

The image features a lush border of tropical plants, including large green leaves and clusters of red and yellow flowers, framing the central text.

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.

HOUSE COCKTAILS

Enjoy our 5 house cocktails for £5 each, every day from 5 - 7pm

Classic Caipirinha

The national cocktail of Brasil. Leblon cachaça, fresh pressed lime, sugar and plenty of ice
9.5

Bossa Negroni

Bombay Sapphire, Campari, Martini Rosso, Ms Better Bitters pineapple and anise, cherry syrup
9.5

Honey Berry Caipirovka

42 Below vodka, honey syrup, fresh raspberries, lime
10

Margarita Picante

Cazcabel reposado, Pierre Ferrando dry curacao, chili syrup, fresh lime juice
10.5

Spiced Guava Punch

Cut spiced rum, mango, guava, lime, pineapple and star anise bitters
10

BITES

Salgadinhos

Pao de Queijo Dough Balls *gf*

Confit garlic miso butter
6.5

Blistered Padron Peppers *pb, gf*

Maldon sea salt, lime
6.5

Hot Baked Cornbread *v*

Maple syrup, butter
6

Whole Avocado 'Guacamole' ready to smash table side *pb*

Avocado, red onions, red chilli, lime juice, Maldon sea salt and spicy Malagueta sauce. With tostada chips
8.5

TO SHARE

Petiscos

Chargrilled Malagueta Chicken Wings

Malagueta honey glaze, chopped chives
11

Buttermilk Churrasco Fried Chicken

Double dipped, buttermilk brined chicken thigh pieces, tossed in smoked sweet paprika and churrasco spices with spicy Malagueta sauce
8.5

Corn Ribs *gf*

Sweet smoked paprika, butter, Maldon sea salt
7.5

Crispy Halloumi *v, gf*

Yoghurt, cucumber, chilli flakes, pomegranate seeds
8.5

Crispy Rice Sushi

Topped with sushi grade salmon or tuna, avocado, green chillies, Sriracha and Kewpie mayo dressing
Salmon 12 / Yellowfin Tuna 13

SALADS AND TOSTADAS

Ensaladas e Tostadas

Three Corn Salad *pb*

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

House Caesar Salad *gf*

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

Add Blackened Prawns 5 / Butterflied Chicken Breast 4.5 / Crumbled Feta *v* 3.5

Grilled Blackened Prawn Tostadas

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

Nikkei Tacos *n*

Japanese-Latin American style mini hard shell tacos. Soy and sesame marinated sushi grade salmon or yellowfin tuna, avocado, Kewpie mayo and green chilli
Salmon 11 / Yellowfin Tuna 12

Crispy Duck Tacos *n*

Nikkei style mini hard shell tacos, crispy shredded duck, pineapple salsa
11

BURGERS

Hambúrgueres

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
14

Symple X-Burger *pb*

Symlicity patty, Sally Clarke linseed brioche, Sheese mild cheddar, guava barbecue THIS™ Isn't Bacon, rocket, tomato, red onion, Rubies in the Rubble mustard mayo, blistered Padron pepper
15

Spicy Malagueta Chicken Burger

Flame grilled Spicy Malagueta chicken breast, Sally Clarke linseed brioche with tomato, rocket, red onion and malagueta mayo, blistered Padron pepper
14

Add Guava barbecue bacon 2

CHURRASCO LUNCH

Available Monday - Friday
from 12pm - 5pm
10

A choice of Chargrilled Chimichurri Halloumi, Spicy Malagueta Chicken or Chimichurri Flat Iron Steak mini skewer, Biro-Biro Rice, Three Corn Salad, smashed avocado and toasted pitta.

HOT POTS

Cozidos

Sweet Potato Fried Plantain 'Moqueca' Curry *pb*

A creamy Bahian coconut curry with fried plantain, palm hearts, roasted butternut squash, red chilli, sweet potato, sweet peppers, with 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 18.5

Pulled Oyster Mushrooms Vegoada *pb*

A smoky, plant-based version of the Brazilian classic. Slow cooked beans topped with pulled oyster mushrooms. With crispy kale, farofa breadcrumbs and Biro-Biro rice 17

— 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

Flame Grilled Chicken Skewer 15

Flat Iron Butterflied Chicken Breast 14

Steaks

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

Fillet tender and delicate. The most luxurious of steaks 30

Sirloin deep flavour, with generous marbling 25

Flat Iron Steak flavourful cut also known as feather blade 20

Add Grilled Blackened Prawns 5

Blackened Cod

Grilled and spiced sustainable cod fillet tossed in spices. With turmeric mayo, pickled red onion, corn tortilla and corn ribs 19

SIDES

Acompañamientos

Churrasco Fries *pb*

Triple cooked, tossed in Brazilian steak-house seasoning 4.75

Sweet Potato Fries *pb*

Triple cooked 5.75

Truffle Parmesan Cassava *gf*

Parmesan cheese, truffle shavings, with aioli 9

'Esquite' Fries *v*

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

Biro-Biro Rice *pb, gf*

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

Rio Black Beans *pb, gf*

Slow cooked with cumin, onions & garlic 4

DESSERTS

Sobremesas

Basque 'Burnt' Cheesecake *v*

Doce de leite caramel, lime 7.5

Cinnamon Sugar Churros *v n*

Nutella dip 7

Caramel S'mores Pot

Biscuit, marshmallow fluff, doce de leite caramel and torched mini marshmallows with a touch of lime zest 7.5

Chargrilled Pineapple & Toasted Cornbread

vanilla ice cream, desiccated coconut *v* 6.5

Warm Churros Cookie *v*

Hackney Gelato dark chocolate sorbet, cinnamon sugar 7

Chocolate Chilli Sorbet *pb*

Hackney Gelato dark chocolate sorbet, olive oil, salt, fresh chopped red chilli 5.5

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

pb plant based v vegetarian gf gluten free n nuts

BEERS + CIDER

DRAUGHT

Corona Pint 7
Mexico 4.3%

Camden Pale Ale Pint 7.25
(not available in Westfield London)
London 4%

Camden Hells Pint 7.25
London 4.6%

BOTTLES

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

Pacifico Clara 5
Mexico 4.5% 355ml

Goose Island IPA 5.25
USA 5.9% 355ml

Corona Zero 4.75
Mexico 0% 330ml

Orchard Pig Reveler Cider 7
England 4.5% 500ml

**Kopparberg
Strawberry + Lime Cider** 7
Kopparberg Sweden 4% 500ml

REFRESCOS freshly made soft drinks

Amazon Iced Tea 4.75
Homemade tea, mint, elderflower
cordial and apple juice

Limonada Suissa 4.75
Muddled lemon & lime, caster sugar,
soda water

Agua Fresca 4.75
Mango & mint infused spring water

SOFTS

CanO Water
Environmentally friendly and fully
recyclable. Still / Sparkling 3.5


Icon bottle 3.75

Guarana Antarctica
Brasil's own fizzy drink 3.75


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

Sweet Citrus
Orange, lemon, tangerine, grapefruit,
turmeric, cayenne 5

Pure Apple 100% Cold pressed juice 4.5

Pure Orange 100% Cold pressed juice 4.5

WINE

FIZZ 125ml / 750ml

Prosecco 'Extra Dry'
Veneto, Italy 11.5%
6.5 / 36

Cava Brut
Papet del Mas, Spain 11.5%
7.5 / 40

Piper-Heidsieck Cuvée Brut
Champagne, France 12%
68

WHITE 175ml / 250ml / 750ml

Molinico Loco Macabeo
Murcia, Spain 11.5%
Crisp citrus and jasmine
6 / 8.75 / 25

Alpha Zeta Pinot Grigio Italy 12.5%
Light and refreshing
8 / 11 / 32

**Montes Limited Selection
Sauvignon Blanc**
Chile 13.5%
Passion fruit and citrus
9 / 12.75 / 36

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

**Vinho Verde, Azevedo,
Minho** Portugal 12%
Zesty green apple
8.50 / 11.75 / 34

**Viognier, Bodega Garzon,
Maldonado** Uruguay 12.5%
Apricot and white peach
10 / 14 / 40

SPIRITS Double up to 50ml +3

Gin Tanqueray 4 / Hendrick's, Bombay Bramble, Bombay Citrus Pressé 5

Vodka 42 below 4 / Reyka, Grey Goose 5

Rum Plantation 3 stars, Cut Spiced 4
Plantation Original Dark, Plantation Pineapple Stiggins Rum 5

Whisky Johnnie Walker Black Label scotch 4 / Jameson Irish, Jack Daniels,
Monkey Shoulder, Glenfiddich 12yr single malt scotch, Bulleit Bourbon 5

Cachaca Leblon 5

Tequila Cazcabel blanco, Cazcabel coffee 4 / Patron Reposado 5

Digestif Kahlua, Baileys, Jägermeister, Luxardo Amaretto, Luxardo Limoncello,
Luxardo Sambuca 4 / Ferrand Ambre Cognac 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

AMAZON BRUNCH

THE BOOZY

2 courses + Bottomless
draught Corona
or Prosecco
45

THE NON-BOOZY

2 courses + Bottomless
Agua Frescas, Limonada
Suissas or Amazon Iced Teas
35

THE LUXE

2 courses + Bottomless
Cocktails
55