

Festive Pampas

A celebration of togetherness, our Festive Pampas brings the spirit of the season to your table

LUNCH 60 / EVENING 75

APPETISERS

A single-bite explosion of flavours to kickstart your Fazenda Experience

OLIVE SPHERES

82 cal VN • V • H

Gordal & Kalamata spherification olives

SANDUÍCHE DE QUEIJO

164 cal V • H

Beetroot, goat's cheese, orange

SMALL PLATES

Delectable dishes to share

TONNATO VITELLO

410 cal H

Yellowfin tuna, beef cream emulsion, capers

FUGAZZETA

622 cal V • H

Charcoal dough, mozzarella, Provolone, goat's cheese, onion

CHURRASCO EXPERIENCE

Continuous tableside service of freshly-grilled cuts of succulent prime beef. Enjoy classic cuts such as our signature Picanha, Sirloin, Fillet and Ribeye, as well as lamb, chicken and pork, carved at your table. These are complemented by fries, Feijoada, rice and a variety of seasonal sides, alongside dishes from our Market Table, which you can enjoy throughout your Experience with us.

DESSERT

FESTIVE TREATS

502 cal V • H

Six Brazilian petit-fours, with a festive touch

ALLERGY INFORMATION



Scan to learn more

*Some of our meats are Halal.
For more information, please
ask a member of our Team*

Pampas

OUR FIVE-COURSE NON-MEAT PAMPAS MENU, WITH
VEGETARIAN, VEGAN AND PES CETARIAN OPTIONS

PES CETARIAN - 55

VEGETARIAN / VEGAN - 45

APPETISERS

Select one

OLIVE SPHERES

82 cal VN • V • H

Gordal & Kalamata spherification olives

BOLINHO DE BACALHAU

138 cal H

Cod, potato, lemon

SANDUÍCHE DE QUEIJO

164 cal V • H

Beetroot, goat's cheese, orange

SMALL PLATES

Select one

FUGAZZETA

622 cal V • H

Charcoal pizza dough, mozzarella,
Provolone, goat's cheese, onion

VEGAN OPTION AVAILABLE VN • V • H

BURRATA CRIOLLA

363 cal V • H

Our vegetarian version, Burrata cheese, tomato, charcoal crackers

TONNATO VITELLO

410 cal H

Yellowfin tuna, beef cream emulsion, capers

QUEEN SCALLOPS

290 cal H

Queen scallops, moqueca sauce, coconut, farofa

MAINS

Select one

VEGETABLE MOQUECA

465 cal VN • V • H

Grilled hearts of palm, corn, sweet potato,
coconut & tomato stew

TRUFFLE RISOTTO

482 cal VN • V • H

Wild mushroom risotto

TRUFFLE TABLE SERVING +12

BEETROOT & GOAT'S CHEESE PASTA

773 cal V • H

Beetroot tortelloni, orange, feta cheese

COD LOIN À BRASILEIRA

536 cal H

Confit cod, potato, egg, peppers, black olives

TUNA STEAK

536 cal H

220g Yellowfin tuna loin, peppers vinaigrette

OUR MARKET TABLE

Boasting a range of starters, sides and accompaniments to enhance your Experience

DESSERTS

Select one

FESTIVE TREATS

502 cal V • H

Six Brazilian petit-fours, with a festive touch

SORBETS

406 cal VN • V • H

Passion Fruit • Lime • Raspberry

