

Small Plates

Delectable dishes to start or share.	
MOZZARELLA TRUFFLES Mozzarella, black truffle. <i>396 cal • V • H</i>	9
FUGAZZETA Charcoal dough, mozzarella, goat's cheese, onion. <i>622 cal V • H</i> VEGAN OPTION • VN • V • H	10
JUMBO PRAWN COCKTAIL 6 jumbo prawn tails, fresh lettuce, Marie Rose sauce, vinaigrette.. <i>338 cal • H</i>	16
WAGYU EMPANADAS Wagyu beef, egg, onion, peppers. <i>548 cal • H</i>	10
BOLINHO DE BACALHAU Cod, potato, garlic. <i>313 cal • H</i>	11
CROQUETAS DE ASADO Beef ribs croquettes, potato, pepper, chimichurri mayo. <i>528 cal</i>	11

Our Churrasco Experience

In the Brazilian Pampas gaúchos have been masterfully cooking meat and sharing that tradition for over a century. Our gaúchos harness these culinary traditions and skillfully butcher, season and grill each cut creating a salty bark outside and a juicy inside to delight the senses and create a memorable experience.

FULL CHURRASCO LUNCH 37 / EVENING 53

Continuous tableside service of freshly-grilled cuts of succulent prime beef.

Enjoy classic cuts such as our signature Picanha, Sirloin, Fillet and Ribeye, as well as lamb, chicken and pork, carved at your table.

These are complemented by fries, Feijoada, rice and a variety of seasonal sides, alongside dishes from our Market Table, which you can enjoy throughout your Experience with us.

INDULGENT CHURRASCO LUNCH 57 / EVENING 73

In addition to the Full Churrasco, enjoy your choice of enhancement (Butter-Bathed™ Lobster Tail, Roasted Bone Marrow, Queen Scallops or Baerii Caviar) and your dessert of choice from our menu.

Enhance your Experience with

ROASTED BONE MARROW	12
2 bone marrow canoes, sourdough bread and chimichurri. 290 cal • H	
BUTTER BATHED™ LOBSTER TAIL	19
With indulgent garlic butter. 250 cal • H	
QUEEN SCALLOPS	18
6 queen scallops, tossed with Wagyu beef tallow and breadcrumbs. 230 cal • H	
BAERII CAVIAR	19
10g Baerii Caviar, served with Pão de Queijo. 190 cal • H	
SHARE AN INDULGENT CUT	
Sized to share at the table for 4 or more.	
DRY-AGED TOMAHAWK	89
1000g of 21-day dry-aged bone-in Ribeye. 1430 cal	
GIANT KING PRAWNS	56
2 king prawns, grilled and served with spicy chimichurri. 678 cal • H	
WAGYU NEW YORK STRIP	99
500g of thick cut Australian 100% full blood grade 9 Wagyu Sirloin. 2856 cal • H	

Seafood,
Vegetarian
& More

Complemented by our seasonal sides, fries and Market Table.	
SEAFOOD MOQUECA	37
Cod, prawn, mussels in tomato and coconut stew. 629 cal • H	
TUNA STEAK	32
220g Yellowfin tuna loin, peppers vinaigrette. 354 cal • H	
COD LOIN “À BRASILEIRA”	32
Confit cod, potato, egg, peppers, black olive. 536 cal • H	
VEGETABLE MOQUECA	23
Hearts of palm, sweet potato, corn in a tomato and coconut stew. 386 cal • VN • V • H	
TRUFFLE RISOTTO	24
Black truffle & wild mushrooms risotto. 482 cal • VN • V • H	
BEETROOT & GOAT’S CHEESE PASTA	24
Beetroot tortelloni, orange, goat’s cheese. 773 cal • V • H	

Seafood,
Vegetarian
& More
continued

SINGLE CUT CHURRASCO 33

Choose your favourite cut: Picanha, Rump, Pork Collar, Lamb Picanha or Roasted Chicken

Your cut of choice will be served continuously and carved tableside by our Passadores. All complemented by seasonal hot sides, fries and dishes from our Market Table, which you can enjoy throughout your Experience with us.

MARKET TABLE AND FEIJOADA
LUNCH 18.5 / EVENING 20

Indulge in our Market Table, featuring a bountiful selection of gourmet salads and fresh vegetables, cured meats, Continental cheeses, antipasto dishes and more, alongside our traditional Feijoada – a black bean stew with sausage and fluffy rice. This menu also includes our seasonal side dishes and fries.

CHILDREN CHURRASCO: UNDER 8YRS FREE - 8-14YRS 15

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.

H: HALAL • VN: VEGAN • V: VEGETARIAN

Nutrition Information

Nutritional calorie information is per serving or for every 100 grams. As guidance adults need around 2000Kcal a day

