

SMALL PLATES

Bold, vibrant flavours made for sharing

Pão de Queijo Dough Balls [V] 7

Fluffy Brazilian cheese bread with smoky chipotle butter

Chicharrones 12.5

Crisp pork belly with smooth guacamole

Prawn & Pork Toast 9

Crispy chilli oil chimichurri

Table-Smashed Guacamole [PB] 9.5

Chunky avocado smashed fresh to order

Grilled Padron Peppers [PB] 7.5

Charred with chilli salt

Crispy Flat Iron Beef Croquetas 10

Golden croquettes with Malagueta mayo

Churrasco Chicken 9.5

Buttermilk fried chicken with Cabana spice

Sea Bass Tostadas 15

Soy-marinated with lime and jalapeño

Glazed Halloumi [V] 10.5

Sweet chipotle glaze with herbs

Pork Rib 12

Tender pork rib with chipotle & gochujang

Corn Ribs [V] 8.5

Fried with smoked chilli salt and lime

TACOS

Two per portion - open tacos served on corn tortillas.

Flat Iron Steak 13.5

Slaw, smoked chilli crema and avocado

Baja Fish 12.5

Crispy cod, slaw and lemon mayo

Esquite [V] 11.5

Corn, black beans, halloumi and feta

Churrasco Chicken 12

Slaw, Malagueta crema and spring onion salsa

OFF THE GRILL

SIGNATURE CHICKEN

Spicy Malagueta Chicken Skewer 22

Malagueta-marinated chicken with pickled chilli with churrasco fries

Spatchcock Grilled Chicken 40

Allow 20 minutes for cooking. Ideal for sharing.
Whole chicken with churrasco fries

Chimichurri Chicken Skewer 22

Marinated chicken with churrasco fries

Marinated Butterflied Chicken Breast 22

With your choice of chimichurri, spicy Malagueta or honey-glaze with churrasco fries

MINI SKEWERS

Small skewers with big flavour - mix, match and share.

Char Siu Pork 8

With black garlic and spring onion

Marinated Lamb 8

Red chimichurri with grilled lime

Beef Fillet & Padron Pepper 9

Grilled with tallow and chilli salt

Oyster Mushroom [PB] 8.5

Malagueta sauce with pickled chilli

CABANA BURGERS

Simply grilled and served in brioche buns with fresh toppings & Churrasco Fries

Smashed Chilli Cheeseburger 19.5

Double patties with smoked cheddar and jalapeños

Hot Honey Halloumi & Avocado [V] 19

With Malagueta mayo, rocket and red slaw

Malagueta Chicken 19

Chicken breast with pepper and rocket salad

STEAKS

Grilled over open fire, served with baby gem, corn crumb and farofa.

1kg Tomahawk 80

Bone-in ribeye perfect for sharing

225g Flat Iron 23

Tender shoulder cut with rich flavour

285g Sirloin 30

Lean, well marbled cut

SAUCES

Classic Chimichuri Sauce / Crispy Chili Oil Chimichurri /
Malagueta Hollandaise / Cabana Chipotle Butter 3.5

SALADS

Fresh, colourful and full of texture
- Add grilled chicken or make it plant based

Cabana Caesar [V] 13

Little gem salad, fried kale, pickled pepper, grilled cornbread croutons, chicken crackling, and parmesan cheese

Corn Cobb 15

Grilled corn, crispy bacon, cherry tomato, chopped egg, watermelon, grilled cornbread croutons, corn crisps, shredded lettuce and black beans

Add Chicken skewer 8

SIDES

The perfect partners to your skewers and steaks

Biro-Biro Rice [PB] 4.5

Fluffy rice with garlic and herbs

Grilled Corn [PB] 7

Chimichurri butter

Churrasco Fries [PB] 5.25

Tossed in Cabana spice mix

Hot Honey Sweet Potato Fries [PB] 7

Grilled Red Pepper & Tomato Salad [PB] 6.5

Vibrant and fresh

Malagueta Mac & Cheese [V] 8.5

Oozy and cheesy

Grilled King Oyster Mushrooms [PB] 6.5

Meaty and smoky

Mini Caesar [V] 7

Cabana twist on the classic



Home of the mighty flame-grilled Spicy Malagueta Chicken and our iconic tropical cocktails.

A Latin American inspired grill and cocktail bar in the heart of London.

Step inside and be whisked far from the UK to the sunshine of South America.

Picture Rio in the 1950s: samba in the streets, bossa nova in the air, late night bars
alive with heat, colour and celebration.