





Two courses 35 / Three courses 40

Please note, this is a sample menu and subject to change

ON ARRIVAL

Welcome Punch and Pao de Queijo Dough Balls

STARTERS

Honey, Orange and Red Chilli Chicken Wings

Salmon Crispy Rice Sushi topped with avocado, green chilies, Sriracha and Kewpie mayo dressing and sushi grade salmon

Crispy Duck Tostada kewpie mayo, avocado, pineapple salsa, corn tostada

Three Corn Salad avocado, grilled baby corn, grilled corn kernels, crunchy corn nuts, rocket, pomegranate, mango, confit tomato and red onions tossed in a tangy citrus dressing *pb*

MAINS

Flat Iron Steak flavourful cut also known as feather blade

Blackened Miso Salmon

Churrasco Fried Turkey Schnitzel moqueca sauce

Prawn Moqueca Curry A creamy Bahian coconut curry with prawns, sweet peppers androasted root vegetables

Pulled Oyster Mushrooms Vegoada A smoky, plant-based version of the Brasilian classic. Slow cooked beans topped with pulled oyster mushrooms *pb*

For the table: Three Kings Rice, Stir-Fried Garlic Greens, Churrasco Fries

SWEETS

Pistachio Bauble pistachio and almond gelato, pistachio crumb, liquid pistachio centre $\,v\,$

Cinnamon Sugar Churros doce de leite caramel *v*

Chargrilled Pineapple Tostada icing sugar, desiccated coconut, Lotus biscuit crumb pb

Sally Clarke Mini Mince Pies £5 *per person* Caipirinha Boat £20 *serves 5*

For Christmas booking enquiries, please email us at parties@cabana-brasil.com