

Small Plates

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

PÃO DE QUEIJO	3.5
Brazilian cheese bread with Criolla sauce. 406 cal V • H	
TONNATO VITELLO	16
Yellowfin tuna, beef cream emulsion, capers. 410 cal • H	
GIANT KING PRAWN	28
Grilled and served with spicy chimichurri. 306 cal • H	
MOZZARELLA TRUFFLES	9
Mozzarella, truffle. 396 cal V • H	
QUEEN SCALLOPS	16
With rich tomato and coconut sauce and farofa. 290 cal • H	
WAGYU EMPANADAS	10
Wagyu beef, egg, onion, peppers. 548 cal • H	
FUGAZZETA	10
Charcoal pizza dough, mozzarella, Provolone, goat's cheese, onion. 622 cal V • H VEGAN OPTION • VN • V • H	10
BOLINHO DE BACALHAU	11
Cod, potato, garlic. 313 cal • H	
CROQUETAS DE ASADO	11
Beef ribs croquettes, potato, pepper, chimichurri mayo. 528 cal	
BATATA FRITA	4.5
Salted fries. 203 cal VN • V • H PARMESAN & TRUFFLE V • H	6

Mini Skewers

Small meaty skewers, with classic flavours from the Pampas

PORK	10
Pork belly, pork scratching, lime & honey. 510 cal	
BEEF	13
Beef tenderloin, peppercorn sauce. 376 cal	
LAMB	11
Lamb rump, mint, yogurt. 389 cal • H	

Sandwiches

Served with fries

- PICANHA** 16
Our signature sliced Picanha, egg, peppers & manchego cheese Brazilian sandwich. *895 cal*
- WAGYU** 14
Wagyu beef sausage, chimichurri mayo, peppers, potato. *955 cal*
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Share an Indulgent Cut

Sized to share at the table for 4 or more

- ROASTED BONE MARROW** 24
With sourdough bread, onions and chimichurri. *950 cal*
- DRY-AGED TOMAHAWK** 88
1000g of 21-day dry-aged Bone-in Ribeye. *1430 cal*
- GIANT KING PRAWNS** 50
Two of our giant king prawns, simply grilled and marinated with spicy chimichurri. *622 cal* • H
- WAGYU NEW YORK STRIP** 98
500g of thick cut Australian 100% full blood grade 9 Wagyu Sirloin. *2856 cal* • H
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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.

H: HALAL • VN: VEGAN • V: VEGETARIAN

SHARE AN INDULGENT CUT

Sized to share at the table for 4 or more.

Seafood, Vegetarian & More

Complemented by our seasonal sides, fries and Market Table.

SEAFOOD MOQUECA 37

Cod, prawn, mussels in tomato and coconut stew.
629 cal • H

TUNA STEAK 32

220g Yellowfin tuna loin, peppers vinaigrette.
354 cal • H

COD LOIN “À BRASILEIRA” 32

Confit cod, potato, egg, peppers, black olive. *536 cal • H*

VEGETABLE MOQUECA 23

Hearts of palm, sweet potato, corn in a tomato and coconut stew. *386 cal • VN • V • H*

TRUFFLE RISOTTO 24

Black truffle & wild mushrooms risotto.
482 cal • VN • V • H

BEETROOT & GOAT’S CHEESE PASTA 24

Beetroot tortelloni, orange, goat’s cheese. *773 cal • V • H*

SINGLE CUT CHURRASCO 32.9

Choose your favourite cut: Picanha, Rump, Pork Collar, Lamb Picanha or Roasted Chicken

Your cut of choice will be served continuously and carved tableside by our Passadores. All complemented by seasonal hot sides, fries and dishes from our Market Table, which you can enjoy throughout your Experience with us.

MARKET TABLE AND FEIJOADA LUNCH 17.5 / EVENING 20

Indulge in our Market Table, featuring a bountiful selection of gourmet salads and fresh vegetables, cured meats, Continental cheeses, antipasto dishes and more, alongside our traditional Feijoada – a black bean stew with sausage and fluffy rice. This menu also includes our seasonal side dishes and fries.