

OUR UNIQUE *Concept*

Your Fazenda experience begins with a visit to our gourmet sides bar that features quality salads, fresh cut vegetables, 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 large selection of meats and the beauty is you can have them all.

MENUS

LUNCHTIME SELECTION

WEEKDAYS £19.50
WEEKENDS & BANK HOLIDAYS £21.50

EVENING SELECTION

MON - SUN £32.50

CHILDREN

UNDER 5 YRS FREE
5 - 8 YRS £6.70 | 9 - 12 YRS £10.30

VEGETARIAN / VEGAN / FISH

LUNCH

WEEKDAYS £18.50
WEEKENDS & BANK HOLIDAYS £20.50


EVENING

MON - SUN £23.60

FAZENDA LEEDS

Waterman's Place, 3 Wharf Approach, Granary Wharf, Leeds LS1 4GL (LS11 5PS for Sat Nav)


0113 400 1183 | leeds@fazenda.co.uk

 : /FazendaLeeds

FAZENDA LIVERPOOL

Unit 2, Horton House Exchange
Flags, Liverpool, L2 3YL


0151 659 1183 | liverpool@fazenda.co.uk

 : /FazendaLiverpool

FAZENDA MANCHESTER

The Avenue, Spinningfields
Manchester M3 3AP


0161 207 1183 | manchester@fazenda.co.uk



 : /FazendaManchester

FAZENDA EDINBURGH

102 George Street
Edinburgh EH2 3DF

0131 215 1234 | edinburgh@fazenda.co.uk

 : /FazendaEdinburgh

 : @FazendaGroup  : /Fazenda.Group

A suggested 10% service charge will be added to the final bill.

FOOD *Menu*

2018


FAZENDA
RODIZIO BAR & GRILL

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 LAMB

Just grilled with salt or brushed with our mint sauce.

SOBRECOXA DE FRANGO CHICKEN THIGHS

Marinated and tender.

BARRIGA DE PORCO PORK BELLY

Sliced and served with honey and cinnamon sauce.

LINGUIÇA GAÚCHA PORK SAUSAGE


South American recipe, unique to Fazenda.

TRITIP BOTTOM SIRLOIN

Fat, marbled cut, intense flavour.

PRESUNTO COM ABACAXI GAMMON WITH PINEAPPLE

Smoked, roasted flavour. Served with pineapple.

-  CONTAINS CELERY  CONTAINS CRUSTACEAN
 CONTAINS DAIRY  CONTAINS EGGS  CONTAINS FISH
 CONTAINS GLUTEN  HALAL  CONTAINS MUSTARD
 CONTAINS SESAME  CONTAINS SOY

EVENING SELECTION

INCLUDES LUNCH SELECTION

FILÉ-MIGNON BEEF TENDERLOIN

Succulent, tender and lean.

FRALDINHA BEEF SKIRT

Flavourful, juicy and marbled with fat.

CONTRA FILET SIRLOIN

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

CHORIZO PICANTE SPICY CHORIZO

Smokey and intense paprika heat.

FRANGO COM TOUCINHO CHICKEN WITH BACON

Traditional Brazilian bacon-wrapped chicken breast.

CORAÇÃO DE FRANGO CHICKEN HEARTS

Traditionally Brazilian, give it a try!

OUR BUTCHER'S CHOICE ASK YOUR SERVER FOR DETAILS

A special cut of meat carefully selected by Fazenda's Butcher

HAPPY TO SERVE ALL CUTS
To Your Taste

Our red meats are usually served medium to medium-rare. 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

All our meats are served as soon as they are ready, in no particular order by our gaúcho chefs but please feel free to ask for your preferred cut to come out next.

VEGETARIAN, FISH & VEGAN MENU

All suitable options from our salad bar plus the following hot dishes and a dessert of your choice.

MOQUECA

COCONUT, TOMATO, SEASONAL VEGETABLES & RICE

VEGAN

FEIJOADA

BLACK BEANS, ONION, RICE & FAROFA

VEGAN




BETERRABA & REQUEIJÃO GNOCCHI

BETROOT, CURD, LEMON & SEEDS

VEGETARIAN   




QUEIJO AZUL RISOTTO

BLUE CHEESE, BUTTERNUT SQUASH & SPINACH

VEGETARIAN   

SALMÃO AO WHISKY

SCOTTISH SALMON MARINATED IN SCOTTISH WHISKEY, LETTUCE & LEMON

PESCETARIAN   

BACALHAU PRETO

COD, SQUID INK, GARLIC & SPINACH

PESCETARIAN   
