

# GABANA

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.

A rich tapestry of Portuguese, African, Italian, Japanese and Lebanese who  
made Brasil their home, and created a dynamic eating experience that is vibrant, varied and full of life.

## HOUSE COCKTAILS

ALL AT 8

### Parisian Pressé

Beefeater gin, elderflower, lime,  
cucumber, mint, soda

### Mayfair Negroni

Whitley Neill Original Gin, Campari,  
prosecco, red vermouth, orange peel

### Jungle Martini

Russian Standard vodka, coconut syrup,  
fresh chilli, pineapple juice, lemon zest

### Sugar Loaf Spritz

Aperol, fresh passion fruit,  
Monin coconut syrup, prosecco

## SNACKS + SHARING

### Blistered Shishito Peppers *pb*

Maldon sea salt and yuzu 3.95

### Edamame Beans *pb*

Churrasco rock salt 3.90

### Toasted Lebanese Flatbread *pb*

Drizzled with olive oil, sesame and Za'atar spices 3.90

### Pao De Queijo Dough Balls *v gf*

The national snack of Brasil. Made with cassava  
flour which makes them incredibly moist and chewy.  
With garlic butter 4.95

### Buttermilk Churrasco Fried Chicken

Spicy Malagueta sauce 5.95

### Crispy Coconut Cauliflower *pb*

Spicy Malagueta sauce, treacle glaze 5.95

### Chicken Coxinhas

Shredded chicken croquettes, Malagueta mayo 5.95

### Palmito Fries *pb*

Tender palm heart chips tossed in coconut cream and fried  
until crispy. This season's halloumi fries 5.95

### Spicy Malagueta Chicken Wings

Marinated for 24 hours and flame grilled to order 6.95

### Nachos *v n*

Melted Cheddar cheese sauce, tomato salsa, guacamole,  
roasted red pepper and almond dip, sour cream 6.95  
Add Pulled Malagueta Chicken 9.95

### Picanha Steak Pinchos

Little fingers of marinated, grilled rump steak  
with chimichurri and cassava fries 6.5

### Chargrilled Spicy Malagueta Prawns *gf* 6.95

### Chargrilled Halloumi With Guava Jam *v gf*

A classic combo, known as "Romeo & Juliet" in Brasil 5.95

## CHURRASCO GRILL

Inspired by Brasil's classic steak houses,  
all grilled over an open flame

### Rib Eye Steak Fritas

28 day aged 8oz Steak, chimichurri sauce, churrasco fries,  
lamb's lettuce salad and yuzu dressing 19.5

### Guava Barbecue Pork Ribs

Coconut slaw  
Half / Whole 14.95/19.5

### Roast Hispi Cabbage & Black Truffle *pb*

Rubies in the Rubble vegan mayo, Biro Biro rice 12.50

## Flame Grilled Chicken

What we're known for

Basted with Classic Spicy Malagueta,  
Guava Barbecue or Garlic & Lemon sauce.  
For the brave, try Super Kick or play it safe with  
a simple honey glaze

### CHICKEN SKEWER *gf*

Chicken thighs marinated for 24 hours  
and grilled over an open flame 9.95

### CHICKEN BREAST *gf*

Butterflied and marinated for 24 hours  
and grilled over an open flame 9.95

With any one side 12.95

With any two sides 14.95

## SALADS

### Super *pb gf*

Butter lettuce, sweetcorn, crunchy corn, palm hearts,  
avocado, mango and chilli, herb dressing 8.95

### Ipanema *v*

Marinated kale, roasted butter beans, chilli,  
avocado, spring onions, Pao de Queijo Dough Ball  
croutons, yoghurt dressing 8.95

With Chargrilled Halloumi *v gf* 13.5

With a Flame Grilled Chicken Skewer 14.5

With Chargrilled Spicy Malagueta Prawns *gf* 14.95

## LUNCH TIME BEIRUT FLATBREAD SANDWICHES

7.95

### 12-5pm Every Day

Inspired by the Lebanese who brought  
pita bread to Brasil in the early twentieth century,  
made famous by Sao Paulo's Café Frevo.  
Hearty 'sandwiches' ideal for lunch.



### MALAGUETA CHICKEN

Spicy Malagueta marinated flame grilled chicken,  
Malagueta mayo, lettuce, tomato, red onion

### HALLOUMI *v*

Marinated halloumi, slow roasted cherry tomatoes, sweet  
chimichurri, mayo, lettuce, tomato, red onion

### PORTOBELLO *pb*

Grilled portobello mushrooms,  
Rubies in the Rubble vegan Malagueta mayo,  
sweet chimichurri, lettuce, tomato, red onion

## BURGERS BRASILEIRO

### Guava Barbecue Bacon Cheese

6oz steak burger, mozzarella, lettuce, guava barbecue  
bacon, tomato, red onion, mayo, brioche bun 11.95

### Spicy Malagueta Chicken

Flame-grilled Spicy Malagueta chicken breast, lettuce,  
tomato, red onion, Malagueta mayo, brioche bun 10.5

### Rio And Beyond *pb*

Beyond Meat plant based burger, lettuce, red onion, Rubies  
in the Rubble vegan Malagueta mayo, Violife cheddar,  
coconut fried palm hearts, brioche bun 11.5

ADD Avocado, Mozzarella or Bacon +2

## CURRIES + HOTPOTS

### Bahian Coconut Curries

From the sunshine state of Bahia, mild and creamy coconut  
curry, lightly spiced with ginger, garlic, cumin, ground  
coriander, turmeric, cinnamon and cloves, served with  
Biro-Biro Rice

With Churrasco Fried Chicken 13.5

With Crispy Cauliflower *pb* 12.5

With Prawn, Palmito & Kale 14.5

### Feijoada

Our take on a Brazilian classic. Slow cooked pork, rib meat,  
beef and black bean stew. Biro Biro rice and traditional fixing  
of toasted farofa "breadcrumbs", potato matchsticks and an  
orange slice 14.5

## DIRTY FRIES

### Feijoada Fries

Sweet potato fries topped with Parmesan cheese and  
a beef, pork and bean feijoada 6

### Vegoada Fries *pb*

Sweet Potato fries topped with slow cooked  
Rio Beans 6

*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

## CARNIVAL COOKBOOK 10



## TAKE HOME SAUCE 3.5

## SOCIAL ROASTERS COFFEE 6

500gm bag



## SIDES

### Churrasco Fries *pb*

Tossed in Brazilian steak-house seasoning 3.5

### Sweet Potato Fries *pb* 4.25

### Cassava Fries *v gf*

Chunks of crispy golden cassava, Malagueta mayo 4.5

### Green Salad, House Dressing *pb gf* 3.5

### Biro-Biro Rice *pb gf*

White rice steamed in vegetable stock with herbs and spring  
onions. Named after the Brazilian footballer who loved it 3.5

### Rio Black Beans *pb gf* 3.5

### Coconut Slaw *v gf* 3.5

### Grilled Corn On The Cob *v gf* 4.25





COCKTAILS

HEROES 8.95	LONGS 8.95 / 2 for 14*	SMASHES + SPARKLES 7.95 / 2 for 12*	ALCOHOL FREE 6.95 / 2 for 10*
<b>Sprinkles Margarita</b> Frozen <b>Tequila</b> margarita with sprinkles	<b>Jungle Fever</b> <b>Rum</b> , mango purée, lime, pineapple juice, grenadine with gummy worms	<b>Caipirinhas</b> <b>Cachaça</b> ( <i>Brasilian rum</i> ), fresh pressed lime, sugar and plenty of ice <i>Classic</i> <i>Strawberry</i> <i>Passion fruit</i>	<b>Passion Fruit No-jito</b> Fresh passion fruit muddled with limes, mint & passion fruit purée, soda
<b>Spiced Espresso Martini</b> <b>Tia Maria</b> , vanilla syrup, coffee	<b>Long Island Tea</b> <b>Russian Standard vodka</b> , <b>Beefeater gin</b> , tequila, cachaça, orange liqueur, coke		<b>Candyfloss + Sprinkles</b> Ice blended fresh guava juice, honey, lime & watermelon syrup. With sprinkles
<b>Brasilian Pornstar Martini</b> <b>Russian Standard vodka</b> , Cachaça, passion fruit, Vitelli Prosecco shooter	<b>Coco Cabana</b> <b>Cachaça</b> , <b>Malibu coconut rum</b> , pineapple juice, lemon juice, strawberry pureé & coconut syrup	<b>Bellinis</b> <i>Prosecco</i> , mango & watermelon <i>Prosecco</i> , strawberry & lychee <i>Prosecco</i> , passion fruit & Vanilla	<b>Guava + Raspberry Fizz</b> Guava juice, sparkling apple juice, fresh raspberries and lemon cordial, soda water
<b>Carlos the Godfather</b> <b>Beefeater gin</b> , lime, elderflower, cucumber and mint leaves, tonic	<b>Strawberry Mojito</b> <b>Rum</b> , strawberry purée, fresh lime, fresh mint		<b>Pomegranate + Elderflower Fizz</b> Pomegranate juice, sparkling apple juice, elderflower cordial, soda water

\*when ordering the same drink at the same time

WINE

<b>SPARKLING</b> 125ml / 750ml
<b>Vitelli Prosecco NV</b> <i>Veneto, Italy</i> <b>11% pb</b> Clean notes of citrus, pears, and apples with hints of elderflower and a crisp effervescence 5.95 / 29.5
<b>Miolo Cuvée Traditional Brut NV</b> <i>Serra Gaucha, Brasil</i> <b>11.5%</b> Beautiful fizz with rich toasty notes and plenty of luscious fruit 35
<b>WHITE</b> 175ml / 250ml / 750ml
<b>Mamaku Sauvignon Blanc</b> <i>Marlborough, New Zealand</i> <b>12.5%</b> Refreshing, with notes of citrus and peach 6.75 / 8.95 / 26
<b>El Muro Macabeo</b> <i>Aragon, Spain</i> <b>11% pb</b> Plenty of refreshing peach and apple fruit flavours 5.25 / 6.95 / 19.5
<b>Circa Pinot Grigio</b> <i>New South Wales, Australia</i> <b>12.5%</b> Dry, with citrus and a touch of tropical fruit 5.75 / 7.65 / 22.5
<b>Miolo Family Vineyards Chardonnay</b> <i>Campanha, Brasil</i> <b>12.5% pb</b> Full-bodied, with a balance of peach and pineapple fruit and oaky, vanilla flavours 32

<b>ROSÉ</b> 175ml / 250ml / 750ml
<b>El Muro Rosado Garnacha</b> , <i>Spain</i> <b>12.5%</b> Brilliant burst of berries with zesty grapefruit 5.75 / 7.65 / 21

<b>RED</b> 175ml / 250ml / 750ml
<b>Argento Malbec</b> <i>Mendoza, Argentina</i> <b>13.5% pb</b> <i>Argentina</i> . Black cherries and chocolate notes, with rich blackcurrant fruit flavours 6.75 / 8.95 / 26
<b>El Muro Tempranillo</b> <i>Aragon, Spain</i> <b>12.5%</b> Soft, fruity, easy going red with bags of dark berry 5.25 / 6.95 / 19.5
<b>Alto Bajo Merlot</b> <i>Central Valley, Chile</i> <b>12%</b> Intense aromas of ripe plums, sweet spices, coffee and chocolate with a soft and smooth finish 5.75 / 7.65 / 22.5
<b>Miolo Family Vineyards Pinot Noir</b> <i>Campanha, Brasil</i> <b>12.5% pb</b> Medium bodied, with aromas of raspberry, blackberry, strawberry, plum, warm spices and chocolate 32

125ml glass also available


SPIRITS Double up to 50ml +2

<b>Russian Standard Vodka / Beefeater Gin</b> 2.95
<b>Monkey Shoulder Whisky / Jameson Irish Whiskey</b> 3.5
<b>Velho Barreiro Cachaça / Gold Cachaça</b> 3.5
<b>Baileys / Tia Maria / Disaronno Amaretto</b> 3.5
<b>Sambuca / Jagermeister</b> 3.5
<b>Havana Club 3yr White Rum / El Jimador Tequila</b> 3.5
<b>Lambs Spiced Rum / Jack Daniels</b> 3.5
<b>Whitley Neill Gin / Hendricks Gin</b> 3.5
<b>Absolut Elyx Vodka / Courvoisier VSOP / Glenfiddich 12yr Whiskey</b> 4.25

BEERS

<b>DRAFT</b>
<b>Rothhammer Stratus Lager</b> Chile (4.0%) Soul crafted beer Pint 5.8
<b>Motim Hell de Janeiro</b> Brasil (5.0%) Hoppy Ale Pint 6.95
<b>BOTTLES</b>
<b>Devassa Lager</b> Brasil (4.4%) 355ml 4.75 / Bucket of 5 - 22
<b>Rothhammer Nazca IPA</b> Chile (4.7%) 330ml 5
<b>Rothhammer Brave Red Ale</b> Chile (4.5%) 330ml 5
<b>Alska Passion Fruit Cider</b> Sweden (4.0%) 500ml 5.75
<b>Estrella Galicia 0.0</b> Spain (Non-Alcoholic) 330ml 3.5

NO + LOW

<b>Amazon Iced Tea</b> Homemade tea, mint, wild leaf cordial and apple juice 4.5
<b>Limonada Suissa</b> Muddled lemon & lime, caster sugar, soda water 4.5
<b>Agua Fresca</b> Ice cold passion fruit & mint infused spring water 4.5
<b>Life Water Can</b> UK's first Zero Plastic Solution to water on the go Still / Sparkling 3
<b>Limitless</b> <i>Coca-Cola</i> <i>Diet Coke</i> <i>Coca-Cola</i> <b>zero</b>  3.2
<i>Coca-Cola</i> <b>Icon Bottle</b> 330ml 3
<b>Sumol Passion Fruit</b> Sparkling and tropical 3.2
<b>Guarana Antarctica</b> Brasil's own fizzy drink 3.2

PRESS JUICES Bottled for us by P R E S S

<b>Berry Boost</b> Strawberry, apple, lemon, mint 4.8
<b>Sweet Citrus</b> Orange, lemon, tangerine, grapefruit, turmeric, cayenne 4.8
<b>Pure Apple</b> 100% Cold pressed apple juice 3.8
<b>Pure Orange</b> 100% Cold pressed orange juice 3.8

COFFEE + TEA

SOCIAL  
ROASTERS  
COFFEE

Roasted in small batches, hand crafted in East London  
Honey, chestnut, caramel with a touch of smoke and spice All at 3

Double Espresso

Macchiato

Latte

Flat White

Cappuccino

Double Macchiato

Americano

Mocha

Café Cabana Coffee with a shot of cachaça 4.95

Hot Chocolate Full, skimmed, oat or coconut milk 3.5

English Breakfast

Earl Grey

Chamomile

Fresh Mint

Green Tea 2.5