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Two courses 35 / Three courses 40

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ON ARRIVAL

Welcome Punch and Pao de Queijo Dough Balls

STARTERS

Honey, Orange and Red Chilli Chicken Wings

Salmon Crispy Rice Sushi topped with avocado, green chilies, Sriracha and Kewpie mayo dressing and sushi grade salmon

Crispy Duck Tostada kewpie mayo, avocado, pineapple salsa, corn tostada

Three Corn Salad avocado, grilled baby corn, grilled corn kernels, crunchy corn nuts, rocket, pomegranate, mango, confit tomato and red onions tossed in a tangy citrus dressing *pb*

MAINS

Flat Iron Steak flavourful cut also known as feather blade

Blackened Miso Salmon

Churrasco Fried Turkey Schnitzel moqueca sauce

Prawn Moqueca Curry A creamy Bahian coconut curry with prawns, sweet peppers and roasted root vegetables

Pulled Oyster Mushrooms Vegoada A smoky, plant-based version of the Brasilian classic. Slow cooked beans topped with pulled oyster mushrooms *pb*

For the table: Three Kings Rice, Stir-Fried Garlic Greens, Churrasco Fries

SWEETS

Traditional Christmas pudding pb

Cinnamon Sugar Churros doce de leite caramel v

Chargrilled Pineapple Tostada icing sugar, desiccated coconut, Lotus biscuit crumb *pb*

Sally Clarke Mini Mince Pies £5 per person Caipirinha Boat £20 serves 4

For Christmas booking enquiries, please email us at parties@cabana-brasil.com



Caipirinha Shot Boat £20 serves 4
Welcome Festive Punch £10

Two Course £30 / Three Course £35

STARTERS

Honey, Orange and Red Chilli Chicken Wings

Pao de Queijo Dough Balls Confit garlic butter

Smashed Avocado Tostada chips vg

MAINS

Malagueta Turkey Skewer

Flame grilled and honey glazed. With Churrasco fries

X Burger 6oz

Steak burger, brioche bun, mature cheddar, rocket, tomato, red onion, mayo and topped with a blistered pepper. With Churrasco fries

Pulled Oyster Mushroom Vegoada

Smoky, plant based version of the brasilian classic, slow cooked black beans, topped with pulled oyster mushrooms. With biro biro rice pb

Churrasco Fried Turkey Schnitzel morqueca sauce. With Churrasco fries

SWEETS

Cinnamon Sugar Churros V

Hackney Gelato Dark Chocolate Sorbet

Chargrilled pineapple with cinnamon sugar

Sally Clarke Mince pies £5

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Cabana Christmas Buffet Menu £40

Smashed Avocado

Tostada chips vg

Pulled Oyster Mushroom Vegoada

Smoky, plant based version of the brasilian classic, slow cooked black beans, topped with pulled oyster mushrooms *pb*

Prawn Moqueca Curry

A creamy Bahian coconut curry with prawns, sweet peppers and roasted root vegetables

Mini X Burger sliders

Steak burger, brioche bun, mature cheddar, rocket, tomato, red onion, mustard mayo and topped with a blistered pepper.

Three Corn Salad

Avocado, grilled baby corn, corn kernels, crunchy corn nuts, rocket, pomegranate, mango, confit tomatoes and red onions with a tangy citrus dressing pb

Honey, Orange And Red Chilli Chicken Wings

Flame grilled and honey glazed

Cabana's Christmas Skewer

A festive take on a Cabana classic

Churrasco Fried Turkey Schnitzel

Crispy fried turkey fillets with churrasco seasoning

Three Kings Rice

Churrasco Fries

Stir-Fried Greens

SWEETS

Churros platters with nutella

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Platter Menu

Each platter serves 2/3 people as a light bite

LUX PLATTER £50

Crispy Salmon Sushi Rice Toasted rice bites topped with sushi grade salmon, avocado, green chilies, Sriracha and Kewpie mayo dressing

Nikkei Salmon and Crispy Duck Tacos Nikkei style mini hard shell tacos

Chargrilled Halloumi Yoghurt, cucumber, chilli flakes, pomegranate seeds

Spicy Malagueta Chicken & Chimichurri Flat Iron Skewers Flame grilled and honey glazed

Corn Ribs Sweet smoked paprika, butter, Maldon sea salt

With Spicy Malagueta Sauce, Malagueta Mayo, Aioli and Farofa

PARTY PLATTER £40

Buttermilk Churrasco Fried Chicken double dipped, buttermilk brined chicken thigh pieces, tossed in smoked sweet paprika and churrasco spices

Chargrilled Malagueta Chicken Wings Malagueta honey glaze, chopped chives

Pao de Queijo Dough Balls confit garlic miso butter

Grilled Blackened Prawns

Smashed Avocado red onions, red chilli, lime juice, Maldon sea salt. With tostada chips *pb*With Spicy Malagueta Sauce, Malagueta Mayo, Aioli and Farofa

VEGETARIAN PARTY PLATTER £35

Smashed Avocado red onions, red chilli, lime juice, Maldon sea salt, tostada chips *pb*

Truffle Parmesan Cassava Parmesan cheese, tru le shavings

Blistered Padron Peppers Maldon sea salt, lime pb

Corn Ribs sweet smoked paprika, butter, Maldon sea salt

Chargrilled Halloumi

With Spicy Malagueta Sauce, Malagueta Mayo, Aioli and Farofa



Canapes

£3.00 PER BITE

Prawn Tostada

Prawn Tostada

Black Bean Soup Shot

Mini Three Corn Salad

Miso Pao de Queijo Dough Ball

Mini Churrasco Fries

£5.00 PER BITE

Crispy Rice Salmon Sushi
Chimichurri Flat Iron Steak Skewer
Spicy Malagueta Chicken Skewer
Chargrilled Halloumi Skewer

We recommend 3/4 bites person for a reception or 5/6 for a more substantial offering



£5 EACH

Bite sized versions of our delicious burgers

X-BURGER

Steak burger, Sally Clarke linseed brioche, mature cheddar, rocket, tomato, red onion, mayo

CHURRASCO FRIED CHICKEN BURGER

Double dipped, buttermilk brined chicken thigh pieces, tossed in smoked sweet paprika and churrasco spices