

The background is a solid dark teal color. It is framed by a border of tropical plants. On the left and right sides, there are large, light green leaves with prominent veins. Interspersed among the leaves are several clusters of flowers with bright yellow centers and reddish-orange, pointed petals. The overall style is reminiscent of mid-century modern botanical illustrations.

CABANA

ESPIRITO AMAZONICO

Inspired by the vibrant spirit of 1950s Rio,
where samba echoed through the streets,
bossa nova played in every corner,
and caipirinhas flowed freely...

BITES

Salgadinhos

Pao de Queijo Dough Balls

Confit garlic miso butter
6.75

Blistered Padron Peppers *pb*

Maldon sea salt, lime
7.5

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
9.5

Churrasco Fried Chicken

Double dipped, buttermilk chicken thigh pieces,
tossed in smoked sweet paprika and churrasco spices
with spicy Malagueta sauce
9.5

Crispy Halloumi *v*

Yoghurt, cucumber, chilli flakes,
pomegranate seeds
9

Flame Grilled Chicken Wings

with a choice of Spicy Malagueta,
Guava Barbecue or Honey Glaze,
chopped chives
12.5

Crispy Rice Salmon Sushi

Toasted rice bites topped with sushi
grade salmon, avocado, green
chilies, Sriracha and Kewpie
mayo dressing
13

TACOS

Brasilian style Blanco Niño soft corn tacos

Grilled Blackened Prawn

Avocado, grapefruit, black
sesame seeds, red chilli, wasabi
red onion, gem lettuce, lemon cream
12.5

Buttermilk Fried Chicken

Sweet paprika and churrasco chicken
thigh pieces, spicy Malagueta mayo,
gem lettuce, pickled red onion, feta
11.5

Crispy Duck

Crispy shredded duck,
chipotle mayo, pineapple salsa,
gem lettuce
11

SALADS

Ensaladas

Three Corn Salad *pb*

Avocado, grilled corn, grilled corn kernels, crunchy corn nuts, butter lettuce, pea shoots,
pomegranate, mango, cherry tomato and red onions tossed in a tangy citrus dressing
small / large 9 / 14

House Caesar Salad

Gem lettuce, Parmesan, Pao de Queijo croutons, avocado, Caesar dressing
small / large 8 / 13

Add: Flame Grilled Chicken Skewer with a choice of sauces 8
Blackened Prawns / Crumbled Feta *v* / Grilled halloumi *v* 5

CHURRASCO LUNCH

Available Monday - Friday
from 12pm - 5pm

12

A choice of

Flame grilled Espeto Verde Vegan,
Spicy Malagueta Chicken
or Chimichurri Flat Iron mini skewer

All served with Biro-Biro Rice,
Caesar Salad, Corn Chips

Glass of   3

Glass of house wine 6

Corona 330ml or

Corona Cero 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
18.5

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

Add Blackened Prawns 5
Churrasco Fried Chicken 5

BURGERS

Hambúrgueres

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

Halloumi & Avocado *v*

Chargrilled halloumi, aioli, lettuce, chimichurri, avocado, coconut slaw
19

Spicy Malagueta Chicken

Flame grilled Spicy Malagueta chicken breast, malagueta mayo
19

X-Burger

('X' is pronounced 'cheese' in Portuguese)
6oz steak burger, mature cheddar, mayo 19.5

Add Guava barbecue bacon 2

Buttermilk Fried Chicken

Sweet paprika and churrasco spiced chicken thigh pieces, avocado, fried plantain, pickled red onion, Malagueta mayo
19.5

— 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.
With churrasco fries and green salad

Flame Grilled Chicken Skewer 22

Flat Iron Butterflied Chicken Breast 19.5

Espeto Verde Vegan Skewer

Flame-grilled pb 19
Green and yellow courgettes, red pepper, chestnut mushrooms, preserved lemon, Malagueta sauce, chimichurri with biro-biro rice and green salad

Blackened Salmon 21

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

FLAME GRILLED STEAKS

Sirloin deep flavour, with generous marbling 27.5

Flat Iron Steak flavourful cut also known as feather blade 22.5

With chimichurri and Spicy Malagueta sauce,
farofa breadcrumbs and corn ribs

Add Grilled Blackened Prawns 5

Chimichurri Tomahawk Steak - to share 85

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

GUAVA BARBECUE RIBS

Slow-cooked for 3 hours glazed with tangy guava sauce
with churrasco fries and coconut slaw

Whole Rack 38

Half-Rack 25

SIDES

Acompanhamentos

Churrasco Fries *pb*

Triple cooked, tossed in Brazilian steak-house seasoning
5.25

'Esquite' Fries *v*

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

Sweet Potato Fries *pb*

Triple cooked
6.25

Truffle Parmesan Cassava

Parmesan cheese, truffle shavings with aioli
8.75

Coconut Slaw *pb*

Red cabbage, coconut cream, coconut chips, chives, mayo
5

Garlic Greens *pb*

Cavolo nero, confit garlic, extra virgin olive oil
6

Biro-Biro Rice *pb*

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

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

Mexico 4.5%

Pint 7.25 / 4 Pint Pitcher 28

Mahou

Spain 5.1%

Pint 7.5 / 4 Pint Pitcher 29

Camden Pale Ale

London 4%

Pint 7.5 / 4 Pint Pitcher 29

Camden Stout

London 4.6%

Pint 7.5 / 4 Pint Pitcher 29

Kopparberg Crisp Apple Cider

Sweden 4%

Pint 7.5 / 4 Pint Pitcher 29

BOTTLES

Corona Mexico 4.5% 330ml
5.25 / Bucket of Five - 24

Pacifico Clara

Mexico 4.5% 355ml 5.5

Camden Eazy IPA

London 5% 355ml 5.75

Corona Cero

Mexico 0% 330ml 4.75

Kopparberg Strawberry + Lime Cider

Sweden 4% 500ml 7.75

REFRESCOS freshly made soft drinks

Amazon Iced Tea 5.5

Homemade tea, mint, elderflower
cordial and apple juice

Limonada Suissa 5

Muddled lemon & lime, caster sugar,
soda water

Agua Fresca 5.25

Mango & mint infused spring water

JUICES

100% Freshly Squeezed Orange 5.5

Cloudy Pressed Pure Apple 5

Mango, Guava or Pineapple 4.5

Coconut Water 4.5

SOFTS

 **Icon bottle** 4.5

Kingsdown Mineral Water

still/sparkling 750ml 5.5

Guarana Antarctica

Brasil's own fizzy drink 4.25

 **FEVER-TREE**

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

WINE

FIZZ 125ml / 750ml

Prosecco, 'Extra Dry'

Italy 11%

Fresh and fruity

7.5 / 40

Kaiken, Brut

Argentina 12.5%

Round and complex

9 / 43

Piper-Heidsieck, Cuvée Brut

France 12%

Marilyn Monroe's favourite Champagne

72

WHITE 175ml / 250ml / 750ml

Macabeo, Molinico Loco

Spain 11.5%

Crisp citrus and jasmine

7 / 9.75 / 28

Chardonnay, Sanama Reserva

Chile 13%

Medium bodied

7.5 / 10.5 / 30

Pinot Grigio, Alpha Zeta

Italy 12.5%

Light and refreshing

8.5 / 12 / 35

Sauvignon Blanc, Montes Estate

Chile 13%

Passion fruit and citrus

9.5 / 13.5 / 39

Chenin Blanc, Fairview

South African 13%

Fragrant with lime zest

10 / 14.5 / 40

ROSÉ 175ml / 250ml / 750ml

Mateus, Original

Portugal 11%

Light and floral

7.25 / 10.25 / 29

Sossego, Herdade de Peso

Portugal 12.5%

Delicate red fruit flavours

8.5 / 12 / 35

Côtes de Provence, 'Estérelle'

France 12.5%

Classic pale and dry

43

RED 175ml / 250ml / 750ml

Monastrell, Molinico Loco

Spain 13%

Soft and approachable

7 / 9.75 / 28

Lisboa Tinto, Evaristo

Portugal 13%

Ripe juicy fruit

7.5 / 10.5 / 30

Merlot, Chateau Los Boldos

Chile 14%

Blackcurrant and plum

8.5 / 12 / 35

Malbec, Kaiken 'Clasico'

Argentina 14%

Medium bodied, well balanced

9.5 / 13.5 / 39

Rioja Crianza, Bodegas LAN

Spain 13.5%

Spicy with subtly oaky notes

10 / 14.5 / 40

125ml glass also available

SPIRITS Double up to 50ml +3.5

GIN Bombay Sapphire 6 / Bombay Citrus Pressé, Bombay Sapphire Premier Cru,
Brockmans Dark Berries 7

VODKA 42 Below 6 / Grey Goose 7

RUM Bounty White, Dark 6 / Bounty Spiced, Gold, Overproof, Coconut 7

WHISK(EY) Jack Daniels, Jack Daniels Fire, Woodfords Reserve, Glendalough Irish whiskey 7

CACHACA Velho Barreiro 6 / Velho Barreiro Gold 7

TEQUILA Cazcabel blanco 6 / Cazcabel Coffee, Honey, Coconut, Resposado 7

COFFEE + TEA

 Roasted in small batches, hand crafted in East London
Honey, chestnut, caramel with a touch of smoke and spice

All at 4

Double Espresso

Macchiato

Latte

Flat White

Café Cabana

Cappuccino

Double Macchiato

Americano

Mocha

Coffee with a shot
of cachaça 6

Hot Chocolate Full, skimmed, oat or coconut milk 4.5

English Breakfast **Earl Grey** **Chamomile** **Fresh Mint** **Green Tea** 3.75