



DRINKS MENU

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.

HAPPY HOUR [®]

Available every day between 3pm and 7pm

COCKTAILS 8.5

CHECK MATE
UP IN RIO
CRISTAL COLADA

WINES BY THE GLASS 6.5

(175ML STILL / 125 SPARKLING)
SEIVAL BRUT
VIÑA TARAPACA SAUVIGNON BLANC
AMARU ROSÉ TORRONTÉS / MALBEC
RETAMO MALBEC

DRAUGHT BEERS 5

FAZENDA LAGER
GUINNESS

SIGNATURE COCKTAILS

CHECK MATE 🍷 8.5

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

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

UP IN RIO 🍷 8.5

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

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

CRISTAL COLADA 🍷 8.5

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

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

BARTENDER'S SELECTION

CAIPIRINHA

12

Yaguara Orgánico Cachaça | Lime | Sugar

The national cocktail of Brazil, said to have been invented as a remedy for the common cold. Available using any of our cachaças – or with vodka as a Caipiroska

BOOZY • SOUR • SWEET

PALOMA

12

El Jimador Tequila | Grapefruit | Lime | Agave | Pink Grapefruit & Bergamot Soda

A classic Mexican cocktail said to date back to the 1950s, it is similar to a margarita but lighter

AROMATIC • LIGHT • REFRESHING

PISCO SOUR

12

Pisco Aba | Lemon | Honey | Egg White | Angostura Bitters

Pisco is the national spirit in Peru and Chile, but this classic cocktail was made famous in 19th century San Francisco

PUNCHY • SHARP • SWEET

NON-ALCOHOLIC COCKTAILS

PASSION RELOADED

6

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

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

EXOTIC • LIGHT • REFRESHING

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

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

SOFT DRINKS

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

COFFEE	4
LIQUEUR COFFEE	8
TEA	3

DRAUGHT BEERS

FAZENDA LAGER (F) 5 UK • 4% **7**

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

ESTRELLA DAMM SPAIN • 4.6% **7.7**

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

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

GUINNESS (F) 5 IRELAND • 4.2% **7.5**

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

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

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

BOTTLED BEERS

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

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

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

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

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

GUEST BEER

Ask your server for more details about our Guest Beer

CIDERS

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

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

SPARKLING

SEIVAL BRUT  **10.1**

CHARDONNAY / PINOT GRIS

ABV 12% • 125ML • CAMPANHA, BRAZIL

Zesty lemon and lime, apple blossom. Refreshing and dry

DON GUERINO ROSÉ **10.7**

MALBEC

ABV 11.5% • 125ML • SERRA GAÚCHA, BRAZIL

Red berry fruit and smooth mousse. Light on the palate

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

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

OSADO WHITE 8.4

MALBEC

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

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

BRAZOS, FAMILIA ZUCCARDI 10.5

CHARDONNAY

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

Mineral with juicy white stone fruits. Excitingly crisp and balanced

ALTOS DE JOSÉ IGNACIO RESERVE 10.9

ALBARIÑO

ABV 12.5% • 175ML • MALDONADO, URUGUAY

Citrus and peach notes. Remarkable freshness and finish

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

ROSÉ

AMARU ROSÉ 7.3

TORRONTÉS / MALBEC

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

Expresive floral notes with hints of strawberry and raspberry

GLUP ROSADO 9.4

GRENACHE / MOUVÈDRE

ABV 13.5% • 175ML • MAULE, CHILE

Cherry, cranberry and ripe citrus. Elegant and fresh

WINES BY THE GLASS

RED MALBEC

RETAMO (F) 6.5 **8.6**

MALBEC

ABV 13% • 175ML • AGRELO, MENDOZA, ARGENTINA

Plums, dark chocolate and deep black fruit

**APPELLATION PARAJE ALTAMIRA,
CATENA ZAPATA** **10.9**

MALBEC

ABV 13.5% • 175ML • PARAJE ALTAMIRA, UCO VALLEY, MENDOZA

Rich spices and leather. Plum, blackberry and red fruit. Vanilla, lavender and mocha.

Exclusively provided by Catena to Fazenda

HUMBERTO CANALE SELECCIÓN DE FAMILIA **11.5**

MALBEC

ABV 13.5% • 175ML • UPPER VALLEY, RIO NEGRO, PATAGONIA, ARGENTINA

Luscious dried fruit, sweet spice and meaty notes

CONCRETO, ZUCCARDI **29.5**

CORAVIN 125ML

MALBEC

ABV 14% • 175ML • PARAJE ALTAMIRA, UCO VALLEY, MENDOZA

Elegant and fresh. Black fruits and spices. Soft tannins. Made in large concrete vessels

CATENA ZAPATA MALBEC ARGENTINO **30.8**

CORAVIN 125ML

MALBEC

ABV 14% • CENTRAL REGION, MENDOZA, ARGENTINA

Cassis, mocha and clove. Tobacco, dark berries, spices and minerals

WINES BY THE GLASS

OTHER REDS FROM SOUTH AMERICA

VALDIVIESO 7.9

MERLOT

ABV 13% • 175ML • CENTRAL VALLEY, CHILE

Jammy plum and blackberry. Sweet oak

TAPIZ 8.8

CABERNET SAUVIGNON

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

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

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

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

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

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

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

SMALL PLATES

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

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

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.