

MENU

“HERE FIRE HAS A NAME”



BRAVUS

BRAVUS.UK

THE RODÍZIO EXPERIENCE

SELECTION OF PREMIUM MEATS CARVED AT YOUR TABLE,
ALONGSIDE A GOURMET BUFFET WITH FRESH SALADS, HOT
DISHERS AND DAILY CHEF'S SPECIALS.



BUFFET & RODÍZIO

RODÍZIO BRAVUS – “THE FLAME EXPERIENCE” ————— 37 PP

Star ters, Salad Bar, Hot Dishes & BBQ Full Rodizio Meat

BUFFET BRAVUS – “THE HEARTH TABLE” ————— 27 PP

Star ters, Salad Bar & Hot Dishes

MINI BRAVUS – “YOUNG FLAMES” ————— 12 PP

Childrens 5-11 years

BABY BRAVUS – “LITTLE SPARKS” ————— FREE

Children up to 4 years

BRAVUS BALANCE – “HALF FLAME” ————— 50% OFF

Bariatric patients (with valid ID card)



FIRE-ROASTED MEATS



BEEF

- Rump Cap
- Flank Steak
- Tri-Tip
- Top Sirloin
- Beef Ribs



PORK

- Brazilian Sausage
- Pork Ribs
- Pork Loin



POULTRY

- Chicken wrapped in bacon
- Chicken Wings
- Chicken Hearts



LAMB

- Lamb Chops

THE BRAVUS EXPERIENCE

AT BRAVUS, DINING IS MORE THAN A MEAL – IT'S A JOURNEY THROUGH FLAVOURS, FIRE AND TRADITION. ALONGSIDE OUR RODÍZIO OF PREMIUM MEATS AND OUR EVER-CHANGING CHEF'S BUFFET, WE OFFER EXCLUSIVE MOMENTS CRAFTED TO SURPRISE AND DELIGHT YOUR SENSES:



GRILLED PINEAPPLE WITH CINNAMON

A SWEET AND REFRESHING PAUSE THAT CLEANSSES THE PALATE AND PREPARES YOU FOR THE NEXT CUT.

12-15 CUTS OF FIRE-ROASTED MEATS

FROM PICANHA TO LAMB CHOPS, INDULGE IN MORE THAN TWELVE CUTS OF PERFECTLY GRILLED MEATS, CARVED AT YOUR TABLE.

A CHEF'S INSPIRED BUFFET

OUR BUFFET CHANGES DAILY, GUIDED BY THE INSPIRATION AND CREATIVITY OF OUR CHEFS. EVERY VISIT BRINGS A NEW SURPRISE.



A Chef's
Inspired Buffet

BRAVUS – HERE FIRE HAS A NAME.





COLD DRINKS

FROM THE FOUNTAIN (POST-MIX) 2.8

COCA-COLA
COCA-COLA ZERO
COCA-COLA DIET
LEMONADE
SPARKLING WATER

BOTTLES 3.2

GUARANÁ ANTARCTICA (BRAZILIAN SOFT DRINK)
COCA-COLA
COCA-COLA ZERO
COCA-COLA DIET
STILL WATER
SPARKLING WATER

FRESH JUICES (500 ML) 5.5

LEMONADE
PINEAPPLE
PASSION FRUIT
STRAWBERRY

APPLETISER - 100% APPLE JUICE SPARKLING 4



BEERS & CIDERS



BRAVUS LAGER (HOUSE LAGER)

Pint	Half Pint
5.9	3.9

HEINEKEN (PREMIUM LAGER)

Pint	Half Pint
6.9	4.5

BIRRA MORETTI (LAGER)

Pint	Half Pint
6.7	4.3

GUINNESS (STOUT)

Pint	Half Pint
6.5	4.2

IPA BRIXTON (CRAFT)

Pint	Half Pint
6.5	4.2

OLD MOUT CIDER (PREMIUM CIDER)

Pint
6.5

FLAVOURS – OLD MOUT CIDER

- Kiwi & Lime
- Berries & Cherries
- Pineapple & Raspberry

BOTTLES 4

SUPER BOCK 5.0
Crisp Portuguese lager.

CORONA
Crisp Mexican lager.



WINE – BOTTLES

RED

	DE LABBE CÔTES DU RHÔNE AOC	32
	GLORIOSO RIOJA CRIANZA	32
	SIERRA ALTA MALBEC	26
	SANTA CAROLINA CABERNET SAUVIGNON	26
	SANTA CAROLINA MERLOT	26
	MONTEPULCIANO D'ABRUZZO DOC	26

ROSÉ

	CHEMIN DE PROVENCE ROSÉ	28
	PINOT GRIGIO BLUSH DELLE VENEZIE DOC	28

WHITE

	THE GREAT WAVE SAUVIGNON BLANC	32
	GAVI DI GAVI DOCG, VILLAVECCHIA	32
	TREBBIANO D'ABRUZZO DOC, SPINELLI	26
	PINOT GRIGIO DELLE VENEZIE DOC	26

SPECIAL SELECTION

	AMARONE DELLA VALPOLICELLA DOCG	75
	BAROLO DOCG	85
	BARBERA D'ASTI SUPERIORE DOCG (MAGNUM 1.5L)	95

SPARKLING WINES

	PROSECCO SPUMANTE DOC	29
	PROSECCO ROSÉ SPUMANTE DOC	32



WINE – HOUSE WINES BY THE GLASS

Small glass (125ml) Large glass (250ml)

RED

5.5

8.5

	MONTEPULCIANO D'ABRUZZO DOC
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ROSÉ

	PINOT GRIGIO BLUSH DELLE VENEZIE DOC
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WHITE

	PINOT GRIGIO DELLE VENEZIE
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THE BRAVUS WINE EXPERIENCE

A CURATED SELECTION

WINES CHOSEN TO COMPLEMENT THE BRAVUS JOURNEY – FROM BOLD REDS TO CRISP WHITES AND REFRESHING ROSÉS.

PERFECT PAIRINGS

MALBEC WITH PICANHA, SAUVIGNON BLANC WITH LIGHTER CUTS – HARMONY IN EVERY GLASS.

SPECIAL SELECTION

PREMIUM LABELS FROM ITALY, FRANCE AND BEYOND, PLUS SPARKLING WINES FOR CELEBRATIONS.

AT YOUR SERVICE

OUR TEAM IS ALWAYS HAPPY TO RECOMMEND THE PERFECT MATCH FOR YOUR MEAL.





SPIRITS & LIQUEURS

CLASSIC SPIRITS (35ML)

BRAZILIAN CACHAÇA	7
Traditional sugarcane spirit from Brazil	
VODKA	7
Smooth and versatile	
WHITE RUM	7
Light rum for classics	
TEQUILA BLANCO	8
Authentic Mexican tequila	
GIN	8
Premium London Dry style	

BRAVUS EXCLUSIVE SELECTION (35ML)

ROYAL SALUTE 21 YEARS	27
Luxurious Scotch, complex & velvety	
MACALLAN 12 DOUBLE CASK	13
Refined single malt with honey & oak notes	
GLENFIDDICH 12 YEARS	10
Elegant, fruity & smooth	
JOHNNIE WALKER BLACK LABEL 12	9
Classic smoky & balanced blend	
CHIVAS REGAL 12 YEARS	8
Velvety blend with fruit & honey	
LICOR 43	8
Spanish, sweet & aromatic with vanilla & citrus	
TIA MARIA	7
Jamaican coffee liqueur, elegant & smooth	
LIMONCELLO	7
Classic Italian lemon liqueur, fresh & vibrant	

ALL SPIRITS SERVED AS 35ML SINGLE MEASURE.
DOUBLES AVAILABLE UPON REQUEST



COCKTAILS

BRAZILIAN CLASSICS

CAIPIRINHA TRADICIONAL	10
The Brazilian icon: cachaça, lime and sugar	
CAIPIRINHA FLAVOURS	11
Available in passion fruit, strawberry or our star – açaí. Ask staff to swap cachaça for vodka if preferred	
COZUMEL	10
Beer, fresh lime and salt rim	
PASSION BATIDA	10
Cachaça, passion fruit and condensed milk	
BRAZILIAN SOUR	11
Our take on the sour – choose your spirit base	

TROPICAL REFRESHERS

CLASSIC MOJITO	10
Rum, lime, mint and sparkling refreshment	
FLAVOURED MOJITOS	11
The classic with fruity twists	
PIÑA COLADA	11
Rum, pineapple and creamy coconut	

INTERNATIONAL CLASSICS

BRAVUS GIN & TONIC	9
Premium gin, tonic and crafted aromas	
APEROL SPRITZ	9
The Italian icon – light and refreshing	
ESPRESSO MARTINI	12
Vodka, coffee liqueur and fresh espresso	
CLASSIC MARGARITA	10
Tequila, Cointreau and fresh lime	



HOT DRINKS

ESPRESSO	2.2
AMERICANO	2.2
DOUBLE ESPRESSO	3.5
FLAT WHITE	3
LATTE	3.5
MOCHA	3.5
HOT CHOCOLATE	3.5
TEA	2.2
Choice of English Breakfast, Lemon & Ginger, Raspberry, Camomile, Green Tea or Matte Leão.	



DESSERTS

KINDLY CONSULT OUR TEAM ABOUT THE DESSERTS OF THE DAY. 6

LEAVE US A REVIEW ON GOOGLE & TRUSTPILOT AND ENJOY A COMPLIMENTARY COFFEE ON YOUR NEXT VISIT



Google

FOLLOW US ON OUR SOCIAL MEDIA CHANNELS AND VISIT OUR WEBSITE TO BOOK YOUR NEXT RESERVATION



BRAVUS.UK



BRAVUS CHURRASCARIA



WWW.BRAVUS.UK

HOUSE POLICIES

- DESSERTS AND COFFEE ARE NOT INCLUDED IN THE RODÍZIO.
- PLEASE AVOID FOOD WASTE – SERVE YOURSELF ONLY WHAT YOU WILL EAT.
- UNFINISHED PORTIONS CANNOT BE TAKEN AWAY FROM THE RESTAURANT.
- A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO ALL TABLES.

ALLERGEN NOTICE

WE PROVIDE INFORMATION ON THE 14 MAJOR ALLERGENS. PLEASE ASK A TEAM MEMBER FOR DETAILS ABOUT ANY DISH.
BUFFET ITEMS ARE INDIVIDUALLY LABELLED.
OUR STAFF ARE TRAINED IN ALLERGEN AWARENESS AND CROSS-CONTAMINATION PREVENTION.