### **JOSEPH DROUHIN, GEVREY-CHAMBERTAIN** 26.8

CORAVIN 125ML

PINOT NOIR

ABV 13.5% • CÔTE DE NUITS, BURGUNDY, FRANCE

*Black cherry, blackberry, mushroom and damp earth*

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### **CHATEAU D'ISSAN, MARGAUX** 28.9

CORAVIN 125ML

CABERNET SAUVIGNON, MERLOT

ABV 13% • MARGAUX, BORDEAUX FRANCE

*Cigar box and dried meat. Ripe red fruits. Fine herbs. Intricate and elegant*

# BAR FOOD

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## SMALL PLATES

Our carefully curated selection of South American small plates, each crafted to delight the palate

<b>FUGAZZETA</b>	622 cal	V • H	10
Charcoal dough, mozzarella, Provolone, goat's cheese, onion			
VEGAN OPTION AVAILABLE	VN • V • H		10
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<b>MOZZARELLA TRUFFLES</b>	396 cal	V • H	9
Mozzarella, truffle			
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<b>BOLINHO DE BACALHAU</b>	313 cal	H	11
Cod, potato, garlic			
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<b>CROQUETAS DE ASADO</b>	528 cal		11
Beef ribs croquettes, potato, peppers, chimichurri mayo			
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<b>GIANT KING PRAWN</b>	306 cal	H	28
Giant king prawn, spicy chimichurri			
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<b>WAGYU EMPANADAS</b>	548 cal	H	10
Wagyu beef, egg, onion, peppers			
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<b>TONNATO VITELLO</b>	410 cal	H	16
Yellowfin tuna, beef cream emulsion, capers			
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<b>QUEEN SCALLOPS</b>	290 cal	H	16
Queen scallops, moquecca sauce, ají rojo			
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<b>BATATA FRITA</b>	203 cal	VN • V • H	4.5
Salted fries			
WITH PARMESAN AND TRUFFLE	V • H		6
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<b>PÃO DE QUEIJO</b>	406 cal	V • H	3.5
Brazilian cheese bread with Criolla sauce			

## MINI SKEWERS

Small meaty skewers, with classic flavours from the Pampas

### PORK

10

*510 cal*

Pork belly, pork scratching,  
lime & honey

### BEEF

13

*376 cal H*

Beef tenderloin, peppercorn sauce

### LAMB

11

*389 cal H*

Lamb rump, mint, yogurt

## SANDWICHES SERVED WITH FRIES

### PICANHA

16

*895 cal*

Our signature sliced Picanha, egg,  
peppers & manchego cheese Brazilian  
sandwich

### WAGYU

14

*955 cal H*

Wagyu beef sausage, chimichurri mayo,  
peppers, potato

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PLEASE SCAN OR CLICK  
THE QR CODE TO SEE  
ALLERGEN INFORMATION

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.

**For more information, please ask a member of our team.**