

Brazilian restaurant to open on George Street

The wait is nearly over if your mouth has been watering at the idea of Fazenda Bar & Grill opening on George Street. They are set to open the doors on 23 February 2018.

Co-founders Robert Melman and Tomas Maunier focus on bringing a bit of South America to every aspect of the business, and have done since 2010. They now have restaurants in Leeds, Manchester, Liverpool and a sister restaurant Picanha in Chester.



The Brazilian restaurant will accommodate 175 with seating for 40 at the bar and a private dining room for 8. It will have Brazilian touches throughout with leather upholstery and traditional style chandeliers, and promises the authentic gaúcho dining experience.

Fazenda's Sales and Marketing Director, Tomas Maunier, commented: "Fazenda Edinburgh is inspired by the kind of restaurant you would find in the top areas of São Paulo or Rio de Janeiro. The experience is so versatile it allows everybody to enjoy it their own way. It's a very sociable experience in a vibrant atmosphere with quality at its core, offering guests great value for money."

The rodizio way of serving grilled meats carved at the table is unique to Brazil. It includes prime cuts of lamb, chicken, pork and beef, But the highlight is picanha which is the restaurant's signature dish. This is a juicy flavoursome cut from the cap of the rump.

Diners can eat at their own pace to ensure that the experience is both easy and enjoyable. The meats are accompanied by Fazenda's sides bar with salads, sushi, smoked salmon fresh cut vegetables and traditional Brazilian dishes such as Feijoada which is a bean stew with meat.



Francisco Martinez and Tomas Maunier

Francisco Martinez, Executive Head Chef for the group, commented: "The high quality of our produce is essential in delivering the authentic gaúcho experience. We carefully select our meats, just as we would if we were cooking for our friends back in Brazil, and limit the seasoning to the minimum so the natural flavours and textures of these great cuts shine through. The beauty of the experience is that you don't get stuck with one cut, you go through a culinary voyage that allows you to enjoy a rainbow of flavours."

Wine is offered from a carefully curated list of award-winning wines mainly from South America.

Tomas Maunier, continued: "We believe passion is the driving force behind a great restaurant. In South America, where we come from, life is all about sharing, and we want to share our passion for our roots and traditions with the people of Edinburgh."

City District Group currently operates three Fazenda restaurants in Leeds, Manchester, Liverpool and Fazenda's sister brand Picanha in Chester.



Fazenda

102 George Street

Edinburgh EH2 3DF

Website: <https://fazenda.co.uk/edinburgh/>

Lunchtime Selection: Weekdays £19.50 | Weekends & Bank Holidays £21.50

Evening selection: Mon – Sun £32.50

Children: Under 5 yrs Free | 5 – 8 yrs £6.70 | 9 – 12 yrs

£10.30

Vegetarian / Vegan / Fish Lunchtime Selection: Weekdays £18.50
| Weekends & Bank Holidays £20.50

Vegetarian / Vegan / Fish Evening Selection: Mon – Sun £23.60

Photos Wullie Marr