

# RIQ CHRISTMAS MENU

£45 PER PERSON ON ARRIVA

SANTA'S ISLAND PUNCH OR MERRY BERRY REFRESCO

WELCOME NIBBLE

BOWLS OF WARM PAO DE QUEIJO DOUGH BALLS WITH MISO BUTTER

# **STARTERS**

SALMON TOSTADA V WITH LIME MAYO

#### **CHICKEN COXINHAS**

A TRADITIONAL BRASILIAN STREET FOOD, SERVED WITH MALAGUETA MAYO

CARAMALISED MUSHROOM BOLINHOS VG BRASILIAN CROQUETTES SERVED WITH AIOLI

#### MAINS

**FESTIVE CABANA TURKEY SKEWER** 

TURKEY SKEWER WITH PIGS IN BLANKETS 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, SERVED WITH REDCURRANTS

#### **BLACKENED MISO SALMON**

FLAVOURFUL CUT ALSO KNOWN AS FEATHER BLADE, SERVED WITH REDCURRANTS

#### **BUTTERNUT SQUASH FRIED PLANTAIN 'MOQUECA' CURRY VG**

A CREAMY BAHIAN COCONUT CURRY WITH FRIED PLANTAIN, PALM HEARTS, ROASTED BUTTERNUT SQUASH, RED CHILLI & SWEET PEPPERS

ALL SERVED WITH THREE KINGS RICE, GARLIC GREENS AND CHURRASCO POTATOES

#### **SWEETS**

MINI BISCOFF DOUGHNUTS

BOLINHOS DE CHUVA STUFFED BISCOFF AND WITH DOCE DE LEITE CARAMEL

**PASSION FRUIT MERINGUE MESS** 

CHOCOLATE CHILLI SORBET VG HACKNEY GELATO DARK CHOCOLATE

# BAHIA CHRISTMAS MENU Two courses 25PP / Three Courses 30PP STARTERS

PAO DE QUEIJO DOUGH BALLS CONFIT GARLIC MISO BUTTER

CHARGRILLED CHICKEN WINGS

WITH ORANGE & CHILLI SAUCE WITH HONEY GLAZE

PADRON PEPPERS MALDON SEA SALT, LIME PB

#### MAINS

**CHURRASCO TURKEY SCHNITZEL** 

BREADED TURKEY ESCALOPE WITH MORQUECA SAUCE, SERVED WITH CHURRASCO FRIES

#### **FESTIVE BURGER**

60Z STEAK BURGER,

BRIOCHE BUN, MATURE CHEDDAR, RED CABBAGE, GUAVA BACON AND BLUE CHEESE SAUCE, TOPPED WITH A PIG IN BLANKET, SERVED WITH CHURRASCO FRIES

#### HALLOUMI AND AVOCADO BURGER

GARLIC AIOLI, LETTUCE, CHARGRILLED HALLOUMI, CHIMICHURRI, AVOCADO, COCONUT SLAW, SERVED WITH CHURRASCO FRIE

CLASSIC BRASILIAN VEGOADA

BLACK BEAN STEW WITH RICE AND FRIED CABBAGE

#### **SWEETS**

**CINNAMON SUGAR CHURROS NUTELLA DIP V** 

CHARGRILLED PINEAPPLE VANILLA ICE CREAM, MINT V



# E45PP

# 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

# CHURRASCO TURKEY SCHNITZEL

**BREADED TURKEY ESCALOPE** 

### **SPICY MALAGUETA CHICKEN THIGHS**

FLAME GRILLED AND HONEY GLAZED

#### **MINI X-BURGER SLIDERS**

STEAK BURGER & CHICKEN BURGER IN A MINI BRIOCHE, MATURE CHEDDAR, ROCKET, TOMATO, RED ONION AND MUSTARD MAYO

# **MALAGUETA CHICKEN WINGS**

FLAME GRILLED AND HONEY GLAZED

# BIRO-BIRO RICE, CHURRASCO FRIES AND RIO BLACK BEANS

#### **SWEETS**

**CHURROS PLATTERS WITH NUTELLA** 

# 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

# **CRISPY TACOS**

CRISPY SHREDDED DUCK & NIKKEI SALMON WITH CHIPOTLE MAYO, PINEAPPLE SALSA, AND GEM LETTUCE

### · CHARGRILLED HALLOUMI

YOGHURT, CUCUMBER, CHILLI LAKES, 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



# PLATTER MENU EACH PLATTER SERVES 2/3 PEOPLE AS A LIGHT BITE

# **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



# PLATTER MENU

# EACH PLATTER SERVES 2/3 PEOPLE AS A LIGHT BITE

# **VEGETARIAN 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



# CANAPE MENU

# £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

#### **MINI X-BURGER**

STEAK BURGER, SALLY CLARKE LINSEED BRIOCHE, MATURE CHEDDAR, ROCKET, TOMATO, RED ONION, MUSTARD MAYO CHURRASCO FRIED CHICKEN BURGER

#### MINI CHURRASCO CHICKEN BURGER

DOUBLE DIPPED, BUTTERMILK BRINED CHICKEN THIGH PIECES, TOSSED IN SMOKED SWEET PAPRIKA AND CHURRASCO SPICES

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

# CABANA BRUNCH

# **THE BOOZY**

BRUNCH MAIN COURSE + BOTTOMLESS PROSECCO, PINT OF CORONA OR BRUNCH COCKTAILS

# THE NON BOOZY

BRUNCH MAIN COURSE + BOTTOMLESS PROSECCO & PINTS OF CORONA

# BRUNCH COCKTAILS SPICED GUAVA PUNCH

TROPICAL TIKI TIME. CUT SPICED RUM, MANGO, GUAVA, LIME, PINEAPPLE AND STAR ANISE BITTERS

## **PINA COLADA PALOMA**

CAZCABEL COCONUT TEQUILA, PINEAPPLE, PINEAPPLE & COCONUT SYRUP, LIME, SODA

## **LIMONCELLO DI CAPRI SLUSHY**

LIMONCELLO LIQUEUR FRESH LEMON FROZEN OVER ICE

#### **SUNSCREEN SPRITZ**

UPPY WHITE, LUXARDO BITTER APERITIF, GRAPEFRUIT, LIME, PROSECCO TOP



# CABANA BRUNCH

# STARTER SHARING PLATTER

BLISTERED PADRON PEPPERS, CORN RIBS, GUACAMOLE, PAO DE QUEIJO DOUGH BALLS, TOSTADA CHIPS AND CHIMICHURRI V

# CHOICE OF MAIN BREAKFAST BURGER

60Z STEAK BURGER, GUAVA BARBECUE BACON, FRIED FREE-RANGE EGG, AVOCADO, TOMATO, MAYO, BRIOCHE BUN

#### HALLOUMI & AVOCADO BURGER

GARLIC AIOLI, LETTUCE, CHARGRILLED HALLOUMI, CHIMICHURRI, AVOCADO, GREEN CHILLI V

# **FRIED CHICKEN & WAFFLE**

TOASTED BELGIAN WAFFLE TOPPED WITH CHURRASCO FRIED CHICKEN AND DRIZZLED WITH MAPLE SYRUP ADD FRIED EGG OR BACON 2.5

#### **AVOCADO BRIOCHE TOAST**

CHILLI, LIME AND SPICY MALAGUETA SAUCE ADD FRIED EGG OR BACON 2.5

#### **PLANTAIN & SWEETCORN TACOS**

NIKKEI STYLE MINI HARD SHELL TACOS, CRISPY PLANTAIN AND SWEETCORN, PINEAPPLE SALSA

HOUSE RULES: 2 HOUR TURNAROUND TIME FROM ORDERING. ONE DRINK AT A TIME!