



EVENTS MENUS

GABANA

ESPIRITO AMAZONICO

Festa Menu

Two courses 25 / Three courses 30

STARTERS

Pao de Queijo Dough Balls confit garlic miso butter

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

Padron peppers Maldon sea salt, lime *pb*

MAINS

Flame Grilled Chicken Breast flat iron chicken breast 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

X-Burger ('X' is pronounced 'cheese' in Portuguese) 6oz steak burger, Sally Clarke linseed brioche, mature cheddar, rocket, tomato, red onion, mustard mayo, blistered Padron pepper With churrasco fries

Halloumi and Avocado Burger Garlic aioli, lettuce, chargrilled halloumi, chimichurri, avocado, coconut slaw
vegan option available on request

House Caesar Salad gem lettuce, Parmesan, Pao de Queijo croutons, avocado, Caesar dressing

*Add Blackened Prawns or Flat Iron Butterflied Chicken Breast 5
OR Crumbled Feta v for 4*

SWEETS

Cinnamon Sugar Churros nutella dip v

Chargrilled Pineapple vanilla ice cream, mint v

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

GABANA

ESPIRITO AMAZONICO

Party Menu

Two courses 40 / Three courses 45

WELCOME DRINK

Classic Caipirinha Cocktail or Amazon Ice Tea Refresco

STARTERS

Truffle Parmesan Cassava Parmesan cheese, truffle shavings, with aioli

Crispy Duck Tacos Crispy shredded duck, chipotle mayo, pineapple salsa, gem lettuce

Crispy Halloumi Yoghurt, chilli flakes, pomegranate seeds

Chargrilled Malagueta Chicken Wings Malagueta honey glaze, chopped chives

MAINS

Spicy Malagueta Chicken Skewer chicken thighs marinated for 24 hours, grilled over an open flame and basted with Spicy Malagueta sauce

Flat Iron steak Flavourful cut also known as feather blade

Three Corn Salad 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

Butternut Squash Fried Plantain 'Moqueca' Curry A creamy Bahian coconut curry with fried plantain, palm hearts, roasted butternut squash, red chilli, sweet peppers and Biro-Biro Rice *pb*
Add Blackened Prawns 5

All served with Biro-Biro Rice and Churrasco Fries

SWEETS

Basque 'Burnt' Cheesecake Doce de leite caramel, lime v

Cinnamon Sugar Churros Nutella dip v

Chocolate Chilli Sorbet Hackney Gelato dark chocolate sorbet, olive oil, salt, fresh chopped red chilli *pb*

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GABANA

ESPIRITO AMAZONICO

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 chillies, Sriracha and Kewpie mayo dressing

Crispy Duck Tacos Crispy shredded duck, chipotle mayo, pineapple salsa, gem lettuce

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, truffle shavings *gf*

Blistered Padron Peppers Maldon sea salt, lime *pb, gf*

Mini Halloumi Skewer

With Spicy Malagueta Sauce, Malagueta Mayo, Aioli and Farofa





GABANA
ESPIRITO AMAZONICO

Buffet Menu

£35pp

Buttermilk Churrasco Fried Chicken

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

Padron peppers

Maldon sea salt, lime *pb*

House Caesar Salad

Gem lettuce, Parmesan, Pao de Queijo croutons, avocado, Caesar dressing

Morqueca Curry

A creamy Bahian coconut curry with sweet potato fried plantain, palm hearts, roasted butternut squash, red chilli and sweet peppers *pb*

Spicy Malagueta Chicken Breast

Flame grilled and honey glazed

Mini X-Burger Sliders

Steak burger in a mini brioche, mature cheddar, rocket, tomato, red onion and mustard mayo

Biro-Biro Rice, Churrasco Fries and Rio Black beans

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Canapes

£3.00 PER BITE

Guacamole 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

Sliders

£5 EACH

Bite sized versions of our delicious burgers

X-BURGER

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

CHURRASCO FRIED CHICKEN BURGER

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

DRINKS PACKAGES

BOTTOMLESS PROSECCO

£25pp

PITCHERS (4 PINTS)

Corona £28

Mahou £29

Camden Pale Ale £29

Orchard Pig Cider £29

BOTTOMLESS COCKTAILS

£30pp

Spiced Guava Punch,
Classic Caipirinha, Amazonian Express,
Hibiscus Spritz

DELUXE PACKAGE

£25pp

1 glass of prosecco on arrival

1 house cocktail

250ml of house wine

DECADENT PACKAGE

£50pp

1 glass of Cava on arrival

½ bottle of selected wine on the table

2 cocktails

1 classic caipirinha shot