



*Expertly selected wines to  
enhance your dish*

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**WINE & DRINKS**

# WELCOME TO CHURRASCO STEAKHOUSE

Where fire meets flavour

At Churrasco, we celebrate the timeless tradition of South American grilling — bold, smoky, and unforgettable. Our chefs embrace the art of churrasco cooking, where prime cuts of meat are grilled to perfection over open flames.

We believe every great meal deserves the perfect wine. Our carefully curated wine list brings together bold reds, elegant whites, and vibrant sparklers that pair beautifully with our rich, flame-grilled flavours. Whether you're indulging in tender picanha or savouring a juicy ribeye, you'll find a wine to elevate every bite. Sit back, savour the moment — and let the experience unfold.



## THE FIZZ

### 1 Prosecco Extra Dry, Serena 1881 Veneto, Italy

From a fifth-generation family estate, Serena 1881 Prosecco Extra Dry is fresh, fruity, and elegant, with notes of pear, peach, and citrus. Fine & elegant make it perfect for any occasion—ideal as an aperitif.

20cl £10.75

### 2 Cá del Console Prosecco Extra Dry Veneto, Italy

A classic Prosecco with aromas of white peach, pear and flowers. The palate is fresh, not too dry, and clean as a whistle all the way through to the sparkling finish.

£29.00

### 3 Champagne Drappier Brut 1er Cru Champagne, France

A champagne of real elegance, offering intense aromas of pear, vanilla and a touch of spice. The dry, fresh palate shows toasty notes with lingering flavours of hazelnuts on the intense finish.

£59.00

### 4 Bollinger Special Cuvée Champagne, France

Rich and refined, Bollinger Special Cuvée offers toasted brioche, ripe apple, and hazelnut aromas. The palate is full-bodied with fine bubbles, layers of stone fruit and spice, and a long, elegant finish. A true expression of Champagne excellence.

£95.00

### 5 Veuve Clicquot Rosé Champagne, France

A delightfully luscious, fruit-based Sparkling Rosé, with expressive aromas of ripe strawberries.



£99.00

# THE WHITES

- 6 **Arcano Sauvignon Blanc** <sup>'24</sup>   **Valle Central, Chile**   
 Zesty and vibrant, bursting with citrus, green apple, and tropical fruit. Crisp acidity and a refreshing finish.
- 7 **Terre del Noce Pinot Grigio delle Dolomiti** <sup>'24</sup>    **Trentino-Alto Adige, Italy**   
 Elegant and refreshing, grown in the high-altitude vineyards of the Dolomites. Crisp notes of green apple, pear, and citrus are balanced by bright acidity and a clean, mineral finish.






Pairs with **ROAST PORK BELLY**  
or **CHICKEN**




- 8 **Lievlander Chenin Blanc** <sup>'24</sup>   **Coastal Region, South Africa**   
 Vibrant aromas of pear and pineapple give way to flavours of stone fruits and apples, followed by a distinct mineral note. The palate is medium-weight and nicely textured, lifted by a streak of acidity.

Pairs with **CHICKEN, SEARED TUNA**  
or **PORK TENDERLOIN**

- 9 **Featherdrop Sauvignon Blanc** <sup>'24</sup>    **South Island, New Zealand**   
 Aromas of gooseberry, passionfruit, grapefruit and crisp red capsicum. Bold flavours of lemon, lime, grapefruit and gooseberry tantalise the palate and provide a refreshing clean finish.

- 10 **Picpoul de Pinet**    **St Clair, Luvignac** <sup>'23</sup>   
 **Languedoc-Roussillon, France**   
 Elegant aromas of citrus, pear and white flowers, and a crisp, mineral palate.

Pairs with **VEAL, CHICKEN, or FISH**

- 11 **Chablis, Domaine Jean-Marc Brocard** <sup>'23</sup>    **Burgundy, France**   
 The nose is precise, pure and mineral, with additional notes of citrus. The palate is classic Chablis: structured, crisp and delicious, with flavours echoing the nose.

 Chicken |  Seafood |  Veal  
 Fish |  Pork

# THE ROSÉ

- 12 **Nina Zinfandel Blush** <sup>'23</sup>  **Puglia, Italy**   
 Inviting aromas of redcurrants and orange zest, followed by a creamy medium-dry palate showing a balance of sweetness and fruit flavours.


- 13 **Nina Pinot Grigio Rosé** <sup>'24</sup>  **Abruzzo, Italy**   
 With a delicate pale pink colour and an elegant nose of acacia flowers, this light-bodied dry rosé, is delightful and refreshing.






# THE REDS

14 **Arcano Merlot** '23    **SIRLOIN** £25.00  
**Valle Central, Chile** 500ml £17.25  
 An inviting deep ruby-red in colour, 250ml £9.00  
 this wine is packed full of ripe blackberry and plum aromas with delicate hints of spice 175ml £7.00  
 and crushed black pepper. The palate is succulent, soft and fruity.

15 **Morandé Pionero Pinot Noir Reserva** '22 £30.00  
**Aconcagua, Chile**    **FILET**  
 A pure and elegant Pinot Noir with notes of raspberry and gentle spice on the nose. The palate is light and silky in texture, allowing the beautiful summer fruit flavours to shine through.

16 **Feudo Arancio Nero d'Avola, Sicilia** '23  £32.00  
**Sicily, Italy**  
 This deeply coloured Nero d'Avola shows lush notes of blackcurrant, wild strawberry and crunchy pomegranate. The palate is soft, round and velvety.



17 **Promesa Rioja Crianza** '21    **RIBEYE** £35.00  
**Rioja, Spain**  
 A classic style of Rioja, with strawberry, blackberry and rhubarb fruit flavours taking on a vanilla and cocoa smoothness during twelve months in oak barrels.

*Pairs with* **RUMP STEAK, BBQ SHORT RIBS, or SKIRT STEAK**


18 **Finca La Colonia Colección** £37.00  
**Malbec, Norton** '24   500ml £25.00  
**Mendoza, Argentina** 250ml £13.00  
 Aromas of red fruit, cassis and 175ml £9.50  
 black pepper, a touch of spice.  
 Elegant and smooth with a long finish.

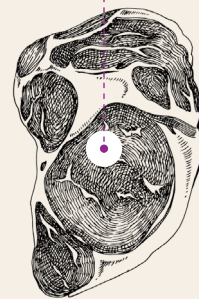
*Pairs with* **RIBEYE, T-BONE STEAK, or DRY-AGED BEEF**

19 **Buitenverwachting**   £39.00  
**Cabernet Sauvignon/Merlot** '22  
**Coastal Region, South Africa**  
 Bright, stylish aromas of cassis, plums and pencil lead give way to a complex, structured palate that marries ripe fruit with mineral nuance, with a well-tuned, fragrant finish.

20 **Côtes-du-Rhône** £40.00  
**Samorëns Rouge, Ferraton** '23     
**Rhône, France**  
 Medium to full-bodied, the bright, fresh cherry and berry fruit is followed by a savoury earthy note and lifted by floral, peppery aromas. The tannins are silky and well rounded and the finish is fresh.



*Pairs with* **RIBEYE, VENISON STEAK, or STEAK WITH PEPPERCORN SAUCE**

21 **Hangin' Snakes Shiraz, Langmeil** '23  £45.00  
**South Australia**  
 Full-bodied with a lightness of touch. Plum and mulberry, lifted by delicate apricot and floral notes. Rich, spicy and elegant.



22 **Pulenta Estate I Malbec** '22 £49.00  
**Mendoza, Argentina**   **PORTERHOUSE**  
 This small-production Malbec from fourth-generation winemakers is rich and refined, with vibrant fruit, floral notes, silky texture, and layered spice. A mineral streak adds complexity. Bold yet elegant – perfect for those seeking something more sophisticated.

23 **Costasera Amarone Classico, Masi** '20 £95.00  
**Veneto, Italy**    **FILET MIGNON**  
 Bright and intense on the nose with aromas of preserved cherries and dried plums together with hints of forest fruits and cinnamon. A well structured palate, opening out to attractive aromas of cherries and vanilla.

24 **Brunello di Montalcino, Pian delle Vigne, Antinori** '19   £105.00  
**Tuscany, Italy**  
 A complex nose with ripe aromas of cherries and raspberries, light tobacco notes and hints of coffee and cocoa. Multi-layered structure with a rounded texture and elegant fruit leading to a long finish.



# DRINKS

		25ml	50ml
WHISKY	Bell's	4.95	6.95
	Jamesons	4.95	6.95
	Jack Daniels	4.95	6.95
	Glenlivet	5.45	7.45
COGNAC	Courvoisier	4.95	6.95
	Hennessey Cognac	5.45	7.45
	Grand Marnier	5.45	7.45
MEZCAL	Tequila Gold	5.45	7.45
RUM	Bacardi Superiore	4.95	6.95
	Captain Morgan Rum	4.95	6.95
	Sailor Jerry Rum	4.95	6.95
GIN	Gordons	4.95	6.95
	Bombay Sapphire	4.95	6.95
VODKA	Smirnoff	4.95	6.95
PORT	Taylor's Port		5.25
COCKTAILS	Mojito / Sex on the Beach /		9.95
	Woo Wob / Margarita		
LIQUEURS	Baileys	4.95	6.95
	Tia Maria	4.95	6.95
	Amaretto	4.95	6.95
	Malibu	4.95	6.95
	Drambuie	4.95	6.95
	Martini Dry/Bianco/Rosso	4.95	6.95
	Campari	4.95	6.95
	Southern Comfort	4.95	6.95
	Sambuca White/Black	4.95	6.95
	Pimm's	4.95	6.95
	Archers Schnapps	4.95	6.95
	Limoncello	4.95	6.95
BEERS		600ml	330ml
	San Miguel	6.50	4.95
	Birra Moretti	6.50	4.95
	Peroni		4.95
	Corona		4.95
	Doombar	6.50	
	Non-alcoholic Beer		330ml 4.95
	Cider (various flavours)		568ml 5.95
SOFT DRINKS		Small	Large
	Mineral Water Still/Sparkling	3.25	3.95
	Coca-Cola/Diet Coke		2.95
	Lemonade		2.95
	Orange Juice / Apple Juice		2.95
	All Mixers		1.75
	Soda/Tonic Water		2.45
	Lime Cordial		0.65
	J20 — Orange & passionfruit		3.25
	Apple & mango, Apple & Raspberry		