

CABANA

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

5X5: 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

Tanqueray gin, 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 blanco tequila, Pierre Ferrando dry curacao, chilli syrup, fresh lime juice 10.5

Spiced Guava Punch

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

SNACKS + SHARING

Pao de Queijo Dough Balls

Confit garlic miso butter 6.5

Blistered Padron Peppers *pb gf*

Maldon sea salt, lime 5.5

Pulled Oyster Mushroom Arancini

Aioli, micro herbs, parmesan 6.5

Corn Ribs *gf*

Sweet smoked paprika, butter, Maldon sea salt 6.5

Buttermilk Churrasco Fried Chicken

Double dipped, buttermilk brined chicken thigh pieces, tossed in smoked sweet paprika and churrasco spices with Spicy Malagueta Sauce 7

Grilled Blackened Prawn Tostadas

Avocado, grapefruit, black sesame seeds, red chilli, wasabi lemon cream, corn tostadas 8

Crispy Duck Tacos

Nikkei style mini hard shell tacos, crispy shredded duck, pineapple salsa 8

Whole Avocado 'Guacamole'

ready to smash table side *pb*
Avocado, red onions, red chilli, lime juice and Maldon sea salt. With tostada chips 8.5

Chargrilled Malagueta Chicken Wings

Malagueta honey glaze, chopped chives 8

Hot Baked Cornbread *v*

Maple syrup, butter 4.5

Crispy Halloumi Cucumber Salad *v, gf*

Yoghurt, chilli flakes, pomegranate seeds 7

MAINS

CHURRASCO —GRILL—

CHICKEN *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

what we're known for 14

FLAT IRON BUTTERFLIED CHICKEN BREAST

topped with a fresh salad 13

STEAKS *all served with chimichurri and anticucho sauces, farofa breadcrumbs and corn ribs*

FLAT IRON STEAK otherwise known as feather blade. A flavourful shoulder cut 20

SIRLOIN deep flavour, with generous marbling 25

FILLET tender and delicate. The most luxurious of steaks 30

X-Burger

6oz steak burger, Sally Clarke linseed brioche, mature cheddar, rocket, tomato, red onion, mustard mayo, topped with a blistered Padron pepper ('X' is pronounced 'cheese' in Portuguese - you'll find X-Burgers not Cheeseburgers all over Brasil) 13
Add guava barbecue bacon 2

Symple X-Burger *pb*

Symplicity meat-free burger, Sally Clarke linseed brioche, Sheese mild cheddar, guava barbecue THIS™ Isn't Bacon, rocket, tomato, red onion, Rubies in the Rubble mustard mayo, topped with a blistered shishito pepper 14

Spicy Malagueta Chicken Burger

Flame grilled Spicy Malagueta chicken breast, Sally Clarke linseed brioche with tomato, rocket, red onion and malagueta mayo topped with a blistered shishito pepper 13.5

Sweet Potato Fried Plantain 'Moqueca' Curry *pb*

A creamy Bahian coconut curry with fried plantain, palm hearts, roasted butternut squash, red chilli, sweet peppers, With Biro-Biro Rice 14

Chargrilled Pineapple & Tofu Skewers *pb, gf*

In a spicy treacle glaze. With pickled red onions and Biro-Biro Rice 14

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 16.5

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 14

Add Blackened Prawns for 4.5 or Crumbled Feta *v* 3.5 or Flat Iron Butterflied Chicken Breast 4.5

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 16.5

Blackened Cod Tostada

Grilled and spiced sustainable cod fillet tossed in spices. With turmeric mayo, pickled red onion, corn tortilla and corn ribs 17.5

SMASHINHO BURGER 10

Available Monday - Friday
12 - 5pm

'Smashed' 4oz steak parry, chimichurri, aioli, gem lettuce, beef tomato. Served with churrasco waffle fries

SIDES

Churrasco Fries *pb* Triple cooked, tossed in Brazilian steak-house seasoning 4.5

Sweet Potato Fries *pb* Triple cooked 5.5

Rio Black Beans *pb gf* 4

Mini Three Corn Salad

Avocado, grilled baby corn, grilled corn kernels, crunchy corn nuts, rocket, pomegranate, mango, confit tomato and red onions in a tangy citrus dressing 6.5

Truffle Parmesan Cassava *gf*
Parmesan cheese, truffle shavings 7.5

Biro-Biro Rice *pb gf* Steamed white rice with herbs and spring onions. Named after the Brazilian footballer who loved it 4.5

House Caesar Salad *gf*

Gem lettuce, Parmesan, Pao de Queijo croutons, avocado, Caesar dressing 6

Dirty Fries *to share*

'Esquite' Fries *v* Mexican street corn style. Churrasco fries, charred sweetcorn tossed in sriracha mayo, crumbled feta, lime 8

Feijoada Fries Sweet Potato Fries covered with melted cheese and our beef, pork & bean feijoada 8.5

Vegoada Fries *pb* Our classic fries just went vegan. Sweet Potato Fries topped with our slow cooked Rio Beans and pulled oyster mushrooms 8

DESSERTS

Basque 'Burnt' Cheesecake *v*
Doce de leite caramel, lime 7

Cinnamon Sugar Churros *v n*
Nutella dip 6.5

Caramel S'mores Pot

Biscuit, marshmallow fluff, doce de leite caramel and torched mini marshmallows with a touch of lime zest 7

Chargrilled Pineapple & Toasted Cornbread vanilla ice cream, desiccated coconut *v* 6

Churros Cookie Ice Cream Sandwich *pb*
Hackney Gelato dark chocolate sorbet 6.5

Chocolate Chilli Sorbet *pb*

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

pb plant based v vegetarian gf gluten free n nuts

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

BEERS, CIDER + HARD SELTZERS

DRAUGHT

- Corona**
Mexico 4.3%
Refreshing, easy drinking lager Pint 6.75
- Camden Pale Ale** (not available in Westfield London)
Camden, London 4%
Hoppy, fruity, dry Pint 7
- Camden Hells**
Camden, London 4.6%
Clean, crisp and dry Pint 7

BOTTLES

- Corona**
Mexico 4.5% 330ml
Refreshing, easy drinking lager 5 / Bucket of 5 - 23
- Pacifico Clara**
Mexico 4.5% 355ml
Clean and crisp with a malty finish 5
- Goose Island IPA**
USA 5.9% 355ml
Hoppy, bold & smooth 5.25
- Corona Zero**
Mexico 0% 330ml
Refreshing, easy drinking lager 4.75
- Orchard Pig Reveler Cider**
England 4.5% 500ml
Crisp, tangy and refreshing 6.75
- Kopparberg Strawberry + Lime Cider**
Kopparberg Sweden 4% 500ml
Fresh strawberry & cool lime 6.75
- Mike's Hard Seltzer**
Lime or black cherry
U.S. 5% 330ml
Natural flavours, 99 calories, sugar free 5

REFRESCOS freshly made soft drinks

- Amazon Iced Tea**
Homemade tea, mint, elderflower cordial and apple juice 4.75
- Limonada Suissa**
Muddled lemon & lime, caster sugar, soda water 4.75
- Agua Fresca**
Ice cold mango & mint infused spring water 4.75

SOFTS

- CanO Water**
Environmentally friendly and fully recyclable Still / Sparkling 3.5
- Guarana Antarctica** Brasil's own fizzy drink 3.5
- FEVER-TREE**
Indian Tonic, Refreshingly Light Tonic, Soda Water, Lemonade and 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%
Fresh, fruity and elegant
6 / 35
- Cava Brut** Papet del Mas, Spain 11.5%
Rounded, supple and complex
7.5 / 40
- Piper-Heidsieck Cuvée Brut**
Champagne, France 12%
Marilyn Monroe's favourite
60
- WHITE** 175ml / 250ml / 750ml
- Molinico Loco Macabeo** Murcia, Spain 11.5%
Crisp with citrus and jasmine notes
5.95 / 8.5 / 23.5
- Alpha Zeta Pinot Grigio** Italy 12.5%
Light, refreshing and well balanced
7.50 / 10.5 / 30
- Montes Limited Selection Sauvignon Blanc**
Chile 13.5%
Vibrant and crisp with passion fruit and citrus flavours
9 / 12.5 / 36
- Sanama Reserva Chardonnay** Chile 11.5%
Medium bodied with a soft, rounded and fruit forward palate
7 / 9.75 / 28
- Vinho Verde, Azevedo, Minho** Portugal 12%
Zesty green apple fruit flavours
8.25 / 11.5 / 33
- Viognier, Bodega Garzon, Maldonado**
Uruguay 12.5%
Aromatic with delicious apricot and white peach flavours
9.5 / 13.5 / 38

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

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|---|-------------------------|------------------|-------------------|---|
| Double Espresso | Macchiato | Latte | Flat White | Café Cabana
Coffee with a shot of cachaça 5 |
| Cappuccino | Double Macchiato | Americano | Mocha | |
| Hot Chocolate Full, skimmed, oat or coconut milk 4 | | | | |
- English Breakfast** Earl Grey Chamomile Fresh Mint Green Tea 3

- ROSÉ** 175ml / 250ml / 750ml
- Mateus Rose Original** Portugal 11%
Light and floral with a delicious touch of sweetness
6.25 / 9 / 25
- 'Sossego' Rosé** Herdade do Peso, Portugal 12.5%
Fragrant with fresh with delicate red fruit flavours
8 / 11.5 / 32
- 'Estérelle' Côtes de Provence Rosé**
Château du Rouët, France 12.5%
Classic pale and dry Provence rosé
9.5 / 13.5 / 38

- RED** 175ml / 250ml / 750ml
- Molinico Loco Monastrell** Murcia, Spain 13.5%
Soft and approachable in a fresh modern style
5.95 / 8.5 / 23.5
- Kaiken Malbec 'Clasico'** Argentina 14%
Medium bodied, well balanced with soft tannins
8.25 / 11.5 / 33
- Montes Limited Selection Pinot Noir**
Aconcagua Coast, Chile 14%
Silky smooth with juicy red fruits and a touch of spicy oak
9 / 12.5 / 36
- Merlot, Chateau Los Boldos, Cachapoal**
Chile 13.5%
Blackcurrant and plum flavours.
7.5 / 10.50 / 30

- Evaristo Lisboa Tinto, Lisbon** Portugal 13.5%
Youthful and full of ripe juicy fruit
7 / 9.75 / 28
- Bodegas LAN Rioja Crianza** Spain 13.5%
Spicy, medium bodied with subtly oaky notes
9 / 12.5 / 36
- 125ml glass also available

AMAZON BRUNCH

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|---|---|---|
| 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 |
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