



Harnessing Pampas tradition and heritage, our aim is to take the essence of rodizio dining to another level.

Keeping our roots at the helm of our vision, we are fusing our core concept with delicate cooking, innovation and creativity.

Featuring exquisitely crafted dishes, sharing plates, rodizio meats and more, our restaurants aim to deliver a Fazenda Experience like never seen before.

APPETISERS

TIRA-GOSTOS / MORDIDAS

A single-bite explosion of flavours to kickstart your

Fazenda Experience

TRUFA 164 cal V • H Mozzarella, black truffle	3.2	ACEITUNAS 82 cal VN • V • H Gordal & Kalamata spherification olives	3.5
BOLINHO DE BACALHAU 138 cal H Cod, potato, lemon	3.5		

SMALL PLATES

ENTRADA / PLATOS CHICOS

Delectable dishes to start or share

FUGAZZETA 622 cal V • H Charcoal pizza dough, mozzarella, Provolone, goat's cheese, onion VEGAN OPTION AVAILABLE VN • V • H	10	EMPANADAS DE WAGYU 548 cal H Wagyu beef, egg, onion, peppers	10
VIEIRAS 290 cal H Queen scallops, moqueca sauce, coconut, farofa	16	TONNATO VITELLO 410 cal H Yellowfin tuna, beef cream emulsion, capers	16
CROQUETAS DE ASADO 528 cal Beef ribs croquettes, potato, peppers, chimichurri mayo	11	GAMBA PATAGÓNICA 306 cal H Giant king prawn, spicy chimichurri	25

OTHER MAINS

OUTROS PRINCIPAIS / OTROS PRINCIPALES

Our selection of deliciously crafted vegan, vegetarian, pescetarian dishes and a la carte meats

RISOTTO DE HONGOS 482 cal VN • V • H Black truffle & wild mushrooms risotto	24	BARRIGA DE ATUM 536 cal H Bluefin tuna belly, peppers vinaigrette	46
PASTA DE BETERRABA 773 cal V • H Beetroot tortelloni, orange, feta cheese	24	BACALHAU À BRASILEIRA 536 cal H Confit cod, potato, egg, peppers, black olive	32
MOQUECA DE MAR 629 cal H Cod, Carabinero prawn, mussels, tomato and coconut stew VEGAN OPTION AVAILABLE VN • V • H	37 23	BIFE DE WAGU 940 cal H A5 Japanese Wagyu beef sirloin steak	90

SAUCES & BREAD

MOLHOS E PÃO /SALSAS Y PAN

MOLHO DE PIMENTA 157 cal H Peppercorn sauce	1.2	PÃO DE QUEIJO 406 cal V • H Brazilian cheese bread with criolla sauce	3.5
SALSA TRUFADA 180 cal V • H Black truffle sauce	1.2		

RODIZIO EXPERIENCE

A selection of freshly-grilled meats & pineapple carved at your table and complemented by a variety of sides and dishes from our Market Table, which you can enjoy throughout your Experience with us.

LUNCH SELECTION 33.9

PICANHA
213 cal H
Beef prime top sirloin

ALCATRA
183 cal H
Beef rump

TRI-TIP
158 cal H
Beef bottom sirloin

PICANHA DE CORDERO
167 cal H
Lamb rump

SOBRECOXA DE FRANGO
209 cal H
Chicken thighs

ABACAXI GRELHADO
92 cal H
Roasted pineapple with cinnamon

PORCO DOCE
214 cal
Pork collar with honey

LINGUICA
323 cal
Criollo pork sausage

PRESUNTO
132 cal
Smoked pork gammon

EVENING SELECTION

Includes lunch meats selection

49.9

FILÉ MIGNON
176 cal H
Beef tenderloin

CONTRA FILÉ
213 cal H
Beef sirloin

BIFE ANCHO
175 cal H
Beef ribeye

CHORIZO DE WAGYU
393 cal H
Wagyu beef spicy sausage

Meat calories / 100g

CORAÇÃO DE FRANGO
172 cal H
Chicken hearts

BUTCHER'S CHOICE
A special cut of meat selected by our Executive Chef

SIDES

ACOMPANHAMENTOS / AL LADO

To complement your mains or rodizio meats

MORRONES
130 cal VN • V • H
Piquillo peppers, garlic

BATATA FRITA
203 cal VN • V • H
Potato fries with chimichurri or Parmesan & truffle

BONIATO
219 cal V • H
Sweet potato, feta cheese, ají rojo

FEIJOADA
200 cal
Black beans, chorizo, bacon, biquinho peppers

VERDES A LA PARRILLA
113 cal VN • V • H
Broccoli, mangetout beans, kale, garlic

ARROZ CARRETEIRO
277 cal V • H
Fried rice, egg, carrot, corn

CHILDREN PRICES

UNDER 8YRS FREE 8-14YRS 15

ALLERGY INFORMATION

Scan or click the QR code to learn more

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

V: VEGETARIAN

H: HALAL

A service charge of 12.5% is added to the bill, all of which is shared between Bar, Reception, Floor, Kitchen and Grill Teams as every Team Member plays a part in creating our guests' experience. This service charge is optional, please let our Team know if you wish to have it removed.

A minimum order of one main dish or rodizio experience per dining guest is required.
