

# *Menu*

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**FAZENDA**  

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RODIZIO BAR & GRILL

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# 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 Market Table boasts an array of charcuterie and continental cheeses, seafood, fresh salads and vegetables to be enjoyed throughout your Fazenda experience.

## LUNCHTIME SELECTION

34.9

### PICANHA

Cap of rump  
210 cal

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### CORDEIRO

Lamb rump / leg  
231 cal

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### TRI-TIP

Bottom sirloin  
158 cal

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### ALCATRA

Rump  
182 cal

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### PORCO DOCE

Pork collar with honey  
214 cal

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### LINGUIÇA

Criollo sausage  
249 cal

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### PRESUNTO & ABACAXI

Smoked gammon and pineapple  
132 cal

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### SOBRECOXA DE FRANGO

Chicken thighs  
209 cal

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## EVENING SELECTION

INCLUDES LUNCH SELECTION

52.9

### FILÉ-MIGNON

Beef tenderloin  
176 cal

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### BIFE ANCHO

Ribeye  
173 cal

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### CONTRA-FILÉ

Sirloin  
211 cal

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### PICANHA DE CORDEIRO

Lamb cap of rump with  
rosemary and garlic  
167 cal

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### CORACÃO DE FRANGO

Chicken hearts  
157 cal

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### CHORIZO DE WAGYU

Spicy Wagyu beef sausage  
231 cal

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### BUTCHER'S CHOICE

A special cut of meat selected by  
our Executive Chef

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## CHILDREN'S MENU

UNDER 8 YRS  
FREE

8 - 14 YRS  
15

ALLERGENS + KEY AT FRONT OF MENU

## SIDES

### BRAZIL

#### BATATA FRITA

Salted fries  
203 cal V•VN•H

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#### PURÊ DE BATATA DOCE

Sweet potato, feta cheese, mint  
219 cal V•H

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#### COGUMELOS

Mushrooms, garlic, cream  
244 cal V•H

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#### FEIJOADA

Black bean and pork stew  
200 cal

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#### ARROZ BIRO-BIRO

Long rice, onion, egg, carrot, corn  
277 cal V•H

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#### PIMENTAS DE CHEIRO

Little Padrón peppers served  
with a lemon mayonnaise  
192 cal V•H

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### ARGENTINA

#### PAPAS CON TRUFA Y PARMESANO

Truffle and Parmesan fries  
220 cal V•H

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#### PROVOLETA

Provolone, tomato, chimichurri  
465 cal V•H

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#### BROCCOLINI A LA PARRILLA

Grilled broccoli  
56 cal V•VN•H

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#### MORRONES

Piquillo roasted peppers, garlic  
81 cal V•VN•H

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#### PAPA ASADA CON AJÍ

Roasted potato, alioli and  
ají chilli sauce  
423 cal V•H

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#### EMPANADA DE POLLO

Argentinian pastry filled  
with chicken, peppers,  
mozzarella and onion  
370 cal

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## SAUCES + ACCOMPANIMENTS

#### PÃO DE QUEIJO

Brazilian cheese breads served with  
truffle cheese sauce  
408 cal V•H

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#### FAROFA COM CARNE

Fried cassava flour,  
chorizo, bacon, egg  
390 cal

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#### BANANA FRITA

Fried banana with piri-piri &  
lemon sauce  
259 cal V•VN•H

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#### SALSA DE PIMIENTA

Peppercorn sauce  
65 cal V

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#### SALSA TRUFADA

Truffle cheese sauce  
108 cal V•H

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#### PAN CON MANTECA

Sourdough roll and charcoal  
chimichurri butter  
223 cal V•H

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ALLERGENS + KEY AT FRONT OF MENU

# VEGAN, VEGETARIAN & PESCETARIAN MENU

INCLUSIVE OF ALL SUITABLE SIDES AND  
A DESSERT OF YOUR CHOICE

**LUNCHTIME MENU**  
32.9

**EVENING MENU**  
35.9

## VEGAN

### MOQUECA

Tomato and coconut stew with seasonal vegetables and rice  
*386 cal*

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V•VN•H

### RISOTO DE TRUFA E COGUMELO

Black truffle and wild mushroom risotto  
*412 cal*

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V•VN•H

## VEGETARIAN

### TORTELLONI DE BETERRABA E REQUEIJÃO

Beetroot and goat's cheese pasta  
*773 cal*

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V•H

### RISOTO DE QUEIJO AZUL

Pumpkin, spinach and blue cheese risotto  
*633 cal*

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V•H

## PESCETARIAN

### SALMÓN CRIOLLO

Grilled salmon served with egg and piquillo peppers  
*589 cal*

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### BACALHAU BAIANO

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

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H

ALLERGENS + KEY AT FRONT OF MENU

## HALAL LUNCHTIME SELECTION

34.9

### PICANHA

Cap of rump  
210 cal

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### CORDEIRO

Mint marinated lamb leg  
231 cal

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### TRI-TIP

Bottom sirloin  
158 cal

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### ALCATRA

Rump  
182 cal

---

### FRANGO PICANTE

Spicy chicken  
218 cal

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### CHORIZO DE WAGYU

Spicy Wagyu beef sausage  
231 cal

---

### SOBRECOXA DE FRANGO

Chicken thighs  
209 cal

---

## HALAL EVENING SELECTION

INCLUDES LUNCH SELECTION

52.9

### 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

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## **LEEDS**

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

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## **EDINBURGH**

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