DESSERTS

Something sweet to finish your Fazenda Experience

FAZENDA 414 cal	SWEET TREATS V•H	8.5
Six classic South	American petit fours	
Dessert Wine Recom	emendation CLAT BOTRYTIS, SEMILLÓN	
DOCE DE I	LEITE COULANT	9
Doce de leite, va	nilla ice-cream, caramelised chocolate	
Dessert Wine Recom SUSANA BALB	mendation O LATE HARVEST TORRONTÉS	
CHOCOLA 592 cal	TE MARQUISE V•H	9
Our signature d	essert. Chocolate, doce de leite, cream, meringue	
Dessert Wine Recom	mendation LATE WINE, TEMPRANILLO	
CHEESECA 547 cal	KE V•H	8.6
Creamy cheesec	ake, white chocolate, red fruits	
Dessert Wine Recom	mendation	
BARBEITO SIN	GLE HARVEST TINTA NEGRA MALVASIA	
CHURROS 410 cal	V • H	6.5
	led with doce de leite, served with a chocolate dip	
Dessert Wine Recom	,	
CRÈME CA	RAMEL	9
409 cal	V • H	
Egg vanilla custa	ard flan, chantilly cream, madeira cake	
Dessert Wine Recom BARBEITO SIN	mendation GLE HARVEST TINTA NEGRA MALVASIA	
BRIGADEII 380 cal	ROS V•H	5
Four Brazilian t	ruffles: chocolate, lime & coconut	
Dessert Wine Recom SUSANA BALB	mendation O LATE HARVEST TORRONTÉS	
SORBET &	ICE-CREAM SELECTION V·H·VN	8
CHOOSE THREE	SCOOPS FROM OUR SELECTION:	
Vanilla, Chocola	ate, Doce de Leite, Passion fruit, Lime, Raspberry	

COFFEE & TEA

COFFEE 2 cal	4
LIQUEUR COFFEES	8
TFA O cal	3

AFTER DINNER COCKTAILS

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

BANANA DOCE

11

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

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

/5ML		8.5
375ML	BOTTLE	37.8

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	9.5
500ML BOTTLE	 55.6

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	9.9
500ML BOTTLE	56.5

13

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 5.7
750ML BOTTLE
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
500ML BOTTLE
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 5.7
750ML BOTTLE
RUBIS CHOCOLATE WINE SPAIN • ABV 15%
Notes of rich cherry and red fruit enveloped in velvety premium dark chocolate flavour
75ML
500ML BOTTLE
ALVEAR, PEDRO XIMÉNEZ MONTILLA MORILES, SPAIN • ABV 15.7% A stunningly sweet and treacly dessert wine bursting with dates, prune and fig
75ML
375ML BOTTLE
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
500ML BOTTLE

SPIRITS & LIQUEURS

ASK YOUR SERVER FOR DETAILS OF OUR SELECTION



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.

: @Fazenda.Group

(i): /Fazenda.Group

:/Fazenda.Group

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.

VN: VEGAN V: VEGETARIAN H: HALAL

Scan or click the QR code to learn more