



*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*

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

## SMALL PLATES

### ENTRADA / PLATOS CHICOS

*Delectable dishes to start or share*

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

## OTHER MAINS

### OUTROS PRINCIPAIS / OTROS PRINCIPALES

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

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

## SAUCES & BREAD

### MOLHOS E PÃO /SALSAS Y PAN

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

## 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

34.9

#### 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*

52.9

#### 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.

---