

Small Plates

Delectable dishes to start or share.

WAGYU EMPANADAS 11.5 Wagyu beef, egg, onion, peppers. 548 cal H	JUMBO PRAWN COCKTAIL 16.2 6 jumbo prawn tails, fresh lettuce, Marie Rose sauce, vinaigrette. 338 cal H
FUGAZZETA 11.5 Charcoal dough, mozzarella, goat's cheese, onion. Vegan option available. 622 cal V • H	BOLINHO DE BACALHAU 12.5 Cod, potato, garlic. 313 cal H
ROASTED BONE MARROW 12 2 bone marrow canoes, sourdough bread and chimichurri. 290 cal H	CROQUETAS DE ASADO 12 Beef ribs croquettes, potato, pepper, chimichurri mayo. 528 cal

Our Churrasco Experience

In the Brazilian Pampas gaúchos have been masterfully cooking meat and sharing that tradition for over a century. Our gaúchos harness these culinary traditions and skillfully butcher, season and grill each cut creating a salty bark outside and a juicy inside to delight the senses and create a memorable experience.

FULL CHURRASCO

LUNCH 54 / EVENING 66

Continuous tableside service of freshly-grilled cuts of succulent prime beef. Enjoy classic cuts such as our signature Picanha, Sirloin, Fillet and Ribeye, as well as lamb, chicken and pork, carved at your table. These are complemented by fries, Feijoada, rice and a variety of seasonal sides, alongside dishes from our Market Table, which you can enjoy throughout your Experience with us.

INDULGENT CHURRASCO

LUNCH 74 / EVENING 86

In addition to the Full Churrasco, enjoy your choice of enhancement (Butter-Bathed™ Lobster Tail, Snow Crab Cluster, Queen Scallops or Baerii Caviar) and your dessert of choice from our menu.

Enhance your experience with:

SNOW CRAB CLUSTER 18 Simply steamed and served with spiced melted butter. 290 cal H	QUEEN SCALLOPS 18 4 queen scallops, tossed with Wagyu beef tallow and breadcrumbs. 230 cal H
BUTTER-BATHED LOBSTER TAIL 19 With indulgent garlic butter. 250 cal H	BAERII CAVIAR 19 10g Baerii Caviar, served with Pão de Queijo. 190 cal H

Share an Indulgent Cut

Sized to share at the table for 4 or more

SEAFOOD PLATTER 80 Lobster Tail, Jumbo King Prawns, Snow Crab Cluster, Baerii Caviar, Queen Scallops. 778 cal H	WAGYU NEW YORK STRIP 100 500g of thick-cut Australian 100% full-blood grade 9 Wagyu Sirloin. 2856 cal H
DRY-AGED TOMAHAWK 90 1000g of 21-day dry-aged Bone-in Ribeye. 1430 cal	

Seafood, Vegetarian & More

Complemented by our seasonal sides, fries and Market Table.

LOBSTER MOQUECA 39 Lobster, prawn and mussels in tomato and coconut stew. 629 cal H	TUNA STEAK 38 220g Yellowfin tuna loin, peppers vinaigrette. 354 cal H
VEGETABLE MOQUECA 24 Hearts of palm, sweet potato, corn in a tomato and coconut stew. 386 cal VN • V • H	TRUFFLE RISOTTO 25 Black truffle & wild mushrooms risotto. 428 cal VN • V • H
COD LOIN "À BRASILEIRA" 38 Confit cod, potato, egg, peppers, black olive. 536 cal H	BEETROOT & GOAT'S CHEESE PASTA 24 Beetroot tortelloni, orange, goat's cheese. 773 cal V • H
SINGLE CUT CHURRASCO 39.9 Choose your favourite cut: Picanha, Rump, Pork Collar, Lamb Picanha or Roasted Chicken. Your cut of choice will be served continuously and carved tableside. All complemented by seasonal hot sides, fries and dishes from our Market Table, which you can enjoy throughout your Experience with us.	MARKET TABLE AND FEIJOADA 20 Indulge in our Market Table, featuring a bountiful selection of salads and fresh vegetables, cured meats, Continental cheeses, antipasto dishes and more, alongside our Feijoada - a black bean stew with sausage and fluffy rice. This menu also includes our seasonal sides and fries.

CHILDREN UNDER 8YRS FREE — CHILDREN 8-14YRS 15.9

Allergen Information



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.

H: HALAL • VN: VEGAN • V: VEGETARIAN

Nutrition Information

Nutritional calorie information is per serving or for every 100 grams. As guidance adults need around 2000Kcal a day