



FAZENDA

RODIZIO BAR & GRILL

DRINKS MENU



COCKTAILS

FIZZ

All topped with Jeio Prosecco.

RAINFOREST SPRITZ

A South American twist on an Aperol Spritz using Aperol, Apóstoles Gin from Argentina and Guaraná - Brazil's signature soft drink. Fruity, refreshing with a well-rounded dry finish.

£9.00 **SD**

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COCONUT FIZZ

One for those who think they don't like tequila. A sophisticated blend of tequila, coconut rum and lime.

£9.20 **SD**

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TOKYO 75

This cocktail represents a fusion of cultures with Plantation Pineapple Rum and Japanese sake. Sweet rose and tropical flavours with a slight spice of ginger.

£9.90 **SD**

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A BREAK IN THE CLOUDS

Breaking away from any rain clouds. Our classy, tropical blend of Belvedere Vodka, vanilla, mango and aromatic rosemary will remind you of summer.

£9.60 **SD**

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A BREAK IN THE CLOUDS

INGREDIENTS:

40ml Belvedere Vodka

15ml Monin Vanilla Syrup

15ml Funkin Mango Puree

10ml lime juice

Topped with Jeio Prosecco

METHOD:

Add all the ingredients, except Prosecco, into a Boston cocktail shaker tin. Add cubed ice and shake well until the Boston tin feels ice cold. Using a fine mesh strainer, pour the liquid into a chilled coupe glass and top with Prosecco to add a slight fizz. For a touch of aroma, burn the end of a rosemary sprig and lay it gently across the glass.

COCKTAILS

SHORT

RAINBOW MOUNTAIN

Taking its name from the colourful mountain range in Peru. We use Guanabana Rum Liqueur, Belvedere Vodka and egg white to make a bright pink strawberry delight.

£9.60 **E**

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SICILIAN LADY

A twist on the 1920s British classic 'White Lady'. Refreshing citrus, subtle pistachio and peach with botanical notes from the Argentinian Apóstoles Gin. Served to your preference with or without egg white.

£9.50 **EN**

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PÃO DE GENGIBRE

Portuguese for gingerbread. A sweet, short and warming mix of Wild Turkey Bourbon, hazelnut, gingerbread and cinnamon.

£9.80 **N**

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OLD EUROPE REVISITED

This boozy fix is not for the faint-hearted. Visiting some of Europe's famous flavours; cognac, claret, Licor 43 and absinthe. The drink starts sweet with a longer very dry finish to its journey.

£9.70 **SD**

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FLOR DE SÃO PAULO

Great mix of Brazilian Capucana Cachaça and Venezuelan Santa Teresa Rum. Floral rose and hibiscus with a touch of spice and citrus. Dry, complex and satisfyingly strong.

£9.20 **SD**

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PÃO DE GENGIBRE

INGREDIENTS:

40ml Wild Turkey bourbon

15ml Frangelico

15ml Monin Gingerbread syrup

15ml lemon juice

10ml Monin Cinnamon syrup

2 dashes of Angostura bitters

METHOD:

Pour all the ingredients into a Boston cocktail shaker tin. Add cubed ice and shake well to mix them together until the Boston tin feels ice cold. Pass the cocktail through a fine mesh strainer to remove the ice and serve it straight up in a glass of your choice – we use a crystal goblet. Garnish with a gingerbread person made out of orange peel, attach it to the glass and enjoy the scent whilst taking a sip.

COCKTAILS

LONG

LYCHEE HIGHBALL

Luscious lychee liqueur, raspberry and lemon with a balanced spice from Woodford

Reserve Bourbon. Made long and topped with soda. Floral, herbal, refreshing.

£9.70

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JAMBU JARDIM

A garden explosion. Apples, violet, lavender and lemon over Belvedere Vodka. Served with a Jambu flower, native of Brazil, that will electrify your mouth and heighten your taste buds.

£10.20

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CACHAÇA DOURADA

Goldschläger combines with apple liqueur and cachaça - warming you with notes of cinnamon and refreshing you with crisp apples. Dourada: Portuguese word for golden.

£9.20

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DEEP IN THE FIRE

A tropical winter warmer. Tequila, mezcal, Campari and cinnamon bring the fire to this sweet, long pineapple creation.

£9.20

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RUBY COBBLER

We use a fortified Malbec for our twist on this dark, red fruit cobbler. Well rounded and enriched with almond and chocolate bitters. Rich, refreshing, complex.

£9.30 **N SD**

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FAZENDA ESPECIAL

A fruity and tropical delight using Velho Barreiro Cachaça and Santa Teresa Rum. Shaken with fresh lime, Velvet Falernum, pineapple juice and guava.

£8.60 **N**

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FAZENDA ESPECIAL

INGREDIENTS:

18.75ml Santa Teresa Claro rum

18.75ml Velho Barreiro Cachaça

50ml pineapple juice

50ml guava juice

12.5ml Velvet Falernum

12.5ml lime juice

1 dash of Angostura bitters

METHOD:

Combine all ingredients, except the bitters, into a Boston cocktail shaker tin and shake well with cubed ice until the tin feels ice cold. Strain the cocktail into a long glass filled with fresh ice cubes. Top the glass up with crushed ice and use a dash of Angostura bitters to add a drop of colour and aroma. To garnish the cocktail we use a pineapple leaf, lime wedge and an edible flower.

COCKTAILS

CLASSIC

CAIPIRINHA

Brazil's national cocktail served the traditional way. Lime and sugar muddled and then shaken with Velho Barreiro Cachaça and cubed ice.

£8.60
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MARTINEZ

The precursor to the Martini. Old Tom Gin, Antica Formula Sweet Vermouth, maraschino liqueur and Angostura bitters. Sophistication at its best.

£9.90 **SD**
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CLOVER CLUB

Portobello Road Gin, raspberry, lemon, Noilly Prat Dry Vermouth and egg white. A velvety gem of a drink that originated in pre-prohibition America.

£9.20 **E SD**
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PISCO PUNCH

La Diablada Pisco from Peru is shaken with lime, sugar and pineapple for a sharp punchy classic.

£9.90
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PENICILLIN

Good for what ails you. Johnnie Walker Black Label, smokey Ardbeg Scotch, lemon, honey and ginger.

£9.70
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Alternatively, our experienced bartenders will be happy to recreate your favourite cocktail. We have a great range of international spirits so please challenge us if you are feeling creative – just ask any member of our team.



PISCO PUNCH

INGREDIENTS:

50ml La Diablada Pisco

25ml lime juice

12ml gomme

50ml pineapple juice

2 dashes of Angostura bitters

METHOD:

Add all ingredients, except the bitters, into a Boston cocktail shaker tin with ice cubes and shake well until the tin feels ice cold. Use a fine mesh strainer to filter out the ice and pour into a coupe glass. The shaking of the pineapple juice should create a smooth and velvety foam texture to the top of your cocktail. Use dashes of Angostura bitters to create a decorative pattern and garnish with a sweet maraschino cherry on a stick.

..... NON-ALCOHOLIC COCKTAILS

CAFÉ COLOMBO

Taking its name from the oldest Café in Rio de Janeiro. We use a modern innovation of tonic water over espresso. We add raspberry and lemon for a sophisticated, dry yet refreshing combination.

£4.70
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PASSION FRUIT REVELATION

Fresh passion fruit is shaken with passion fruit purée to make a long tropical non-alcoholic cocktail. Topped with soda and served with half a passion fruit.

£4.10
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GINGER BASIL SMASH

Apple juice heightened with slight spice of ginger and aromatic basil. Chic and grown-up apple juice.

£4.10
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EYE OF THE STORM

A tropical, refreshing storm. Pineapple, coconut and a hint of vanilla lengthened with Fever Tree Sicilian Lemon Tonic.

£4.40
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FRENCH CONNECTION

Cucumber tonic water combined with apple and elderflower plus a dash of almond.

£4.40 **N**
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GUARANÁ SOUR

Fresh lemon, blackberries and sugar blended with Guaraná Antarctica – a refreshing and zesty traditional Brazilian drink.

£4.10
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Allergens stated on our cocktail menu are referring to the non-spirit and non-liqueur ingredients that we combine into the cocktails. We have also stated allergen information for spirits and liqueurs where this has been made available to us.

ALLERGY KEY: **N** NUTS

SOFT DRINKS

<i>Coca-Cola</i> 330ML	£3.20
<i>Diet Coke</i> DIET 330ML	£3.20
<i>Coca-Cola</i> ZERO 330ML	£3.20
<i>Sprite</i> ZERO 330ML	£3.20
GUARANÁ BRAZILIAN SOFT DRINK 330ML	£3.20
FROBISHERS SPARKLING CLASSICS 330ML Ginger Beer or Orange & Lemon	£3.25
FROBISHERS FRUIT FUSION 275ML Apple & Mango or Orange & Passion fruit	£3.25
1724 TONIC WATER, PERU 200ML	£2.60
MINERAL WATER 330ML / 750ML Still or sparkling	£2.60/£3.90
FRUIT JUICE 12oz Orange / Pineapple / Apple / Cranberry / Guava	£2.60

BEERS

DRAUGHT BEERS

BRAHMA, BRAZIL 4.3%

Brahma offers a distinct and exciting taste sensation with a clean, light and refreshingly crisp finish of papaya afternotes.

£5.30 / £2.65
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ESTRELLA DAMM, BARCELONA, SPAIN 4.6%

With an original recipe from 1876, this Catalan delicacy is a lightly hopped Pilsner style that oozes class.

£5.80 / £2.90
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NAZCA IPA, CHILE 4.7%

Inspired by the Nazca tectonic plate, which creates the Andes mountains that shape the unique Chilean environment. It has enticing aromas of citrus and honey with a long hoppy finish.

£6.80 / £3.40
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GOOSE ISLAND 312, USA 4.2%

Their Urban Wheat Ale is made with Cascade hops and packed with flavour. Smooth and creamy but still fresh.

£6.70 / £3.35
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BOTTLED BEERS

QUILMES, ARGENTINA 4.9% • 340ML

Quilmes has an expressive character, golden hue, light fruity taste and a crisp, dry finish.

£4.90
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ESTRELLA GALICIA NON ALCOHOLIC BEER 0.05% • 250ML

Brewed to the same recipe as their normal beer, the alcohol is removed afterwards. Citrus, malt and hoppy bitterness.

£3.20
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BEERS

CRAFT BEERS

ROTTHAMMER BRAVE RED ALE, CHILE 5.0% • 330ML

Rich amber ale. Smooth
but intensely hopped.

£5.30
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BUENOS AYRES DARK LAGER, GERMANY, 4.8% • 500ML

Brewed with Argentine flair to German
purity laws. Dark amber colour, delicate
aroma and intense malty flavour.

£5.80
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ESTRELLA INEDIT, BARCELONA, SPAIN, 4.5% • 750ML

A ground-breaking beer developed
in collaboration with the famous
El Bulli chef Ferran Adria, “Inedit”
translates as ‘never been done
before’. It’s a unique coupage of
2 beer types using barley malt,
wheat, citrus peel and liquorice.

£10.20
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CIDERS

REKORDERLIG APPLE CIDER, SWEDEN 4.5% • 500ML

A premium cider made from the
purest Swedish spring water and
the best hand-picked apples.

£5.50
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REKORDERLIG STRAWBERRY & LIME CIDER, SWEDEN 4.0% • 500ML

Rekorderlig was the first to explore
this unique flavour combination.

Initially made using the finest
fermented pears, an added burst of
strawberries and lime is then added.

£5.50
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ASPALL DRAUGHT SUFFOLK CYDER, UK 5.5% • 330ML

A classic medium-dry cider made from
100% pressed English apple juice.

£4.50
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SPIRITS

APERITIF 50 ML

MARTINI BIANCO / EXTRA DRY / ROSSO (15%ABV)	£3.65
NOILLY PRAT (18%ABV)	£3.80
APEROL (11%ABV)	£4.10
CAMPARI (25%ABV)	£4.45

CACHAÇA 25 ML

VELHO BARREIRO (40%ABV)	£3.90
YPIOCA SILVER (39%ABV)	£3.95
YPIOCA GOLD (39%ABV)	£4.25
ABELHA SILVER ORGANIC (39%ABV)	£4.15
CACHAÇA 51 (40%ABV)	£4.80
BOCA LOCA (40%ABV)	£4.90
GERMANA (40%ABV)	£5.00
CAPUCANA (42%ABV)	£5.00
BOAZINHA (40%ABV)	£5.10
LEBLON (40%ABV)	£5.30
VALE VERDE PREMIUM (40%ABV)	£5.60
ANTONIO RODRIGUES RESERVA DO CORONEL (40%ABV)	£6.05
CACHAÇA DO BARAO GRANDE RESERVA (40%ABV)	£6.30
VALE VERDE 12 YEAR OLD (40%ABV)	£13.00

BLENDED WHISKY & BOURBON 25 ML

JAMESONS (40%ABV)	£4.05
JOHNNIE WALKER BLACK LABEL (40%ABV)	£5.30
JACK DANIELS (40%ABV)	£4.45
MAKERS MARK (45%ABV)	£5.05
WILD TURKEY (50.5%ABV)	£5.55
WOODFORD RESERVE (43.2%ABV)	£5.55
COPPERFOX RYE (45%ABV)	£6.50

SPIRITS

RUM 25 ML

SANTA TERESA CLARO (40%ABV)	£4.15
SANTA TERESA 1796 (40%ABV)	£6.00
BLACKWELLS DARK RUM (41.2%ABV)	£4.30
FLOR DE CAÑA 7 YEAR (40%ABV)	£4.70
GOSLINGS BLACK SEAL (40%ABV)	£4.40
GOSLING'S FAMILY RESERVE OLD RUM (40%ABV)	£8.00
CHAIRMANS RESERVE SPICED RUM (40%ABV)	£4.15
KOKO KANU COCONUT RUM (37.5%ABV)	£4.30
WRAY & NEPHEW OVERPROOF RUM (63%ABV)	£4.50

GIN 25 ML

JJ WHITLEY LONDON DRY (38.6%ABV)	£4.00
TANQUERAY LONDON DRY GIN (43.1%ABV)	£4.10
BOMBAY SAPPHIRE (40%ABV)	£4.40
WHITLEY NEILL (42%ABV)	£4.50
PORTOBELLO ROAD GIN (42%ABV)	£4.65
HENDRICK'S GIN (41.4%ABV)	£4.80
PRINCIPE DE LOS APOSTOLES (40%ABV)	£4.90
TANQUERAY NUMBER TEN (47.3%ABV)	£5.75
HAYMAN'S OLD TOM GIN (40%ABV)	£4.40
HAYMAN'S SLOE GIN (26%ABV)	£4.10

VODKA 25 ML

BELENKAYA (40%ABV)	£4.00
STOLICHNAYA VANIL / RAZBERI (40%ABV)	£4.05
ZUBROWKA BISON GRASS VODKA (40%ABV)	£4.10
JJ WHITLEY POTATO VODKA (38.6%ABV)	£4.50
BELVEDERE PURE (40%ABV)	£4.90
BELVEDERE CITRUS (40%ABV)	£5.15
BELVEDERE LAKE BARTEZEK (40%ABV)	£5.50



CATENA ZAPATA
MALBEC ARGENTINO
2009

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WINE

*If you prefer grapes to
the grain, please ask our
team for the wine list*