

## DESSERTS

*Something sweet to finish your Fazenda Experience*

### FAZENDA SWEET TREATS 8.5

414 cal V • H

Six classic South American petit fours

*Dessert Wine Recommendation*

VALDIVIESO ECLAT BOTRYTIS, SEMILLÓN

### DOCE DE LEITE COULANT 9

495 cal V • H

Doce de leite, vanilla ice-cream, caramelised chocolate

*Dessert Wine Recommendation*

SUSANA BALBO LATE HARVEST TORRONTÉS

### CHOCOLATE MARQUISE 9

592 cal V • H

Our signature dessert. Chocolate, doce de leite, cream, meringue

*Dessert Wine Recommendation*

RUBIS CHOCOLATE WINE, TEMPRANILLO

### CHEESECAKE 8.6

547 cal V • H

Creamy cheesecake, white chocolate, red fruits

*Dessert Wine Recommendation*

BARBEITO SINGLE HARVEST TINTA NEGRA MALVASIA

### CHURROS 6.5

410 cal V • H

Mini churros filled with doce de leite, served with a chocolate dip

*Dessert Wine Recommendation*

FAMILIA ZUCCARDI MALAMADO, MALBEC

### TRES LECHES CAKE 9

507 cal V • H

Vanilla sponge soaked in a blend of milk, cream and condensed milk, with a touch of cinnamon and complemented by doce de leite ice-cream

*Dessert Wine Recommendation*

BARBEITO SINGLE HARVEST TINTA NEGRA MALVASIA

### BRIGADEIROS 5

380 cal V • H

Four Brazilian truffles: chocolate, lime & coconut

*Dessert Wine Recommendation*

SUSANA BALBO LATE HARVEST TORRONTÉS

### SORBET & ICE-CREAM SELECTION 8

434 cal V • H • VN

CHOOSE THREE SCOOPS FROM OUR SELECTION:

Vanilla, Chocolate, Doce de Leite, Passion fruit, Lime, Raspberry

## COFFEE & TEA

COFFEE 2 cal ..... 4.2

LIQUEUR COFFEES ..... 8.3

TEA 0 cal ..... 3.5

## AFTER DINNER COCKTAILS

### ESPRESSO MARTINI

12.4

CHASE VODKA, TIA MARIA, ESPRESSO, VANILLA

A modern classic bringing together rich coffee and velvety vodka, this cocktail is the perfect pick-me-up to end your evening in style

BOLD • SMOOTH • ENERGISING

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### 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

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### 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*