

The image features a central white rectangular area framed by a dark green border. This border is decorated with stylized illustrations of tropical plants, including large green leaves and clusters of red and yellow flowers, possibly bird of paradise or heliconias, positioned at the corners and along the sides.

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

HAPPY HOUR: Enjoy 2 for 1 on any House Cocktail, every day from 5 – 7pm

Classic Caipirinha

The national cocktail of Brasil. Leblon cachaça, fresh pressed lime, sugar and plenty of ice
12

Sunscreen Spritz

Duppy White, Luxardo Aperitivo, pink grapefruit juice, lime, prosecco top
12

Palm Tree Punch

Plantation Pineapple Stiggins Rum, Pierre Ferrand brandy, hibiscus, coconut and falernum syrup, pineapple juice, lime
12

Honey & Passion Fruit Chelada

Cazcabel Honey Tequila, Cazcabel Blanco Tequila, passion fruit syrup, lime, Corona top
12

Coconut Margarita

Cazcabel Coconut Tequila, fresh lime juice, agave syrup, flaky sea salt
12

BITES

Salgadinhos

Pao de Queijo Dough Balls

Confit garlic miso butter
6.5

Blistered Padron Peppers *pb*

Maldon sea salt, lime
6.5

Corn Ribs *v*

Sweet smoked paprika, butter, Maldon sea salt
7.5

Smash it Yourself 'Guacamole' *pb*

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

Crispy Halloumi *v*

Yoghurt, cucumber, chilli flakes, pomegranate seeds
8.5

TO SHARE

Petiscos

Chargrilled Malagueta Chicken Wings

Malagueta honey glaze, chopped chives
12

Buttermilk Churrasco Fried Chicken

Double dipped, buttermilk brined chicken thigh pieces, tossed in smoked sweet paprika and churrasco spices with spicy Malagueta sauce
9

Crispy Rice Salmon Sushi

Toasted rice bites topped with sushi grade salmon, avocado, green chillies, Sriracha and Kewpie mayo dressing
12

Grilled Blackened Prawn Tostada

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

Nikkei Salmon Tacos

Japanese-Latin American style mini hard shell tacos. Soy and sesame marinated sushi grade salmon, avocado, Kewpie mayo and green chilli
12

Crispy Duck Tacos

Nikkei style mini hard shell tacos, crispy shredded duck, pineapple salsa
10

BURGERS

Hambúrgueses

All burgers come with butter lettuce, tomato, red onion, a blistered padron pepper and a Sally Clarke brioche bun. Served with churrasco fries.

Halloumi & Avocado Burger *v*

garlic aioli, lettuce, chargrilled halloumi, chimichurri, avocado, green chilli
18.50

X-Burger

('X' is pronounced 'cheese' in Portuguese)
6oz steak burger, mature cheddar, mustard mayo
18.75

Spicy Malagueta Chicken Burger

Flame grilled Spicy Malagueta chicken breast, malagueta mayo
18.5

Add Guava barbecue bacon 2

SALADS

Ensaladas

Three Corn Salad *pb*

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

House Caesar Salad

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

Add Blackened Prawns 5 / Butterflied Chicken Breast 5 / Crumbled Feta *v* 4

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, Corn Chips
Soft drink 3 / Glass of house wine 6
Corona 330ml or
Corona zero 330ml 4

HOT POTS

Cozidos

Butternut Squash Fried Plantain 'Moqueca' Curry *pb*

A creamy Bahian coconut curry with fried plantain, palm hearts, roasted butternut squash, red chilli, sweet peppers and Biro-Biro Rice

17.5

Add Blackened Prawns 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

20

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.

Served with churrasco fries and green salad

Flame Grilled Chicken Skewer 20

Flat Iron Butterflied Chicken Breast 19

Flame Grilled Steaks

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

Sirloin deep flavour, with generous marbling 26

Flat Iron Steak flavourful cut also known as feather blade 20

Add Grilled Blackened Prawns 5

Blackened Salmon

Grilled and spiced sustainable salmon fillet tossed in spices. With turmeric mayo, pickled red onion, corn tortilla and Biro-Biro rice 20

TO SHARE

Chimichurri Tomahawk Steak 75

Sliced and seasoned tableside. Served with churrasco fries, biro-biro rice, green salad and farofa breadcrumbs

Guava Barbecue Ribs 45

A whole rack of barbecued baby back ribs. Served with fries, Biro-Biro rice, green salad and guavacue sauce

SIDES

Acompañamientos

Churrasco Fries *pb*

Triple cooked, tossed in Brazilian steak-house seasoning

4.75

Truffle Parmesan Cassava

Parmesan cheese, truffle shavings, with aioli

9

Biro-Biro Rice *pb*

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

4.5

Sweet Potato Fries *pb*

Triple cooked

5.75

'Esquite' Fries *v*

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

9

Rio Black Beans *pb*

Slow cooked with cumin, onions & garlic

4

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

BEERS + CIDER

DRAUGHT

Corona Pint 7.25

Mexico 4.5%

Camden Pale Ale Pint 7.5

London 4%

Camden Hells Pint 7.5

London 4.6%

Kopparberg

Strawberry + Lime Cider 7.5

Sweden 4%

(not available in Westfield)

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 7.25

England 4.5% 500ml

Kopparberg

Strawberry + Lime Cider 7.25

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

Coca-Cola *Diet Coke* *Coca-Cola zero* *Sprite*

Icon bottle 3.75

Kingsdown Water still/sparkling 750ml 5.5

Guarana Antarctica

Brasil's own fizzy drink 4


FEVER-TREE

Indian Tonic, Refreshingly Light Tonic, Soda Water, Lemonade & Ginger Ale 3.5

PRESS JUICES Bottled for us by P R E S S

Berry Boost

Strawberry, apple, lemon, mint 5.5

Sweet Citrus

Orange, lemon, tangerine, grapefruit, turmeric, cayenne 5.5

Pure Apple 100% Cold pressed juice 5

Pure Orange 100% Cold pressed juice 5

WINE

FIZZ 125ml / 750ml

Prosecco 'Extra Dry'

Veneto, Italy 11.5%

7 / 38

Cava Brut

Papet del Mas, Spain 11.5%

8 / 42

Piper-Heidsieck Cuvée Brut

Champagne, France 12%

70

WHITE 175ml / 250ml / 750ml

Molinico Loco Macabeo

Murcia, Spain 11.5%

Crisp citrus and jasmine

7 / 9.75 / 27

Sanama Reserva Chardonnay

Chile 11.5%

Medium bodied

7 / 9.75 / 29

Alpha Zeta Pinot Grigio Italy 12.5%

Light and refreshing

8.25 / 11.5 / 34

Vinho Verde, Azevedo,

Minho Portugal 12%

Zesty green apple 36

Montes Estate Sauvignon Blanc

Chile 13.5%

Passion fruit and citrus

9.25 / 13 / 38

Viognier, Bodega Garzon,

Maldonado Uruguay 12.5%

Apricot and white peach 40

ROSÉ 175ml / 250ml / 750ml

Mateus Rose Original

Portugal 11%

Light and floral 7.25 / 10 / 28

`Sossego` Rosé

Herdade do Peso, Portugal 12.5%

Delicate red fruit flavours 8.75 / 12.5 / 34

`Estérelle` Côtes de Provence Rosé

Château du Rouët, France 12.5%

Classic pale and dry 42

RED 175ml / 250ml / 750ml

Molinico Loco Monastrell

Murcia, Spain 13.5%

Soft and approachable

7 / 9.75 / 27

Evaristo Lisboa Tinto, Lisbon Portugal 13.5%

Ripe juicy fruit 29

Kaiken Malbec 'Clasico' Argentina 14%

Medium bodied, well balanced

8.75 / 12.5 / 36

Merlot, Chateau Los Boldos, Cachapoal

Chile 13.5%

Blackcurrant and plum

8 / 11 / 32

Montes Limited Selection Pinot Noir

Aconcagua Coast, Chile 14%

Juicy red fruits and spicy oak 38

Bodegas LAN Rioja Crianza Spain 13.5%

Spicy with subtly oaky notes

10 / 14 / 40

125ml glass also available

SPIRITS Double up to 50ml +3.5

Gin Tanqueray 5 / Hendrick's, Bombay Bramble, Bombay Citrus Pressé 6

Vodka 42 below 5 / Reyka, Grey Goose 6

Rum Plantation 3 stars, Cut Spiced 5

Plantation Original Dark, Plantation Pineapple Stiggins Rum 6

Whisky Johnnie Walker Black Label scotch 5 / Jameson Irish, Jack Daniels,

Monkey Shoulder, Glenfiddich 12yr single malt scotch, Bulleit Bourbon 6

Cachaca Leblon 6

Tequila Cazcabel blanco, Cazcabel coffee 5 / Patron Reposado 6

Digestif Kahlua, Baileys, Jägermeister, Luxardo Amaretto, Luxardo Limoncello,

Luxardo Sambuca 5 / Ferrand Ambre Cognac 6

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

Macchiato

Latte

Flat White

Café Cabana

Cappuccino

Double Macchiato

Americano

Mocha

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