

Jardim

RODIZIO GRILL

FED BY FLAMES, SATISFY YOUR HUNGER AND INTRIGUE WITH US AT JARDIM.
DISCOVER TRUE SOUTH AMERICAN RODIZIO, IGNITED.

THROUGH YEARS OF EXPERIENCE COOKING BY FIRE, WE HAVE MASTERED OUR CRAFT TO BRING AUTHENTIC RODIZIO COOKING TECHNIQUES TO THE TABLE, CELEBRATING THE FINEST CUTS OF MEAT AND LOCAL PRODUCE IN EXCELLENT COMPANY.

DINE WITHOUT LIMITATIONS. WE IMPLORE YOU TO INDULGE AND ENJOY JARDIM PLENTIFULLY.

SETTLE IN AND WE WILL BRING A SELECTION OF STARTERS TO YOUR TABLE WHEN YOU ARRIVE.

Rodizio

LUNCH

PICANHA

FAT-CAPPED AND FULL OF FLAVOUR; A BRAZILIAN SPECIALITY

CHORIZO

SOUTH AMERICAN SAUSAGE, SPICY OPTIONS AVAILABLE.

CHICKEN

MARINATED CHICKEN THIGHS, DEEPLY ENRICHED WITH FLAVOUR

RUMP

BRAZILIAN STYLE ALCATRA, EXCEPTIONALLY JUICY AND TENDER

GAMMON

THE FINEST CURED PORK, SERVED WITH PINEAPPLE AT YOUR REQUEST

SIRLOIN

A NATIONAL FAVOURITE, COOKED ON OUR CHAR GRILL

DINNER

(THE FOLLOWING CUTS ARE IN ADDITION TO ALL OF THE LUNCH CUTS)

FILLET

THE MOST TENDER CUT, SEASONED WITH BLACK PEPPER

LAMB

SUCCULENT AND STUNNING FLAVOUR WHEN CHARGRILLED

FRALDINHA

FLANK STEAK, CUT AGAINST ITS INTRICATE MARBLING FOR TEXTURE AND FLAVOUR

RIBEYE

JUICY AND TENDER,

A MARBLED CUT WHICH CAN HANDLE LONGER COOKING

ADULTS: LUNCH £25, DINNER £40.

CHILDREN: ALL DAY, 4YRS AND UNDER ARE FREE, 5-8YRS £8, 9-15YRS £14

ALL PRICES ARE IN GBP AND INCLUDE VAT AT THE CURRENT RATE. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL FOR PARTIES OF 6 OR MORE. OUR DISHES MAY CONTAIN NUTS OR NUT TRACES. ALLERGEN INFORMATION IS AVAILABLE ON REQUEST: PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS.

Jardim

RODIZIO GRILL

FROM THE COUNTER

PLEASE VISIT OUR COLD COUNTER FOR AN ARRAY OF FRESH GREENS, VEGETABLES AND BRIGHT SALADS. WE ALSO HAVE A SELECTION OF CHEESES TO ACCOMPANY AND COMPLEMENT OUR RODIZIO CUTS. ALTERNATIVELY, PLEASE ASK YOUR WAITER, AND WE CAN BRING A SELECTION TO YOUR TABLE.

VEGETARIAN MAINS

GRILLED SALMON WITH PARSLEY SAUCE (F/SY)

SEA BASS WITH LEMON & GARLIC
(F/C/G/D/SY)

CHEESE & TOMATO TORTELLONI
(G/E/D/S)

VEGAN MAINS

SWEET POTATO & CHICKPEA ARANCINI
(SY)

FALAFEL (G)

MUSHROOM RISOTTO

HOT SIDE DISHES

FEIJOADA BLACK BEAN STEW (MEAT OR VEGAN)

FRIES WITH TRUFFLE OIL AND PARMESAN (D/SY)

SWEET POTATO PURÉE (V)

ARROZ DO CAMPO: (V)
WHITE RICE, CARROTS, CORN

MIXED SALAD (V)

DICED GARLIC MUSHROOMS (SY/D)

ROASTED VEGETABLES (V)

STEAMED BROCCOLI (V)

QUINOA SALAD: (V)
SUGAR SNAPS, CARAMELISED ONION, CHILLI

VEGETARIAN AND VEGAN ADULTS: LUNCH £21, DINNER £30

DESSERTS

CHOCOLATE MARQUISE (G/E/D), £6.5

ICE CREAM (THREE SCOOPS), £6

PUDIM CARAMEL (D/E), £7

AFFOGATO DECONTRUIDO, £7
ICE CREAM, COFFEE, LIQUEUR

XUIXO PASTRY (G/E/D), £7

& THEN

COFFEE & TEAS, £3.5

ESPRESSO MARTINI, £9

BRAZILIAN DIGESTIF, £4