

Menu

FAZENDA

RODIZIO BAR & GRILL

F A Z E N D A

RODIZIO BAR & GRILL

**CLICK HERE TO SEE
ALLERGY 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.

Some of our meats are Halal.

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

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(VN) VEGAN

(V) 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.

STANDARD MENU

Our usual rodizio menu

DECEMBER SILVER MENU

A glass of sparkling wine on arrival, our usual rodizio menu, and two sweet truffles to finish

DECEMBER GOLD MENU

A glass of sparkling wine on arrival, our usual rodizio menu, and a selection of five Brazilian Sweet Treats to finish

DECEMBER PLATINUM MENU

A glass of Veuve Clicquot on arrival, Caviar & Churros, our usual rodizio menu, and a selection of five Brazilian Sweet Treats to finish

	STANDARD	SILVER	GOLD	PLATINUM
LUNCH	33.9	40.9	44.9	62.9
DINNER	49.5	56	60	78
VEGETARIAN/ VEGAN/ PESCETARIAN LUNCH	32.9	32.9	36	57*
VEGETARIAN/ VEGAN/ PESCETARIAN DINNER	35.9	35.9	39	60*

Please note that additional drinks and desserts are not included unless otherwise stated.

Prices are subject to change in case of further unexpected inflation.

CHILDREN MENU

UNDER 8 YRS	8 - 14 YRS
FREE	13.9

*Vegan caviar available

LUNCHTIME SELECTION

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

LINGUIÇA COM TOUCINHO

Our version of pigs in blankets
249 cal

PRESUNTO & ABACAXI

Smoked gammon and pineapple
132 cal

SOBRECOXA DE FRANGO

Chicken thighs
209 cal

EVENING SELECTION

INCLUDES LUNCH SELECTION

FILÉ-MIGNON

Beef tenderloin
176 cal

BIFE ANCHO

Ribeye
173 cal

CONTRA-FILE

Sirloin
211 cal

PICANHA DE CORDEIRO

Lamb cap of rump with
rosemary and garlic
167 cal

CORACÃO DE FRANGO

Chicken hearts
157 cal

CHORIZO DE WAGYU

Spicy Wagyu beef sausage
231 cal

PEITO DE PATO

Duck breast with a red berries &
balsamic sauce
206 cal

(ALLERGENS + KEY AT FRONT OF MENU)

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 LA PARRILLA

Grilled broccoli

56 cal

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,
mozzarella and onion

370 cal

SAUCES + ACCOMPANIMENTS

PÃO DE QUEIJO

Brazilian cheese breads served with
truffle cheese sauce

408 cal

V•H

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

V

SALSA TRUFADA

Truffle cheese sauce

108 cal

V•H

PAN CON MANTECA

Sourdough roll and charcoal
chimichurri butter

223 cal

V•H

(ALLERGENS + KEY AT FRONT OF MENU)

VEGAN, VEGETARIAN & PESCETARIAN MENU

INCLUSIVE OF ALL SUITABLE SIDES AND
A DESSERT OF YOUR CHOICE

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•VN•H

VEGETARIAN

TORTELLONI DE BETERRABA E REQUEIJÃO

Beetroot and goat's cheese pasta
773 cal

V•H

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
589 cal

H

BACALHAU BAIANO

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

H

HALAL LUNCHTIME SELECTION

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

FILE-MIGNON

Beef tenderloin
176 cal

BIFE ANCHO

Ribeye
173 cal

CONTRA-FILE

Sirloin
211 cal

PICANHA DE CORDEIRO

Lamb cap of rump with
rosemary and garlic
167 cal

CORACÃO DE FRANGO

Chicken hearts
157 cal

LEEDS

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