

DESSERTS

Something sweet to finish your Fazenda Experience

FAZENDA SWEET TREATS	8.5
<i>414 cal</i> V • H	
Six classic South American petit fours	
<i>Dessert Wine Recommendation</i>	
VALDIVIESO ECLAT BOTRYTIS, SEMILLÓN	
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DOCE DE LEITE COULANT	9
<i>495 cal</i> V • H	
Doce de leite, vanilla ice-cream, caramelised chocolate	
<i>Dessert Wine Recommendation</i>	
SUSANA BALBO LATE HARVEST TORRONTÉS	
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CHOCOLATE MARQUISE	9
<i>592 cal</i> V • H	
Our signature dessert. Chocolate, doce de leite, cream, meringue	
<i>Dessert Wine Recommendation</i>	
RUBIS CHOCOLATE WINE, TEMPRANILLO	
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CHEESECAKE	8.6
<i>547 cal</i> V • H	
Creamy cheesecake, white chocolate, red fruits	
<i>Dessert Wine Recommendation</i>	
BARBEITO SINGLE HARVEST TINTA NEGRA MALVASIA	
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CHURROS	6.5
<i>410 cal</i> V • H	
Mini churros filled with doce de leite, served with a chocolate dip	
<i>Dessert Wine Recommendation</i>	
FAMILIA ZUCCARDI MALAMADO, MALBEC	
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CRÈME CAMEL	9
<i>409 cal</i> V • H	
Egg vanilla custard flan, chantilly cream, madeira cake	
<i>Dessert Wine Recommendation</i>	
BARBEITO SINGLE HARVEST TINTA NEGRA MALVASIA	
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BRIGADEIROS	5
<i>380 cal</i> V • H	
Four Brazilian truffles: chocolate, lime & coconut	
<i>Dessert Wine Recommendation</i>	
SUSANA BALBO LATE HARVEST TORRONTÉS	
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SORBET & ICE-CREAM SELECTION	8
<i>434 cal</i> V • H • VN	
CHOOSE THREE SCOOPS FROM OUR SELECTION:	
Vanilla, Chocolate, Doce de Leite, Passion fruit, Lime, Raspberry	

COFFEE & TEA

COFFEE <i>2 cal</i>	4.2
LIQUEUR COFFEES	8.3
TEA <i>0 cal</i>	3.5

AFTER DINNER COCKTAILS

BANANA DOCE 13.4

LANGS BANANA RUM, ALUNA COCONUT & COFFEE, BLACKBERRY LIQUEUR, ANCHO REYES, DUCE DE LEITE, CHOCOLATE BITTERS

Featuring doce de leite, a South American classic that shouts dessert time, this is a delicious and complex after dinner cocktail

COMPLEX • MOREISH • CHOCOLATEY

WILD CAMPFIRE 11.4

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

PLAYFUL • TANGY • TOASTY

MOUSSE DE PAPAYA 12.4

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

CITRUSSY • CREAMY • SWEET

DESSERT WINES

VALDIVIESO ÉCLAT BOTRYTIS, SEMILLON

VALLE CURICO, CHILE • ABV 9%

Lovely honeyed grapefruit with some gentle candied lemon on the nose. Intense and vibrant. Very enjoyable with desserts and cheese

75ML 8.8
375ML BOTTLE 39

SUSANA BALBO LATE HARVEST, TORRONTÉS

SAN CARLOS, ARGENTINA • ABV 12.5%

Aromas of marmalade and honey, sweet but still refreshing with a zesty grapefruit kick. Hand picked grapes with some oak ageing

75ML 9.8
500ML BOTTLE 57.3

SUSANA BALBO LATE HARVEST, MALBEC

LUJÁN DE CUYO, ARGENTINA • ABV 14%

Black cherry, tobacco and clove. Rich red fruits combine with hints of dark chocolate for great complexity. Long aged for full body

75ML 10.2
500ML BOTTLE 58.2

FORTIFIED WINES

FAMILIA ZUCCARDI MALAMADO, MALBEC

MENDOZA, ARGENTINA • ABV 18.5%

Rich and ripe, well-balanced and not too sweet. Wonderful dessert wine that goes exceptionally well with chocolate

50ML	5.9
750ML BOTTLE	69.5

BARBEITO SINGLE HARVEST TINTA NEGRA MALVASIA

MADEIRA • ABV 19%

Aromas of walnuts, with hints of ripe quince, dried flowers, and citrus zest. Delicate and fresh

50ML	11.7
500ML BOTTLE	102

RIO VIEJO OLOROSO SHERRY

JEREZ, SPAIN • ABV 20%

Mahogany in colour, with smoky wood aromas and flavours of walnuts and bitter chocolate. Well balanced, with a long after-taste produced in a solera system

50ML	5.9
750ML BOTTLE	77.2

RUBIS CHOCOLATE WINE

SPAIN • ABV 15%

Notes of rich cherry and red fruit enveloped in velvety premium dark chocolate flavour

75ML	8.8
500ML BOTTLE	47.7

ALVEAR, PEDRO XIMÉNEZ

MONTILLA MORILES, SPAIN • ABV 15.7%

A stunningly sweet and treacly dessert wine bursting with dates, prune and fig

75ML	9.7
375ML BOTTLE	54

WARRE'S OTIMA 10 YEAR OLD TAWNY

DOURO, PORTUGAL • ABV 20%

Beautifully balanced with caramel and honeyed notes. A light and delicate expression with raisined flavours and lingering finish

50ML	10.1
500ML BOTTLE	83.6

SPIRITS & LIQUEURS

ASK YOUR SERVER FOR DETAILS
OF OUR SELECTION

FAZENDA

RODIZIO BAR & GRILL


Gift Cards


GIVING THE GIFT OF A FAZENDA EXPERIENCE

Our Gift Cards can be used across all our
restaurants and also our shop.

They can be purchased online or in person at any
Fazenda restaurant and come in both digital and physical
versions to best suit our guests' needs.

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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.

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VN: VEGAN V: VEGETARIAN H: HALAL



Scan or click the QR code to learn more