



CABANA

Bar e Grill



FESTIVE GROUP MENUS



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



FELIZ NATAL

£35PP

STARTERS

Churrasco turkey, buttermilk fried turkey

Fried brussels sprouts, chipotle maple syrup (pb/gf)

Crispy pigs in blanket

MAINS

Christmas smashed burger

Brioche bun, two 3oz patties, brie cheese,
spiced cranberry ketchup, sage mayo with fries

Chef's favourite spicy turkey skewers, (gf)

Turkey breast marinated malagueta topped with pickled chilli
Served on mini skewers with salad and fries

Baja fish sandwich

Crispy sea-bass, slaw, lemon mayo, pickled chilli with fries

Halloumi and avocado burger (v)

Chargrilled halloumi, aioli, lettuce, chimichurri,
avocado, coconut slaw with fries

Oyster mushroom skewer, malagueta sauce with pickled chilli,
Gem salad and fries (pb)

SWEETS

Festive sundae, mulled wine reduction,
Dark chocolate, Christmas pudding pieces,
flaked almonds, vanilla soft serve

Vegan festive sundae (pb)

Hackney dark chocolate sorbet with chilli

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 (GF) Gluten Free

NATAL TRADICIONAL

£50PP

Served family sharing style to the table

STARTERS

Churrasco turkey, buttermilk fried turkey

Grilled padron peppers (pb/gf)
Smoked chilli salt

Chicharrones (gf)
Honey mustard dip

Pão de Queijo dough balls (v)
Chipotle butter

MAINS

A choice of malagueta roast turkey breast or grilled flat iron steak carved and served with all the trimmings, done the cabana way with

Roast koffman potatoes in churrasco spice (pb)(gf)
Fried brussels sprouts drizzled in chipotle maple syrup (pb)(gf)
Cauliflower mac & cheese (v)
Mini crispy pigs in blankets
Yorkshire pudding (v)

(Fish and vegan options available upon request)

Grilled sea bass, king oyster mushroom, chipotle butter, corn succotash (gf)
Oyster mushroom skewer with cranberry ketchup (pb)

SWEETS

Festive sundae, mulled wine reduction, Dark chocolate,
Christmas pudding pieces, flaked almonds, vanilla soft serve

Vegan festive sundae (pb)
Hackney dark chocolate sorbet with chili

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PLATTERS

Each platter feeds 2 to 3 people as a light bite

LUXURY PLATTER

- £50 -

Corn ribs, double fried, smoked chilli salt, grilled lime (v)

Chargrilled halloumi, yoghurt, cucumber, chilli lakes,
Pomegranate seeds (v)

Spicy malagueta chicken & chimichurri flat iron skewers
Flame grilled and honey glazed

Chicharrones, crispy pork belly, honey mustard dip (gf)

Brasilian style blanco nino soft corn tortillas,
Baja fish tacos, crispy seabass, slaw, lemon mayo, pickled chilli and
Esquite tacos, grilled corn, black beans, fried halloumi, jalapeño, feta

CABANA CHRISTMAS

- £45 -

Churrasco turkey, buttermilk fried turkey

Grilled padron peppers (pb/gf)
With smoked chilli salt

Chicharrones, crispy pork belly, honey mustard dip (gf)

Pão de Queijo dough balls (v)
Chipotle butter

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PLATTERS

Each platter feeds 2 to 3 people as a light bite

PARTY PLATTER

- £45 -

Buttermilk churrasco fried chicken, double dipped, buttermilk brined chicken thigh pieces, with cabana spices

Smashed avocado, red onions, red chilli, lime juice, maldon sea salt. With tostada chips (pb)

Pao de queijo dough balls, chipotle butter (v)

Chicharrones, crispy pork belly, honey mustard dip (gf)

VEGETARIAN PLATTER

- £35 -

Smashed avocado red onions, red chilli, lime juice, maldon sea salt, tostada chips (pb)

Mini halloumi skewers (v)

Corn ribs, double fried, smoked chilli salt, grilled lime (pb)

Blistered padron peppers, smoked chilli salt (pb)

Truffle parmesan cassava, parmesan cheese, truffle shavings (v)

With spicy malagueta sauce, malagueta mayo, aioli and farofa

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BUFFET TRADICIONAL

- £50PP -

Churrasco turkey, buttermilk fried turkey

Grilled padron peppers (pb/gf)
Smoked chilli salt

Chicharrones (gf)
Honey mustard dip

Pão de Queijo dough balls (v)
Chipotle butter

Malagueta roast turkey breast

Grilled flat iron steak

Roast koffmann potatoes in churrasco spice (pb)(gf)

Fried brussels sprouts drizzled in chipotle maple syrup (pb)(gf)

Cauliflower mac & cheese (v)

Mini crispy pigs in blankets

Yorkshire pudding (v)

Oyster mushroom skewer with cranberry ketchup (pb)

SWEETS

Festive sundae, mulled wine reduction, Dark chocolate, Christmas pudding pieces, flaked almonds, vanilla soft serve

Vegan festive sundae (pb)
Hackney dark chocolate sorbet with chili

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