

# *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

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### 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

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### 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

# *Festive 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

### 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

## **ALLERGY INFORMATION**



*Scan to learn more*

