

OUR UNIQUE

Concept

Your Fazenda experience begins with a visit to our gourmet sides bar featuring fresh vegetables, salads, breads, cured meats, continental cheeses and hot dishes, including our traditional Brazilian Feijoada (bean stew with meat).

Once you are ready for the meats, you control the service with a small double-sided card placed on your table. The green side signals the chefs to bring out skewers of sizzling meats one by one, while the red side indicates a resting point. To resume the service, simply display the green side again. Use the card to control the service to your own pace. There is a sumptuous selection of meats and the beauty is you can enjoy them all.

DECEMBER MENU

A glass of sparkling wine on arrival, our usual rodizio menu, and a sharing board of petit fours to finish.

MENUS

DECEMBER MENU

LUNCH 31.90 EVENING 42.90

STANDARD MENU

LUNCH 24.50 EVENING 34.50

CHILDREN

UNDER 5 YRS FREE

5 - 8 YRS 6.70

9 - 12 YRS 10.30

VEGETARIAN / VEGAN / FISH

DECEMBER MENU

LUNCH 29.90 EVENING 30.90

STANDARD MENU

LUNCH 24.50 EVENING 25.50

LUNCHTIME SELECTION

PICANHA **CAP OF RUMP**

Our signature cut. Delicate, juicy and full of flavour.

ALCATRA **RUMP**

Tender cut with a distinctive meaty taste.

CORDEIRO (H) **LAMB CHUMP**

Brushed with our mint sauce or just sprinkled with rock salt.

SOBRECOXA DE FRANGO (H) **CHICKEN THIGHS**

Marinated and tender.

PORCO DOCE **PORK COLLAR**

Sliced and served with honey and cinnamon sauce.

TRITIP **BOTTOM SIRLOIN**

Fat-marbled cut, intense flavour.

BIFE ANCHO **RIBEYE**

A tender beef cut, rich in flavour.

LINGUIÇA COM TOUCINHO **PORK SAUSAGE WRAPPED IN BACON**

Our version of pigs in blankets.

PRESUNTO COM ABACAXI **GAMMON WITH PINEAPPLE**

Smoked flavours complemented by the sweetness of pineapple.

CORAÇÃO DE FRANGO (H) **CHICKEN HEARTS**

A typical Brazilian and Argentinian barbecue favourite.

EVENING SELECTION

INCLUDES LUNCH SELECTION

FILE-MIGNON BEEF TENDERLOIN

Succulent, tender and lean.

COSTELA DE CORDEIRO LAMB CUTLETS

On the bone to enhance grilling flavours.

CONTRA FILET SIRLOIN

Rich in texture and flavour, with a succulent layer of fat.

FRANGO COM TOUCINHO **SY** CHICKEN WITH BACON

Traditional Brazilian bacon-wrapped chicken breast.

CHORIZO PICANTE SPICY CHORIZO

Smoky and intense paprika heat.

OUR DECEMBER BUTCHER'S CHOICE ASK YOUR SERVER FOR DETAILS

A special cut of meat handpicked by our Executive Chef.

HAPPY TO SERVE ALL CUTS

To Your Taste

Our red meats are usually served medium-rare to medium. Let us know how you prefer yours cooked - rare through to well done - we are happy to serve all our cuts to your taste.

ASK FOR YOUR PREFERRED CUT

To Come Out Next

VEGETARIAN, PESCETARIAN & VEGAN MENU

ALL SUITABLE OPTIONS FROM OUR SALAD BAR PLUS THE FOLLOWING HOT DISHES AND A DESSERT OF YOUR CHOICE.

MOQUECA

TOMATO AND COCONUT STEW WITH SEASONAL
VEGETABLES AND RICE

VEGAN (VN)

RISOTO DE TRUFA E COGUMELO

BLACK TRUFFLE AND WILD MUSHROOM RISOTTO

VEGAN (VN)

TORTELLONI DE BETERRABA E REQUEIJÃO

BETROOT AND GOAT'S CHEESE PASTA

VEGETARIAN (DEGSV)

RISOTO DE QUEIJO AZUL

PUMPKIN, SPINACH AND BLUE CHEESE RISOTTO

VEGETARIAN (DGMV)

SALMÓN CRIOLLO

GRILLED SALMON SERVED WITH EGG & PIQUILLO PEPPERS

PESCETARIAN (EF)

BACALHAU BAIANO

COD & PRAWNS SERVED WITH SQUID INK LINGUINE IN A
BRAZILIAN SAUCE

PESCETARIAN (CR E F G)

These symbols represent all key 14 allergens present across our menus, and also the different dietary requirements. Please note we cannot guarantee there won't be any cross-contamination in our food or drinks. If you suffer from any severe allergy or intolerance, please tell your server and a manager will take your order and communicate with our teams. Please see our drinks menu for relevant allergen information.

C CELERY

CR CRUSTACEAN

D DAIRY

E EGGS

F FISH

G GLUTEN

L LUPIN

M MUSTARD

ML MOLLUSCS

N NUTS

PN PEANUTS

S SESAME

SD SULPHITES

SY SOY

H HALAL

(VN) VEGAN

(V) VEGETARIAN