



GABANA

ESPIRITO AMAZONICO

Inspired by the glory of the Rio of the 1950's; where they danced the Samba in the streets, Bossa Nova filled the air and the smoke of Havana cigars clung to the late night bars.

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

Crispy Halloumi *v*

Yoghurt, cucumber, chilli flakes,
pomegranate seeds
8.5

TO SHARE

Petiscos

Chargrilled Malagueta Chicken Wings

Malagueta honey glaze,
chopped chives
12

Buttermilk Churrasco Fried Chicken

Double dipped, buttermilk brined chicken thigh
pieces, tossed in smoked sweet paprika and
churrasco spices with spicy Malagueta sauce
9

Crispy Rice Salmon Sushi

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

Grilled Blackened Prawn Tostada

Avocado, grapefruit, black
sesame seeds, red chilli, wasabi
lemon cream, corn tostada
9

Nikkei Salmon Tacos

Japanese-Latin American style mini hard
shell tacos. Soy and sesame marinated
sushi grade salmon, avocado,
Kewpie mayo and green chilli
12

Crispy Duck Tacos

Nikkei style mini hard
shell tacos, crispy shredded
duck, pineapple salsa
10

SALADS

Ensaladas

Three Corn Salad *pb*

Avocado, grilled baby corn, grilled corn kernels, crunchy corn nuts, butter lettuce, pomegranate,
mango, confit tomato and red onions tossed in a tangy citrus dressing
small / large 8 / 15

House Caesar Salad

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

Add Blackened Prawns 5 / Butterflied Chicken Breast 5 / Crumbled Feta *v* 4

HOT POTS

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

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

Add Blackened Prawns 5

CHURRASCO LUNCH

*Available Monday - Friday
from 12pm - 5pm*

10

A choice of Chargrilled
Chimichurri Halloumi, Spicy
Malagueta Chicken mini skewer
or Chimichurri Flat Iron
Steak mini skewer +£2

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

Soft drink 3 / Glass of house wine 6
Corona 330ml or
Corona zero 330ml 4

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 Burger *v*

garlic aioli, lettuce, chargrilled halloumi, chimichurri, avocado, green chilli
18.5

X-Burger

(‘X’ is pronounced ‘cheese’ in Portuguese)
6oz steak burger, mature cheddar, mustard mayo
18.75

Add Guava barbecue bacon 2

Spicy Malagueta Chicken Burger

Flame grilled Spicy Malagueta chicken breast, malagueta mayo
18.5

— 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.

Served with churrasco fries and green salad

Flame Grilled Chicken Skewer 20

Flat Iron Butterflied Chicken Breast 19

Half-Rack Guava Barbecue Ribs 27

Served with churrasco fries and green salad

Flame Grilled Steaks

All served with chimichurri and Spicy Malagueta sauce, farofa breadcrumbs and corn ribs

Sirloin deep flavour, with generous marbling 26

Flat Iron Steak flavourful cut also known as feather blade 20

Add Grilled Blackened Prawns 5

Blackened Salmon 20

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

TO SHARE

Chimichurri Tomahawk Steak 80

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

Guava Barbecue Ribs 45

A whole rack of barbecued baby back ribs. Served with fries, Biro-Biro rice, green salad and guavacue sauce

SIDES

Acompañamientos

Churrasco Fries *pb*

Triple cooked, tossed in Brazilian steak-house seasoning
4.75

Truffle Parmesan Cassava

Parmesan cheese, truffle shavings, with aioli
9

Biro-Biro Rice *pb*

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

Sweet Potato Fries *pb*

Triple cooked
6

‘Esquite’ Fries *v*

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

Rio Black Beans *pb*

Slow cooked with cumin, onions & garlic
4

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 Pint 7.25
Mexico 4.5%

Mahou Pint 7.5
Spain 5.1%

Camden Pale Ale Pint 7.5
London 4%

Camden Stout Pint 7.5
London 4.6%

Orchard Pig Cider Pint 7.5
England 4.5%

BOTTLES

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

Pacifico Clara 5.5
Mexico 4.5% 355ml

Goose Island IPA 5.75
USA 5.9% 355ml

Corona Zero 4.75
Mexico 0% 330ml

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

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

SOFTS


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

PRESS JUICES

 Bottled for us by PRESS

Berry Boost
Strawberry, apple, lemon, mint 5.5

Sweet Citrus
Orange, lemon, tangerine, grapefruit,
turmeric, cayenne 5.5

Pure Apple 100% Cold pressed juice 5

Pure Orange 100% Cold pressed juice 5

WINE

FIZZ

 125ml / 750ml

Prosecco 'Extra Dry'
Veneto, Italy 11.5%
7 / 38

Cava Brut
Papet del Mas, Spain 11.5%
8 / 42

Piper-Heidsieck Cuvée Brut
Champagne, France 12%
70

WHITE

 175ml / 250ml / 750ml

Molinico Loco Macabeo
Murcia, Spain 11.5%
Crisp citrus and jasmine
7 / 9.75 / 27

Sanama Reserva Chardonnay
Chile 11.5%
Medium bodied
7 / 9.75 / 29

Alpha Zeta Pinot Grigio Italy 12.5%
Light and refreshing
8.25 / 11.5 / 34

**Vinho Verde, Azevedo,
Minho** Portugal 12%
Zesty green apple 36

Montes Estate Sauvignon Blanc
Chile 13.5%
Passion fruit and citrus
9.25 / 13 / 38

**Viognier, Bodega Garzon,
Maldonado** Uruguay 12.5%
Apricot and white peach 40

SPIRITS

 Double up to 50ml +3.5

GIN Bombay Sapphire 5 / Bombay Bramble, Bombay Citrus Pressé,
Bombay Sapphire Premier Cru 6

VODKA 42 Below 5 / Grey Goose 6

RUM Duppy Share White Rum, Cut spiced 5 / Duppy Share Aged, Cut Overproof 6

WHISK(EY) Johnnie Walker Black Label scotch 5 / Jack Daniels,
Woodfords Reserve, Jameson Irish whiskey, Glenfiddich 12 Yr single malt 6

CACHACA Velho Barreiro 5 / Velho Barreiro Gold, Leblon 6

TEQUILA Cazcabel blanco 5 / Cazcabel Coffee, Cazcabel Honey,
Cazcabel Reposado 6

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