

# FAZENDA

RODIZIO BAR & GRILL

## DRINKS MENU



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# COCKTAILS

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## FIZZ

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*All topped up with sparkling wine.*

### PEACH BLOSSOM

Peach extract, Peychaud's bitters, gold dust, edible flower and orange blossom water

*Beautiful, sweet and fresh, this is our take on a Bellini.*

9.6 **SD**

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### GRASP THE NETTLE

JJ Whitley Nettle, St. Germain elderflower, apple, lime, egg white and raspberry dust

*Green flavours, smooth texture and the aromatic from the gin make this drink irresistible.*

9.9 **E SD**

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### TOKYO 75

Pineapple rum, plum sake, Champagne and ginger wine

*This cocktail represents a fusion of cultures with rum and sake.*

12 **SD**

...

### COCONUT FIZZ

El Jimador tequila blanco, coconut rum, coconut and lime

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

9.2 **SD**

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### RAINFOREST SPRITZ

Apóstoles gin, Aperol, Guaraná Antarctica, orange, edible flower and banana leaf

*A South American twist on an Aperol Spritz. Fruity and refreshing with a well-rounded dry finish.*

9 **SD**

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Allergen information and key can be found towards the end of the menu



## PEACH BLOSSOM

### INGREDIENTS:

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- 1 Peychaud's bitters-soaked sugar cube
- 35ml Giffard peach liqueur
- 75ml Jeio Prosecco
- Edible gold dust

### METHOD:

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Prepare the Giffard peach liqueur and stir in edible gold dust. Place one sugar cube in a coupe glass, and drop Peychaud's bitters onto the cube and allow it to soak in.

Drizzle the peach liqueur over the sugar cube, and top with Prosecco. Garnish with an edible flower and a spray of orange blossom.

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# COCKTAILS

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## SHORT

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### AMELIA

Capucana cachaça, apricot brandy, cucumber, lemon, honey egg white and bee pollen

*Grassy notes from the cachaça in perfect balance with the sweetness of the honey.*

9.7 **E**  
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### TROPICAL DAIQUIRI

Pineapple rum, lime, passion fruit, black sesame and guava & kumquat foam

*The perfect combo of tropical flavours. Delicious.*

10 **S**  
...

### DAMA BLANCA

Apóstoles gin, peach liqueur, pistachio extract, lemon, egg white and physalis

*A twist on the 1920s British classic 'White Lady'. Served to your preference with or without egg white.*

9.5 **BN**  
....

### DOCTOR'S ORDERS

Old Forester bourbon, Giffard Banane du Bresil, demerara syrup, Fernet Branca, banana leaf and cherry

*Deep flavours of the American bourbon, sweetened by the banana and with a bitter aromatic from the Fernet.*

9.5  
....

### RAINBOW MOUNTAIN

Belvedere vodka, Guanabana rum liqueur, strawberry extract, lemon, egg white and rice paper butterfly

*Taking its name from the colourful mountain range in Peru. A bright pink strawberry delight.*

9.6 **E**  
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## DOCTOR'S ORDERS

### INGREDIENTS:

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- 35ml Old Forester bourbon
- 15ml Giffard banana liqueur
- 10ml demerara syrup
- 2 dashes of Fernet Branca

### METHOD:

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Add crushed ice to a tumbler, and cubed ice into a Boston glass. Add all ingredients to the Boston, and stir until they are properly mixed. Throw away the crushed ice in the tumbler, and refill it with cubed ice. Strain the contents of the Boston glass into the tumbler. Garnish this perfectly chilled cocktail with a cherry and banana leaf.

# COCKTAILS

## LONG

### HACIENDA SWIZZLE

Santa Teresa Claro, yellow Chartreuse, passion fruit, lime and mint

*Aromatics from the herb liqueur combined with the sweetness of the rum make a great blend with the passion fruit.*

9.2  
....

### CONDOR COLLINS

ABA Pisco, Cocchi Rosa vermouth, raspberries, Fair Acai liqueur, lime, soda and micro-coriander

*Bright pisco notes combined with the tartness from the raspberry make this a spectacular drink.*

10 **SD**  
...

### JAMBU JARDIM

Belvedere vodka, apple, lavender, violet extracts, lemon and jambu flower

*A garden explosion. Served with a jambu flower, native of Brazil, which will electrify your mouth and heighten your taste buds.*

10.2  
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### AMOR OR LESS

Barsol Perfecto Amor, amaretto, coconut, lemon, maraschino cherry extract, physalis and grated nutmeg

*A great aperitif, with nutty flavours and a sharp lemon contrast.*

9.8 **N SD**  
....

### FAZENDA ESPECIAL

Yaguara Cachaça Branca, La Hechicera Solera 21YR, Velvet Falernum, pineapple, guava and lime

*A fruity and tropical delight. Our signature drink.*

11  
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## FAZENDA ESPECIAL

### INGREDIENTS:

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- 18.75ml Yaguara Cachaça Branca
- 18.75ml La Hechicera Solera 21YR
- 50ml pineapple juice
- 50ml guava juice
- 12.5ml Velvet Falernum
- 12.5ml lime juice
- 1 dash of Angostura bitters

### METHOD:

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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

### PALOMA

Tequila Curado Cupreata,  
grapefruit, green Chartreuse,  
soda, charred lime  
wheel and rosemary

*Light, refreshing and aromatic.*

9.9

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### CAIPIRINHA

Velho Barreiro cachaça,  
lime and sugar

*Brazil's national cocktail  
served the traditional way.*

8.8

....

### CLOVER CLUB

Portobello Road gin, Noilly  
Prat dry vermouth, raspberry,  
lemon, and egg white

*A velvety gem of a drink  
that originated in pre-  
prohibition America.*

9.2 **E** **SD**

....

### PISCO PUNCH

ABA Pisco, pineapple, lime  
and maraschino cherry

*Pisco from Chile is perfect for  
a sharp, punchy classic.*

9.9

....

### PENICILLIN

Johnnie Walker Black Label  
whisky, lemon, honey, ginger  
extracts and Ardbeg whisky float

*Spicy, sharp and a hint of smoke.*

*A great modern classic.*

9.7

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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:

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50ml ABA Pisco

25ml lime juice

12ml gomme

50ml pineapple juice

2 dashes of Angostura bitters

### METHOD:

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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.

4.7  
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## GINGER BASIL SMASH

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

4.1  
.....

## NOG&T

Caleño Juniper & Inca Berry with elderflower. Topped with cucumber tonic.

4.8  
.....

## GUARANÁ SOUR

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

4.1  
.....

## 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.

4.1  
.....

## EYE OF THE STORM

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

4.4  
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## ALLERGEN INFORMATION

*These symbols represent all key 14 allergens present across our menus. 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.*

*These are allergens present in the food ingredients that we add to the cocktails. The law does not require producers to communicate all ingredients present in their drinks so we cannot guarantee them to be allergen-free.*

<b>C</b> CELERY	<b>CR</b> CRUSTACEAN	<b>D</b> DAIRY
<b>E</b> EGGS	<b>F</b> FISH	<b>G</b> GLUTEN
<b>L</b> LUPIN	<b>M</b> MUSTARD	<b>ML</b> MOLLUSCS
<b>N</b> NUTS	<b>PN</b> PEANUTS	<b>S</b> SESAME
<b>SD</b> SULPHITES	<b>SY</b> SOY	

## 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

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# BEERS

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## DRAUGHT BEERS

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### **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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### **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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### **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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### **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

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### **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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## CRAFT BEERS

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### **DEVASSA, BRAZIL 4.8% • 355ML**

Rich and flavourful, this dreamy Brazilian import is the real deal. A smooth lager that you don't have to be on the beach to enjoy.

£4.90  
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### **ROTTHAMMER BRAVE RED ALE, CHILE 5.0% • 330ML**

Rich amber ale. Smooth but intensely hopped.

£5.30  
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# BEERS

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## CRAFT BEERS

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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

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### **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

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## APERITIF 50 ML

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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

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## CACHAÇA 25 ML

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VELHO BARREIRO (40%ABV)	£3.90
YPIOCA SILVER (39%ABV)	£3.95
ABELHA SILVER ORGANIC (39%ABV)	£4.15
YAGUARA BRANCA (41.5%ABV)	£4.50
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

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## BLENDED WHISKY & BOURBON 25 ML

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JAMESONS (40%ABV)	£4.05
JACK DANIELS (40%ABV)	£4.45
JOHNNIE WALKER BLACK LABEL (40%ABV)	£5.30
WILD TURKEY (50.5%ABV)	£5.55
WOODFORD RESERVE (43.2%ABV)	£5.55
OLD FORESTER STATESMAN (47.5%ABV)	£6.50

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# SPIRITS

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## RUM 25 ML

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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
LA HECHICERA SOLERA 21 YEAR COLOMBIAN (40%ABV)	£5.00
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

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## GIN 25 ML

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JJ WHITLEY LONDON DRY (38.6%ABV)	£4.00
TANQUERAY LONDON DRY GIN (43.1%ABV)	£4.10
BOMBAY SAPPHIRE (40%ABV)	£4.40
PORTOBELLO ROAD GIN (42%ABV)	£4.65
CHAPEL DOWN PINOT NOIR GIN (41.2%ABV)	£4.80
PRINCIPE DE LOS APOSTOLES (40%ABV)	£4.90
TANQUERAY NUMBER TEN (47.3%ABV)	£5.75
LONDON TO LIMA (42.8%ABV)	£6.00
HAYMAN'S OLD TOM GIN (40%ABV)	£4.40
HAYMAN'S SLOE GIN (26%ABV)	£4.10

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## VODKA 25 ML

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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



MENDOZA - ARGENTINA

CATENA ZAPATA  
MALBEC ARGENTINO  
2009



MENDOZA - ARGENTINA

## WINE

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