



GABANA

ESPIRITO AMAZONICO

Inspired by the vibrant spirit of 1950s Rio,
where samba echoed through the streets,
bossa nova played in every corner,
and caipirinhas flowed freely...

BITES

Salgadinhos

Pao de Queijo Dough Balls

Confit garlic miso butter
6.75

Blistered Padron Peppers *pb*

Maldon sea salt, lime
7.5

Corn Ribs *v*

Sweet smoked paprika, butter,
Maldon sea salt
7.5

Smash it Yourself 'Guacamole' *pb*

Avocado, red onions, red chilli, lime juice,
Maldon sea salt and spicy Malagueta sauce.
With tostada chips
9.5

Churrasco Fried Chicken

Double dipped, buttermilk chicken thigh pieces,
tossed in smoked sweet paprika and churrasco spices
with spicy Malagueta sauce
9.5

Crispy Halloumi *v*

Yoghurt, cucumber, chilli flakes,
pomegranate seeds
8.5

Flame Grilled Chicken Wings

with a choice of Spicy Malagueta,
Guava Barbecue or Honey Glaze,
chopped chives
12

Crispy Rice Salmon Sushi

Toasted rice bites topped with sushi
grade salmon, avocado, green
chillies, Sriracha and Kewpie
mayo dressing
13

TACOS

Brasilian style soft corn tacos

Grilled Blackened Prawn

Avocado, grapefruit, black
sesame seeds, red chilli, wasabi
red onion, gem lettuce, lemon cream
12

Buttermilk Fried Chicken

Sweet paprika and churrasco chicken
thigh pieces, spicy Malagueta mayo,
gem lettuce, pickled red onion, feta
11

Crispy Duck

Crispy shredded duck,
chipotle mayo, pineapple salsa,
gem lettuce
10.5

SALADS

Ensaladas

Three Corn Salad *pb*

Avocado, grilled corn, grilled corn kernels, crunchy corn nuts, butter lettuce, pea shoots,
pomegranate, mango, cherry tomato and red onions tossed in a tangy citrus dressing
small / large 8 / 14

House Caesar Salad

Gem lettuce, Parmesan, Pao de Queijo croutons, avocado, Caesar dressing
small / large 7 / 13

Add: Flame Grilled Chicken Skewer with a choice of sauces 8
Blackened Prawns / Crumbled Feta *v* / Grilled halloumi *v* 5

CHURRASCO LUNCH

Available Monday - Friday
from 12pm - 5pm

12

A choice of Chargrilled
Chimichurri Halloumi, Spicy
Malagueta Chicken mini skewer
or Chimichurri Flat Iron

All served with Biro-Biro Rice,
Caesar Salad, Corn Chips

Glass of    3

Glass of house wine 6

Corona 330ml or

Corona Cero 330ml 4

HOT POT

Cozidos

Butternut Squash Fried Plantain 'Moqueca' Curry *pb*

A creamy Bahian coconut curry
with fried plantain, palm hearts,
roasted butternut squash,
red chilli, sweet peppers
and biro-biro rice
17.5

Add Blackened Prawns 5
Churrasco Fried Chicken 5

Pulled Pork Feijoada

Our take on the classic Brazilian
stew, with pulled pork, chorizo
sausage, smoked bacon
and black beans. With crispy kale,
farofa breadcrumbs
and biro-biro rice
20

BURGERS

Hambúrgueres

All burgers come with butter lettuce, tomato, red onion, a blistered padron pepper and a Sally Clarke brioche bun. Served with churrasco fries.

Halloumi & Avocado v

Chargrilled halloumi, aioli, lettuce, chimichurri, avocado, coconut slaw
19

Spicy Malagueta Chicken

Flame grilled Spicy Malagueta chicken breast, malagueta mayo
18.5

X-Burger

('X' is pronounced 'cheese' in Portuguese)
6oz steak burger, mature cheddar, mustard mayo 19

Add Guava barbecue bacon 2

Buttermilk Fried Chicken

Sweet paprika and churrasco spiced chicken thigh pieces, avocado, fried plantain, pickled onion, red chilli, Malagueta mayo
19.5

— CHURRASCO GRILL —

FLAME GRILLED CHICKEN

What we're known for:
marinated for 24 hours, grilled over an open flame, and basted with a choice of Spicy Malagueta, Guava Barbecue or Honey Glaze.
With churrasco fries and green salad

Flame Grilled Chicken Skewer 20

Flat Iron Butterflied Chicken Breast 19

Blackened Salmon 21

Grilled and spiced sustainable salmon fillet tossed in spices.
With turmeric mayo, pickled red onion, corn tortilla and Biro-Biro rice

Espeto Verde Skewer pb 20

Green and yellow courgettes, red pepper, chestnut mushrooms, preserved lemon, Malagueta sauce, chimichurri with biro-biro rice and green salad

FLAME GRILLED STEAKS

Sirloin deep flavour, with generous marbling 26

Flat Iron Steak flavourful cut also known as feather blade 20

With chimichurri and Spicy Malagueta sauce, farofa breadcrumbs and corn ribs

Add Grilled Blackened Prawns 5

Chimichurri Tomahawk Steak - to share 80

Sliced and seasoned tableside. With churrasco fries, biro-biro rice, green salad and farofa breadcrumbs

GUAVA BARBECUE RIBS

With churrasco fries, coconut slaw and guava sauce

A Whole Rack 38

Half-Rack 25

SIDES

Acompanhamentos

Churrasco Fries pb

Triple cooked, tossed in Brazilian steak-house seasoning
5

'Esquite' Fries v

Mexican street corn style. Churrasco fries, charred sweetcorn tossed in sriracha mayo, crumbled feta, lime
9

Sweet Potato Fries pb

Triple cooked
6.25

Truffle Parmesan Cassava

Parmesan cheese, truffle shavings, with aioli
8.75

Biro-Biro Rice pb

Steamed white rice with herbs and spring onions. Named after the Brazilian footballer who loved it 4.5

Rio Black Beans pb

Slow cooked with cumin, onions & garlic
4

Coconut Slaw pb

Red cabbage, coconut cream, coconut chips, chives, mayo
5

Garlic Greens pb

Confit garlic, extra virgin olive oil
6

Please let us know about any dietary and allergy requirements and we'd be happy to help. As our dishes are prepared in an open kitchen where allergens and animal products are present, there might be some cross contamination. A discretionary service charges of 12.5% will be applied to your bill

pb plant based v vegetarian

BEERS + CIDER

DRAUGHT

Corona *Mexico* 4.5%
Pint 7.25 / 4 Pint Pitcher 28

Mahou *Spain* 5.1%
Pint 7.5 / 4 Pint Pitcher 29

Camden Pale Ale *London* 4%
Pint 7.5 / 4 Pint Pitcher 29

Camden Stout *London* 4.6%
Pint 7.5 / 4 Pint Pitcher 29

Orchard Pig Cider *England* 4.5%
Pint 7.5 / 4 Pint Pitcher 29

BOTTLES

Corona *Mexico* 4.5% 330ml
5 / Bucket of 5.25 - 23

Pacifico Clara
Mexico 4.5% 355ml 5.5

Goose Island IPA
USA 5.9% 355ml 6.25

Corona Cero
Mexico 0% 330ml 4.75

**Kopparberg Strawberry
+ Lime Cider**
Sweden 4% 500ml 7.5

REFRESCOS

freshly made soft drinks

Amazon Iced Tea 5.5
Homemade tea, mint, elderflower
cordial and apple juice

Limonada Suissa 5
Muddled lemon & lime, caster sugar,
soda water

Agua Fresca 5.25
Mango & mint infused spring water

JUICES

100% Freshly Squeezed Orange 5.5

Cloudy Pressed Pure Apple 5

Mango, Guava, Pineapple 4.5

SOFTS

Coca-Cola Diet Coke Coca-Cola zero Sprite
Icon bottle 4.25

Kingsdown Mineral Water
still/sparkling 750ml 5.5

Guarana Antarctica
Brasil's own fizzy drink 4


FEVER-TREE
Indian Tonic, Refreshingly Light Tonic,
Soda Water, Lemonade & Ginger Ale 3.5

WINE

FIZZ 125ml / 750ml

Prosecco, 'Extra Dry'
Italy 11%
Fresh and fruity
7.25 / 39

Kaiken, Brut
Argentina 12.5%
Round and complex
9 / 43

Piper-Heidsieck, Cuvée Brut
France 12%
Marilyn Monroe's favourite Champagne
72

WHITE 175ml / 250ml / 750ml

Macabeo, Molinico Loco
Spain 11.5%
Crisp citrus and jasmine
7 / 9.75 / 28

Chardonnay, Sanama Reserva
Chile 13%
Medium bodied
7.5 / 10.5 / 30

Pinot Grigio, Alpha Zeta
Italy 12.5%
Light and refreshing
8.5 / 12 / 35

Sauvignon Blanc, Montes Estate
Chile 13%
Passion fruit and citrus
9.5 / 13.5 / 39

Chenin Blanc, Fairview
South African 13%
Fragrant with lime zest
10 / 14.5 / 40

SPIRITS Double up to 50ml +3.5

GIN Bombay Sapphire 5.5 / Bombay Bramble, Bombay Citrus Pressé,
Bombay Sapphire Premier Cru 6.5

VODKA 42 Below 5.5 / Grey Goose 6.5

RUM Duppy Share White Rum, Cut spiced 5.5 / Duppy Share Aged, Cut Overproof 6.5

WHISK(EY) Johnnie Walker Black Label scotch 5.5 / Jack Daniels,
Woodfords Reserve, Jameson Irish whiskey, Glenfiddich 12 Yr single malt 6.5

CACHACA Velho Barreiro 5.5 / Velho Barreiro Gold, Leblon 6.5

TEQUILA Cazcabel blanco 5.5 / Cazcabel Coffee, Cazcabel Honey,
Cazcabel Resposado 6.5



COFFEE + TEA

*Roasted in small batches, hand crafted in East London
Honey, chestnut, caramel with a touch of smoke and spice*

All at 3.5

Double Espresso
Cappuccino

Macchiato
Double Macchiato

Latte
Americano

Flat White
Mocha

Café Cabana
Coffee with a shot
of cachaça 5

Hot Chocolate Full, skimmed, oat or coconut milk 4

English Breakfast Earl Grey Chamomile Fresh Mint Green Tea 3.5