

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.

Picanha

by FAZENDA

UNIQUELY BRAZILIAN...

MENU



 /picanhachester

 @picanhauk

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Picanha
by FAZENDA

MEATS

LUNCH: MON-FRI £18.50 // SAT-SUN £20.50

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.

CORDEIRO (H)

Lamb Chump

Brushed with our mint sauce or just sprinkled with rock salt.

SOBRECOXA DE FRANGO (H)

Chicken Thighs

Marinated and tender.

PORCO DOCE

Pork Collar

Sliced and served with honey and cinnamon sauce.

PRESUNTO COM ABACAXI

Gammon with Pineapple

The perfect partnership. Smoked flavours complemented by the sweetness of pineapple.

CORAÇÃO DE FRANGO (H)

Chicken Hearts

A typical Brazilian and Argentinian barbecue favourite.

LINGUIÇA GAÚCHA (D)

Pork Sausage

South American recipe, unique to Picanha.

ALCATRA

Rump

Tender cut with a distinctive meaty taste.

DINNER: £31.50

FOR EVEN MORE CHOICE...

Our lunch meat cuts are also available during dinner service.

FILE-MIGNON

Beef Tenderloin

Succulent, tender and lean.

CONTRA FILET

Sirloin

Rich in texture, with a succulent layer of fat.

BIFE ANCHO

Ribeye

A tender beef cut, rich in flavour.

OUR BUTCHER'S CHOICE

Ask your server for details

A special cut of meat handpicked by our Executive Chef.

VEGETARIAN, PESCETARIAN & VEGAN

LUNCH: MON-FRI £18.50 SAT-SUN £20.50 // DINNER: £24.00

CHOOSE FROM...

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

MOQUECA

Vegan

Tomato and coconut stew with seasonal vegetables and rice.

TORTELLONI DE BETERRABA E

REQUEIJÃO (D)(E)(G)(S)

Vegetarian

Beetroot and goat's cheese pasta.

SALMÃO CRIOULO (E)(FH)

Pescetarian

Grilled salmon served with egg & piquillo peppers.

RISOTO DE TRUFA E COGUMELO

Vegan

Black truffle and wild mushroom risotto.

RISOTO DE QUEIJO AZUL (D)(G)(M)

Vegetarian

Pumpkin, spinach and blue cheese risotto.

BAGALHAU BAIANO (CR)(E)(FH)(G)

Pescetarian

Cod & prawns served with squid ink linguine in a Brazilian sauce.

CHILDREN'S PRICES:

UNDER 5S FREE // 5-8 YEARS £6.00 // 9-12 £10.00

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



GLUTEN



LUPIN



MUSTARD



MOLLUSCS



NUTS



PEANUTS



SESAME



SULPHITES



SOY



HALAL