FAZENDA

DRINKS MENU



FAZENDA

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 SCAN OR CLICK THE QR CODE TO SEE ALLERGEN INFORMATION 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.

Exploring South America

We invite you to join us on a journey of flavours that will enchant your senses and elevate your spirits. Featuring a collection of long-serves, timeless classics with a Fazenda touch and Premium Expressions – we want to transport you to South America with each and every sip.

Adventure with us through Argentina, Brazil, Colombia, Peru and Chile, where each country traversed is symbolic of tradition, history and anecdotes of bygone days. Through our expertly curated drinks menu, we aim to arouse curiosity and conversation, creating memories over shared experiences.

Let us take you on a voyage of discovery of our native homeland, where the warmth of the sun and colours of expression emanate South American spirit and character.



ARGENTINA

CHECK MATE

Apóstoles Mate Gin | Green Chartreuse | Seival Brut Sparkling Wine | Mate

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

13.2



COMPLEX GRASSY REFRESHING

ARGENTINA



LA VIÑA

Osado White Malbec | Cocchi Rosa | Belvedere Pure | Raspberry | Teapot Bitters

Our South American spritzer, inspired by the Italian classic but revisited with ingredients from the Andes.

12.4

SPARKLING FRUITY BITTERSWEET



FERNANDITO

Lemon-infused Fernet Branca | Yellow Chartreuse | Honey | Orange Bitters | Pineapple & Almond Soda

A staple tipple amongst Argentinians. Embrace the herbal and bitter character of this long serve.

14.5

BITTER HERBAL CITRUSSY

COLOMBIA • PERU • CHILE

TESORO

Eminente Rum | Lychee Liqueur | Passion Fruit | Sumac | Egg Whites | Molasses Bitters

Inspired by the mythical El Dorado, a treasure of a drink. Capturing the vibrant essence of Colombia.

14.5



COLOMBIA • PERU • CHILE



CUSCO TRAIL

Coconut-infused ABA Pisco | Velvet Falernum | Amargo Chuncho Bitters | Black Pepper | Citrus | Strawberry

While travelling down the Inca trail, immerse yourself in tradition with a refreshing Pisco pour – the national spirit of Peru.

12.2

REFRESHING SPICED BERRY FRUIT



THE EXPLORER

Plantation Pineapple Rum | Oloroso Sherry | Frangelico | Orgeat | Black Walnut Bitters | Lemon

Adventure through Chile with this refreshing cocktail. Cobbler style, with a nutty nuance to inspire your journey exploring South America.

13.8

TROPICAL COMPLEX NUTTY

BRAZIL



UP IN RIO

Yaguara 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.

14

FRUITY BOOZY ELEGANT

BRAZIL



ONCE AND FLOR-ALL

Jambu-infused Blackberry & Lemongrass Belvedere Vodka | Bergamot | Lavender | Egg Whites | Butterfly Pea Extract

Inspired by one of our previous bestsellers, the magical properties of the Brazilian Jambu flower are translated into a delicate, flowery and sour cocktail guaranteed to leave a long-lasting impression on the palate.

13.5

FLORAL TART ELECTRIFYING



FAZENDA ESPECIAL

Yaguara Cachaça | FAIR Passion Fruit | 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 mouthwatering flavour profile.

13.8

TROPICAL
FRUITY
DELIGHTEUL

TWISTED CLASSICS

CRISTAL COLADA

Aluna Coconut Rum | Pineapple | Coconut 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.

12



TWISTED CLASSICS



SPICY AFFAIR

Chilli-infused El Jimador Tequila | Fazenda IPA | Pear Liqueur | Ginger

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

12

SHARP SPICY TANGY



PLUMMED TO PERFECTION

Amázzoni Gin | Cocchi Rosa | Aperol | Créme de Cacao | Plum Sake | Chocolate Bitters

Bringing Latin American vibes to a popular European classic. A Negroni variation with a fruitier soul.

13.2

BITTERSWEET FRAGRANT EXOTIC

PREMIUM EXPRESSIONS

NIKKEI

Hibiki Harmony Japanese Malt Whisky | RinQuinQuin Peach Aperitif | Matcha | Honey

A cocktail epitomising the harmonious relationship between Japanese and Brazilian cultures. Elegantly balanced and inspired by the journey of migrants in bygone days.

17

COMPLEX DELICATE MINERAL

PREMIUM EXPRESSIONS

CURIOUS OLD FASHIONED

Gammon fat-washed Old Forester Bourbon | Pineapple | Ms Better's Bitters Batch 42

An unexpected yet perfectly balanced expression of flavours. A unique combination for the curious connoisseur.

17



AFTER-DINNER DRINKS

WILD CAMPFIRE

Belvedere Vodka | Lychee Liqueur | Pampelle Grapefruit Aperitif | Lemon | Rhubarb Bitters | Marshmallow

A homage to the quintessential roasted confection, reflected in both flavour and appearance. Zesty and bright, this drink has a layered cloud of indulgent marshmallow foam.

11



AFTER-DINNER DRINKS



BANANA PISTOL

Blackwell Rum | Madeira Wine | Banana Liqueur | Crème de Cacao | Wray & Nephew | Fernet Branca | Chocolate Bitters

Dark in spirit and dark in nature. An intricate digestive cocktail, Manhattan style.

12.5

DEEP COMPLEX TROPICAL



MOUSSE DE PAPAYA

Yaguara Cachaça | Limoncello | Papaya | Cream | Coconut | Lime

Dessert in liquid form. Transforming the much-adored Brazilian papaya mousse into a rich, creamy cocktail with a delicate zesty finish.

12

SWEET CITRUSSY CREAMY

NON-ALCOHOLIC COCKTAILS

PASSION RELOADED

Passion Fruit | Honey | Coconut Water | Lime & Guava Soda

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

5.7

EXOTIC LIGHT REFRESHING

NON-ALCOHOLIC COCKTAILS



GUARANÁ BLAST

Guaraná | Elderflower | Cranberry

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

5.2

FRUITY FLORAL TANGY



GRACEFUL CITRUS

Caleño alcohol-free Gin | Apple | Honey | Bergamot & Grapefruit Tonic

A delicate, clean take on a G&T.

6.2

GENTLE CITRUSSY FLORAL

SOFT DRINKS

COKE, DIET, ZERO / SPRITE ZERO 330ML	4.2
GUARANÁ BRAZILIAN SOFT DRINK 330ML	4.2
FRANKLIN & SONS CLASSICS 275ML Raspberry Lemonade	4.2
FROBISHERS FRUIT FUSION 275ML Apple & Mango or Orange & Passion Fruit	4.2
FRANKLIN & SONS SODA WATER/CLASSICS 200ML Guava & Lime Soda / Pineapple & Almond Soda / Ginger Beer / Ginger Ale	3.5
FRANKLIN & SONS TONIC WATER 200ML Indian Tonic / Natural Light / Lemon / Pink Grapefruit & Bergamot	3.5
MINERAL WATER 330ML / 750ML Still or Sparkling	3/5
FROBISHERS FRUIT JUICE 250ML Orange / Pineapple / Apple / Cranberry / Mango / Tomato	4.2

GIN PERFECT SERVES

CANAÏMA GIN

VENEZUELA

Franklin & Sons Indian tonic water with Grapefruit and pink peppercorn.

13.3

MONKEY 47 GIN

GERMANY

Franklin & Sons Indian tonic water with dried lemon and raspberry.

13.5

TANQUERAY 10 GIN

UK

Franklin & Sons Indian tonic water with grapefruit & juniper berries.

14.3

LONDON TO LIMA GIN

PERU

Franklin & Sons tonic water with cinnamon and dried orange.

14.8

APÓSTOLES GIN

ARGENTINA

Franklin & Sons tonic water with rosemary and grapefruit.

13.7

DICTADOR COLOMBIAN AGED GIN

COLOMBIA

Franklin & Sons tonic water with dried strawberries and juniper berries.

14.6

CIDERS

WIGNAC ORGANIC CIDRE • FRANCE • 4.5% • 330ML

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

6.9

WIGNAC ORGANIC ROSÉ CIDRE • FRANCE • 4.5% • 330ML

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.

6.9

BEERS

ALCOHOL-FREE BOTTLED BEERS

FREE DAMM 0% • SPAIN • 330ML

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.

4.2

BIG DROP PINE TRAIL 0.5% • UK • 330ML

Gluten-free and alcohol-free pale ale. Rosy floral aromas with a light and limey citrus bite on the palate and a balanced but obvious bitterness to finish.

4.7

BEER CANS

FAZENDA LAGER • UK • 4% • 500ML

A joint collaboration with one of our local breweries in Yorkshire delivers a refreshing and slightly sweet lager.

6.9

FAZENDA RODIZIO SESSION IPA • UK • 4.2% • 330ML

Brewed in joint collaboration with one of our local breweries in Yorkshire using selected malts and hops, this beer delivers a juicy, crisp and light citrus taste.

6.5

BEERS

BOTTLED BEERS

• BARCELONA, SPAIN • 4.6% • 330ML

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

6.6

ESTRELLA INEDIT • BARCELONA, SPAIN • 4.8% • 750ML

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.

15.5

QUILMES • ARGENTINA • 4.9% • 340ML

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

6.6

COMPLOT IPA, SPAIN • 6.6% • 330ML

The first beer crafted with Mediterranean hops. COMPLOT IPA is an intense beer with hints of tropical and citrus fruit.

7

ROSA BLANCA • SPAIN • 3.4% • 330ML

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

5.9

• IRELAND • 4.2% • 330ML

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

6.5

AMAZON FOREST BACURI • BRAZIL • 4.1% • 330ML

Brewed in the Amazon rainforest with bacuri, a local citrus fruit. Refreshing and unique.

6.4

NOAM BAVARIA BERLIN LAGER • GERMANY • 5.2% • 340ML

A premium, crisp Bavarian lager. The six-week ageing process brings out delicate notes, balanced sweetness and savoury flavours.

7.5

GUEST BEER

Ask your server for more details about our Guest Beer.

APERITIFS & LIQUERS 50 ML		
AMARETTO SALIZÁ (28%)	10	
ANTICA FORMULA (16.5%)	12	
APEROL (11%)	5.5	
CAMPARI (25%)	6	
NOILLY PRAT (16%)	5	
PAMPELLE RUBY L'APÉRO (15%)	6.5	
RINQUINQUIN À LA PÊCHE (15%)	7.3	
CACHAÇA 25 ML		
ABELHA GOLD (40%)	6	
ABELHA SILVER (39%)	5.5	
ANTONIO RODRIGUES RESERVA DE CORONEL (42%)	7.7	
CACHAÇA 51 (40%)	6.3	
DO BARÃO (41%)	8.1	
LEBLON (40%)	7	
VALE VERDE 12 YEAR OLD (40%)	19.4	
VALE VERDE PREMIUM (40%)	7.1	
VAGUARA CACHACA BRANCA (41.5%)	5.7	

GIN 25 ML	
AMÁZZONI GIN (42%)	9.4
AMÁZZONI GIN MANIUARA (38%)	8.7
AMÁZZONI GIN RIO NEGRO (51%)	10.6
BOMBAY SAPPHIRE (40%)	5.7
CANAÏMA AMAZONIAN GIN (47%)	6.3
CHASE PINK GRAPEFRUIT (40%)	6
DICTADOR COLOMBIAN AGED GIN (43%)	7.9
HENDRICK'S (41.4%)	6
KYRO PINK GIN (38.2%)	5.2
LONDON TO LIMA GIN (42.8%)	8
MONKEY 47 SCHWARZWALD DRY GIN (47%)	6.4
PRÍNCIPE DE LOS APÓSTOLES MATE GIN (40.5%)	6.5
TANQUERAY 10 (47.5%)	7.7
TANQUERAY (43.1%)	5.3
VODKA 25 ML	
BELVEDERE PURE (40%)	6.5
BELVEDERE ORGANIC INFUSIONS BLACKBERRY & LEMONGRASS (40%)	7
BELVEDERE ORGANIC INFUSIONS LEMON & BASIL (40%)	7
BELVEDERE SINGLE ESTATE LAKE BARTEZEK (40%)	7.4
FINLANDIA VODKA (40%)	5.2

RUM 25 ML		
ALUNA COCONUT RUM (37.5%)	5.2	
BLACKWELL DARK RUM (40%)	5.6	
CHAIRMAN'S RESERVE SPICED (40%)	5.5	
DIPLOMÁTICO RESERVA EXCLUSIVA VENEZUELAN RUM (40%)	6.8	
EMINENTE AMBAR CLARO RUM (40%)	6.1	
EMINENTE AGED RUM (41.3%)	7.3	
PLANTATION O.F.T.D. (69%)	8.2	
PLANTATION PINEAPPLE STIGGINS' FANCY (40%)	6.5	
PLANTATION 3 STARS (41.2%)	5.4	
RON ZACAPA XO (40%)	17.6	
SANTA TERESA 1796 (40%)	7.9	
TEQUILA 25 ML		
CAZCABEL COFFEE (34%)	6	
DON JULIO 1942 (40%)	27.5	
EL JIMADOR BLANCO (38%)	5.4	
EL JIMADOR REPOSADO (38%)	5.3	
QUIQUIRIQUI ESPADIN MEZCAL (45%)	6.5	

BRANDY & COGNAC 25 ML	
ARMAGNAC SIGOGNAC (40%)	7.3
CALVADOS CHÂTEAU DU BREUIL VSOP (40%)	6.4
HENNESSY PARADIS (40%)	35
HENNESSY VS (40%)	5.7
HENNESSY VSOP (40%)	8.2
HENNESSY XO (40%)	13.5
YSABEL REGINA (42%)	8.6
SCOTCH WHISKY 25 ML	
ARDBEG UIGEADAIL (54.2%)	10.8
GLENMORANGIE 10YRS (40%)	6.8
GLENMORANGIE 18 (43%)	12.9
GLENMORANGIE THE LASANTA (AGED 12 YEARS) (46%)	7.4
JOHNNIE WALKER BLACK LABEL (40%)	7.4
JOHNNIE WALKER BLUE LABEL (40%)	21.1
LAGAVULIN 16YRS (43%)	7.7
AMERICAN WHISKEY 25 ML	
JACK DANIEL'S (40%)	5.9
MAKER'S MARK (45%)	6.4 5.7
OLD FORESTER (43%)	
WOODFORD ROUBLE CAKED (47.3%)	7.1
WOODFORD DVF (45%)	10.4
WOODFORD RYE (45%)	9.3
WORLD WHISKEY 25 ML	
SUNTORY HIBIKI HARMONY, JAPAN (43%)	14.4
JAMESON, IRELAND (40%)	5.1
NIKKA COFFEY GRAIN, JAPAN (45%)	9.8
YAMAZAKI DISTILLER'S RESERVE, JAPAN (43%)	7.2



ATENA ZAPATA ALBEC ARGENTINO Scan or click to view all menus

LEEDS

Waterman's Place, 3 Wharf Approach, Granary Wharf, Leeds LS1 4GL (LS11 5PS for Sat Nav)

> Tel : 0113 400 1183 Email : leeds@fazenda.co.uk

LIVERPOOL

Unit 2, Horton House, Exchange Flags, Liverpool L2 3YL

Tel : 0151 659 1183 Email : liverpool@fazenda.co.uk

MANCHESTER

The Avenue, Spinningfields, Manchester M3 3AP

Tel: 0161 207 1183 Email: manchester@fazenda.co.uk

EDINBURGH

102 George Street, Edinburgh EH2 3DF

Tel : 0131 215 1234 Email : edinburgh@fazenda.co.uk

BIRMINGHAM

55 Colmore Row, Birmingham B3 2AA

Tel: 0121 728 5656 Email: birmingham@fazenda.co.uk

LONDON

100 Bishopsgate London EC2M 1GT

Tel: 0203 370 7202 Email: bishopsgate@fazenda.co.uk

: @Fazenda.Group
: /Fazenda.Group

d:/Fazenda.Group