

WELCOME

In Brazil, Picanha is the very best cut of meat, famed for its succulent texture and exceptional flavour. It's from this celebrated cut of meat that we take our name. Picanha by Fazenda fuses the traditional gaúcho style grilling and Rodizio dining with continuous tableside service of different prime cuts of meat, including beef, chicken, pork and lamb and a gourmet salad and sides bar to accompany your meats.

Let us know how you prefer your meat cooked; rare through to well done – we are happy to serve all our cuts to your taste.

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.



 /picanhachester

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Picanha
by FAZENDA
UNIQUELY BRAZILIAN...

MENU



Picanha
by FAZENDA

MEATS

LUNCH £17.90

PICANHA (Cap of rump)

The beautiful cut of meat from which we take our name, Picanha, is juicy, full-flavoured and sure to melt in the mouth.

LINGUIÇA GAÚCHA (Sausage)

Perfectly flavoured with our own special blend of seasonings, our Linguíça complements the flavourful meats on offer.

SOBREGOXA DE FRANGO (Chicken thighs)

Our gaúcho chefs serve chicken thighs lightly basted in our special house marinade. Grilled to perfection.

BARRIGA DE PORCO (Pork belly)

Served and sliced with a honey, lemon and cinnamon sauce.

CORDEIRO (Lamb)

Gently flavoured with our special fresh mint marinade, our delicious lamb is perfectly grilled.

TRI-TIP (Bottom sirloin)

Beautifully marbled, with super flavour and texture.

BIFE DE PRESUNTO & ABACAXI (Smoked gammon & pineapple)

We slowly grill our Bife de Presunto to preserve its unique juiciness. Crispy outer with a breathtaking taste, accompanied by freshly-grilled pineapple.

DINNER £29.70

FOR EVEN MORE CHOICE...

Our lunch meat cuts are also available during dinner service.

BUTCHER'S CHOICE

Cuts of meat carefully selected by our butcher (please note these vary).

CONTRA-FILÉ (Sirloin)

The outside layer of fat on our top sirloin ensures a deliciously tender cut of meat, with a beautifully well-balanced flavour.

ALCATRA (Rump)

With a distinctive meaty taste, also served with garlic at our guests' request.

BIFE ANCHO (Rib eye)

Marbled, tender and juicy.

CHILDREN'S PRICES UNDER 5s FREE // 5-8 YEARS £6.00 // 9-12 £10.00

VEGETARIAN, FISH & VEGAN

LUNCHTIME £17.90 // DINNERTIME £23.00

CHOOSE FROM...

A selection of options at our salad bar and the following hot dishes. The vegetarian menu also includes a dessert of your choice.

MOQUECA

Coconut, tomatoes, seasonal vegetables & rice (Vegan)

FEIJOADA

Black beans, onions, rice & farofa (Vegan)

BETERABBA & REQUEIJÃO GNOCCHI

Beetroot, goat's curd, lemon & seeds (Vegetarian)

QUEIJO AZUL RISOTTO

Blue cheese, butternut squash & spinach (Vegetarian)

SALMÃO AO WHISKY

Scottish salmon marinated in Scotch whisky, lettuce & lemon (Fish)

BACALHAU PRETO

Cod, squid ink, garlic & spinach (Fish)

These are the symbols we use to identify all 14 allergens present across our menus, and also the different dietary requirements. Our salad bar also displays this information, but due to it being in an open space, we cannot guarantee there won't be any cross-contamination. We are happy to provide anything straight from our kitchen at your request. 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.

 CELERY

 CRUSTACEAN

 DAIRY

 EGGS

 FISH

 HALAL

 GLUTEN

 LUPIN

 MUSTARD

 MOLLUSCS

 NUTS

 VEGETARIAN

 PEANUTS

 SESAME

 SULPHITES

 SOY

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