



Harnessing Pampas tradition and heritage, our aim is to take the essence of rodizio dining to another level.

Keeping our roots at the helm of our vision, we are fusing our core concept with delicate cooking, innovation and creativity.

Featuring exquisitely crafted dishes, sharing plates, rodizio meats and more, our Bishopsgate restaurant aims to deliver a Fazenda Experience like never seen before.

ALLERGY INFORMATION

Scan or click the QR code to learn more

Our Allergen Guide is available on our website or via the QR code on your menu. It shows which of the 14 legally declarable allergens are contained in our menu items as well as “May Contain” information passed to us from the suppliers of the ingredients we use, but it does not list all ingredients in each menu item. You can also view the different dietary requirements in the guide.

Please note we cannot guarantee there won't be any cross contamination in our food or drinks. If you suffer from any allergy or intolerance, please tell your server before you order and we will guide you through our system. We recommend that you check the Allergen Guide yourself every time you order even if you have dined previously with us, as our recipes sometimes change.

Allergen information is only available for some types of drinks.

Our menus or Market Table labels show nutritional calorie information per portion served or for each 100 grams. As a guidance the recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

Some of our meats are Halal.

For more information, please ask a member of our team.

VN: VEGAN

V: VEGETARIAN

H: HALAL

A service charge of 13% is added to the bill, all of which is shared between Bar, Reception, Floor, Kitchen and Grill Teams as every Team Member plays a part in creating our guests' experience.

This service charge is optional, please let our Team know if you wish to have it removed.

A minimum order of one main dish or rodizio experience per dining guest is required.

APPETISERS

TIRA-GOSTOS / MORDIDAS

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

TRUFA

164 cal V • H
Mozzarella, black truffle

3.8

ACEITUNAS

82 cal VN • V • H
Gordal & Kalamata spherification olives

3.8

BOLINHO DE BACALHAU

138 cal H
Cod, potato, lemon

3.8

SMALL PLATES

ENTRADA / PLATOS CHICOS

Delectable dishes to start or share

FUGAZZETA

622 cal V • H
Charcoal pizza dough, mozzarella, Provolone,
goat's cheese, onion
VEGAN OPTION AVAILABLE VN • V • H

10

EMPANADAS DE WAGYU

548 cal H
Wagyu beef, egg, onion, peppers

10

VIEIRAS

290 cal H
Queen scallops, moqueca sauce, coconut, farofa

16

CROQUETAS DE ASADO

528 cal
Beef ribs croquettes, potato, peppers,
chimichurri mayo

11

TONNATO VITELLO

410 cal H
Yellowfin tuna, beef cream emulsion, capers

17

BURRATA CRIOLLA

590 cal H
Burrata, Wagyu chorizo, tomato, ají rojo, cracker
VEGETARIAN OPTION AVAILABLE V • H

14

GAMBA PATAGÓNICA

306 cal H
Giant king prawn, spicy chimichurri

25

ESPETINHOS DE CARNE

463 cal
Sashi Choco beef tenderloin skewers,
black truffle, Parmesan

16

CAVIAR E CHURROS

388 cal H
Cornish Baeri caviar, churros, crème fraîche

38

RODIZIO EXPERIENCE

57

A selection of freshly-grilled meats & pineapple carved at your table and complemented by a variety of dishes from our Market Table, which you can enjoy throughout your Experience with us.

PICANHA

Ⓢ

213 cal

Beef prime top sirloin

ALCATRA

Ⓢ

183 cal

Beef rump

BIFE ANCHO

Ⓢ

175 cal

Beef ribeye

CONTRA FILÉ

213 cal

Beef sirloin

FILÉ MIGNON

176 cal

Beef tenderloin

CHORIZO DE WAGYU

393 cal

Wagyu beef spicy sausage

PICANHA DE CORDERO

Ⓢ

167 cal

Lamb rump

CHULETAS DE CORDERO

189 cal

Lamb cutlets

BARRIGA DE PORCO

427 cal

Pork belly

LINGUIÇA

Ⓢ

323 cal

Criollo pork sausage

PRESUNTO

Ⓢ

132 cal

Smoked gammon

SOBRECOXA DE FRANGO

Ⓢ

209 cal

Chicken thighs

CORAÇÃO DE FRANGO

Ⓢ

172 cal

Chicken hearts

BUTCHER'S CHOICE

A Special Cut Selected by our Executive Chef

ABACAXI GRELHADO

Ⓢ

92 cal

Roasted pineapple with cinnamon

Meat calories / 100g

Ⓢ RODIZIO WEEKEND LUNCH EXPERIENCE 35

A selection of freshly-grilled meats & pineapple carved at your table and complemented by a variety of dishes from our Market Table

CHILDREN PRICES

UNDER 8YRS FREE 8-14YRS 15

OTHER MAINS

OUTROS PRINCIPAIS / OTROS PRINCIPALES

Our selection of deliciously crafted vegan, vegetarian and pescetarian dishes

PASTA DE BETERRABA 773 cal V • H Beetroot tortelloni, orange, feta cheese	24	BIFE ANCHO 621 cal 300g Finnish Sashi chocolate-fed beef ribeye	46
RISOTTO DE HONGOS 482 cal VN • V • H Wild mushroom risotto	24	MILANESA DE BIFE 'A CABALLO' 839 cal Breaded Angus beef sirloin steak, chimichurri. Argentinian-style with two fried eggs (a Caballo)	32
MOQUECA DE MAR 629 cal H Cod, Carabinero prawn, mussels, tomato and coconut stew VEGAN OPTION AVAILABLE VN • V • H	37	ASADO 899 cal Slow-cooked Spanish Black Angus beef ribs, borettane onions, demi-glace	38
BARRIGA DE ATUM 536 cal H Bluefin tuna belly, peppers vinaigrette	46	BIFE DE WAGYU A5 940 cal 200g A5 Japanese Kagoshima Wagyu sirloin	110
BACALHAU À BRASILEIRA 536 cal H Confit cod, potato, egg, peppers, black olive	32		

SIDES

ACOMPANHAMENTOS / AL LADO

To complement your mains or rodizio meats

MORRONES 130 cal VN • V • H Piquillo peppers, garlic	5.8	FEIJOADA 200 cal Black beans, chorizo, bacon, biquinho peppers	6
BATATA FRITA 203 cal VN • V • H Potato fries, chimichurri	4.9	VERDES A LA PARRILLA 113 cal VN • V • H Broccoli, mangetout beans, kale, garlic	6.5
BONIATO 219 cal V • H Sweet potato, feta cheese, ají rojo	5.8	ARROZ CARRETEIRO 277 cal V • H Fried rice, corn, egg, carrot	5.8

SAUCES & BREAD

MOLHOS E PÃO /SALSAS Y PAN

MOLHO DE PIMENTA 157 cal Peppercorn sauce	2.8	PÃO DE QUEIJO 406 cal V • H Brazilian cheese bread with Criolla sauce	5.5
SALSA TRUFADA 180 cal H Black truffle, cream, Parmesan	2.8		