

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 19.5 // SAT-SUN 21.5

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

Lamb Chump

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

SOBRECOXA DE FRANGO

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

Chicken Hearts

A typical Brazilian and Argentinian barbecue favourite.

LINGUIÇA GAÚCHA

Pork Sausage

South American recipe, unique to Picanha.

ALCATRA

Rump

Tender cut with a distinctive meaty taste.

DINNER: 31.5

FOR EVEN MORE CHOICE...

Our lunch meat cuts are also available during dinner service.

FILET-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 19.5 SAT-SUN 21.5 // DINNER: 25

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 (VN)(H)

Vegan

Tomato and coconut stew with seasonal vegetables and rice.

LOCRO ARGENTINO (C)(M)(SD)(SY)(VN)(H)

Vegan

Corn, beans & soya stew.

TORTELLONI DE BETERRABA E

REQUEIJÃO (D)(E)(G)(S)(V)(H)

Vegetarian

Beetroot and goat's cheese pasta.

SALMÓN CRIOLLO (E)(F)(G)(H)

Pescetarian

Grilled salmon served with egg & piquillo peppers.

PULPO CON AJÍ (E)(G)(ML)(H)

Pescetarian

An octopus leg served over squid ink linguine & spicy tomato sauce.

RISOTO DE TRUFA E COGUMELO (VN)(H)

Vegan

Black truffle and wild mushroom risotto.

MILANESA (E)(G)(SY)(V)(H)

Vegetarian

Breaded plant-based 'steak', fried egg & potatoes.

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

Vegetarian

Pumpkin, spinach and blue cheese risotto.

BAGALHAU BAIANO (CR)(E)(F)(G)(H)

Pescetarian

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

CHILDREN'S PRICES:

Under 5s **FREE** – 5-8 years **7** – 9-12 years **11**

These symbols represent all key 14 allergens present across our menus, and also the different dietary requirements. 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. Please see our drinks menu for relevant allergen information.

Some of our meats are halal. For more information, please ask a member of our team.

