

GABANA

ESPIRITO AMAZONICO



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Early Evening Set Menu

Two courses 20 / Three courses 25
5pm – 7pm

Did you know it's Happy Hour?

Enjoy our 5 house cocktails for £5 each, every day from 5 - 7pm

Classic Caipirinha

The National Cocktail of Brasil.
Leblon Cachaca, fresh pressed lime,
sugar and plenty of ice

9.5

Bossa Negroni

Tanqueray gin, Campari,
Martini Rosso, Ms Better Bitters
pineapple & 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

STARTERS

Pao de Queijo Dough Balls confit garlic miso butter *gf*

Buttermilk Churrasco Fried Chicken double dipped, buttermilk brined chicken thigh pieces,
tossed in smoked sweet paprika and churrasco spices. With Spicy Malagueta Sauce

Corn Ribs sweet smoked paprika, butter, Maldon sea salt *gf*

MAINS

Flame Grilled Chicken Breast flat iron chicken breast 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

X-Burger ('X' is pronounced 'cheese' in Portuguese) 6oz steak burger,
Sally Clarke linseed brioche, mature cheddar, rocket, tomato, red onion,
mustard mayo, blistered Padron pepper With churrasco fries

Pulled Oyster Mushrooms Vegoadá 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 *pb*

House Caesar Salad gem lettuce, Parmesan, Pao de Queijo croutons,
avocado, Caesar dressing *gf*

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

SWEETS

Cinnamon Sugar Churros nutella dip *v, n*

Chargrilled Pineapple vanilla ice cream, mint *v, gf*

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Party Menu

Two courses 35 / Three courses 40

WELCOME DRINK

Classic Caipirinha Cocktail or Amazon Ice Tea Refresco

STARTERS

Truffle Parmesan Cassava Parmesan cheese, truffle shavings, with aioli *gf*

Crispy Halloumi Yoghurt, cucumber, chilli flakes, pomegranate seeds *v gf*

House Caesar Salad Gem lettuce, Parmesan, Pao de Queijo croutons, avocado, Caesar dressing *gf*

Buttermilk Churrasco Fried Chicken double dipped, buttermilk brined chicken thigh pieces, tossed in smoked sweet paprika and churrasco spices. With Spicy Malagueta Sauce

MAINS

Spicy Malagueta Chicken Skewer chicken thighs marinated for 24 hours, grilled over an open flame and basted with Spicy Malagueta sauce

Flat Iron Steak flavourful cut also known as feather blade with chimichurri and Spicy Malagueta sauces, farofa breadcrumbs and corn ribs

'Moqueca' Curry a creamy Bahian coconut curry with sweet potato fried plantain, palm hearts, roasted butternut squash, red chilli and sweet peppers *pb*

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*

All served with Biro-Biro Rice and Churrasco Fries

SWEETS

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

Cinnamon Sugar Churros Nutella dip *v n*

Chocolate Chilli Sorbet Hackney Gelato dark chocolate sorbet, olive oil, salt, fresh chopped red chilli *pb*



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Platter Menu

Each platter serves 2/3 people as a light bite

PARTY PLATTER £35

Buttermilk Churrasco Fried Chicken double dipped, buttermilk brined chicken thigh pieces, tossed in smoked sweet paprika and churrasco spices

Chargrilled Malagueta Chicken Wings Malagueta honey glaze, chopped chives

Pao de Queijo Dough Balls confit garlic miso butter

Grilled Blackened Prawns

Smashed Avocado red onions, red chilli, lime juice, Maldon sea salt.

With tostada chips *pb*

*With Spicy Malagueta Sauce, Malagueta Mayo,
Aioli and Farofa*

VEGETARIAN PARTY PLATTER £30

Smashed Avocado red onions, red chilli, lime juice, Maldon sea salt, tostada chips *pb*

Truffle Parmesan Cassava Parmesan cheese, truffle shavings *gf*

Blistered Padron Peppers Maldon sea salt, lime *pb, gf*

Corn Ribs sweet smoked paprika, butter, Maldon sea salt *gf*

Hot Baked Cornbread Maple syrup, butter

*With Spicy Malagueta Sauce, Malagueta Mayo,
Aioli and Farofa*



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£3.00 PER BITE

Guacamole Tostada

Prawn Tostada

Black Bean Soup Shot

Mini Three Corn Salad

Miso Pao de Queijo Dough Ball

Mini Churrasco Fries

£4.00 PER BITE

Crispy Rice Sushi with Salmon

Crispy Rice Sushi with Tuna


£5.00 PER BITE

Chimichurri Flat Iron Steak Skewer

Spicy Malagueta Chicken Skewer

Chargrilled Halloumi Skewer

We recommend 3/4 bites person for
a reception or 5/6 for a more
substantial offering



GABANA

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AMAZON BRUNCH

Available Saturday & Sunday

THE BOOZY 45

2 courses + Bottomless draught Corona or Prosecco

THE NON-BOOZY 35

2 courses + Bottomless Agua Frescas, Limonada Suissas or Amazon Iced Teas

THE LUXE 55

2 courses + Bottomless Cocktails:

Purple Chameleon *A cheeky colour changer.* Blue pea flower infused Cazcabel tequila, Raspberry eau de vie, coconut syrup, salted sugar syrup, lime

Spiced Guava Punch *Tropical tiki time.* Cut spiced rum, mango, guava, lime, pineapple and star anise bitters

Sunscreen Spritz *A Rio re-imagining of the Venetian spritz.* Luxardo Aperitivo, passion fruit, coconut syrup, Prosecco, soda

STARTERS TO SHARE

Blistered Padron Peppers Maldon sea salt, lime *pb, gf*

Corn Ribs sweet smoked paprika, butter, Maldon sea salt *gf*

Guacamole Avocado, red onions, red chilli, lime juice and Maldon sea salt. With tostada chips *pb*

Cinnamon Sugar Churros with Nutella dip *n, v*

CHOICE OF MAIN

Churros French Toast brioche bread soaked in condensed milk, egg, sugar and cinnamon, pan fried and served with yoghurt and berries *v*

Breakfast Burger 6oz steak burger, guava barbecue bacon, fried free-range egg, avocado, tomato, mayo, brioche bun

Açai Smoothie Bowl frozen açai smoothie, Sally Clarke toasted granola, berries, sliced bananas, pineapple and coconut *pb, n*

Fried Chicken & Cornbread toasted cornbread topped with Churrasco Fried Chicken and drizzled with maple syrup.

ADD fried egg 2.5

Avocado Cornbread Toast toasted cornbread topped with avocado, chilli, lime and Spicy Malagueta Sauce *v*

ADD fried egg 2.5

Breakfast Tacos soft flour tortillas filled with scrambled eggs, sliced avocado, pickled red onion, Spicy Malagueta sauce. Topped with a choice of Pulled Oyster Mushrooms *v* or Pulled Spicy Malagueta Chicken

House Rules: 2 hour turnaround time from ordering. One drink at a time!

HOUSE COCKTAILS

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Classic Caipirinha

The national cocktail of Brasil. Leblon cachaça, fresh pressed lime, sugar and plenty of ice
9.5

Bossa Negroni

Bombay Sapphire, Campari, Martini Rosso, Ms Better Bitters pineapple and anise, cherry syrup
9.5

Honey Berry Caipirovska

42 Below vodka, honey syrup, fresh raspberries, lime
10

Margarita Picante

Cazcabel reposado, Pierre Ferrando dry curacao, chili syrup, fresh lime juice
10.5

Spiced Guava Punch

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

BITES

Salgadinhos

Pao de Queijo Dough Balls *gf*

Confit garlic miso butter
6.5

Blistered Padron Peppers *pb, gf*

Maldon sea salt, lime
6.5

Hot Baked Cornbread *v*

Maple syrup, butter
6

Whole Avocado 'Guacamole' ready to smash table side *pb*

Avocado, red onions, red chilli, lime juice, Maldon sea salt and spicy Malagueta sauce. With tostada chips
8.5

TO SHARE

Petiscos

Chargrilled Malagueta Chicken Wings

Malagueta honey glaze, chopped chives
11

Buttermilk Churrasco Fried Chicken

Double dipped, buttermilk brined chicken thigh pieces, tossed in smoked sweet paprika and churrasco spices with spicy Malagueta sauce
8.5

Corn Ribs *gf*

Sweet smoked paprika, butter, Maldon sea salt
7.5

Crispy Halloumi *v, gf*

Yoghurt, cucumber, chilli flakes, pomegranate seeds
8.5

Crispy Rice Sushi

Topped with sushi grade salmon or tuna, avocado, green chillies, Sriracha and Kewpie mayo dressing
Salmon 12 / Yellowfin Tuna 13

SALADS AND TOSTADAS

Ensaladas e Tostadas

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
small / large 8 / 15

House Caesar Salad *gf*

Gem lettuce, Parmesan, Pao de Queijo croutons, avocado, Caesar dressing
small / large 7 / 13

Add Blackened Prawns 5 / Butterflied Chicken Breast 4.5 / Crumbled Feta *v* 3.5

Grilled Blackened Prawn Tostadas

Avocado, grapefruit, black sesame seeds, red chilli, wasabi lemon cream, corn tostadas
9

Nikkei Tacos *n*

Japanese-Latin American style mini hard shell tacos. Soy and sesame marinated sushi grade salmon or yellowfin tuna, avocado, Kewpie mayo and green chilli
Salmon 11 / Yellowfin Tuna 12

Crispy Duck Tacos *n*

Nikkei style mini hard shell tacos, crispy shredded duck, pineapple salsa
11

BURGERS

Hambúrgueres

X-Burger

('X' is pronounced 'cheese' in Portuguese) 6oz steak burger, Sally Clarke linseed brioche, mature cheddar, rocket, tomato, red onion, mustard mayo, blistered Padron pepper
14

Symple X-Burger *pb*

Symplicity patty, Sally Clarke linseed brioche, Sheese mild cheddar, guava barbecue THIS™ Isn't Bacon, rocket, tomato, red onion, Rubies in the Rubble mustard mayo, blistered Padron pepper
15

Spicy Malagueta Chicken Burger

Flame grilled Spicy Malagueta chicken breast, Sally Clarke linseed brioche with tomato, rocket, red onion and malagueta mayo, blistered Padron pepper
14

Add Guava barbecue
bacon 2

CHURRASCO LUNCH

Available Monday - Friday
from 12pm - 5pm
10

A choice of Chargrilled Chimichurri Halloumi, Spicy Malagueta Chicken or Chimichurri Flat Iron Steak mini skewer, Biro-Biro Rice, Three Corn Salad, smashed avocado and toasted pitta.

HOT POTS

Cozidos

Sweet Potato Fried Plantain 'Moqueca' Curry *pb*

A creamy Bahian coconut curry with fried plantain, palm hearts, roasted butternut squash, red chilli, sweet potato, sweet peppers, with Biro-Biro Rice
17.5

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
18.5

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
17

— 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

Flame Grilled Chicken Skewer 15

Flat Iron Butterflied Chicken Breast 14

Steaks

All served with chimichurri and Spicy Malagueta sauces, farofa breadcrumbs and corn ribs

Fillet tender and delicate. The most luxurious of steaks 30

Sirloin deep flavour, with generous marbling 25

Flat Iron Steak flavourful cut also known as feather blade 20

Add Grilled Blackened Prawns 5

Blackened Cod

Grilled and spiced sustainable cod fillet tossed in spices. With turmeric mayo, pickled red onion, corn tortilla and corn ribs
19

SIDES

Acompañamientos

Churrasco Fries *pb*

Triple cooked, tossed in Brazilian steak-house seasoning
4.75

Sweet Potato Fries *pb*

Triple cooked
5.75

Truffle Parmesan Cassava *gf*

Parmesan cheese, truffle shavings, with aioli
9

'Esquite' Fries *v*

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

Biro-Biro Rice *pb, gf*

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

Rio Black Beans *pb, gf*

Slow cooked with cumin, onions & garlic
4

DESSERTS

Sobremesas

Basque 'Burnt' Cheesecake *v*

Doce de leite caramel, lime 7.5

Cinnamon Sugar Churros *v n*

Nutella dip 7

Caramel S'mores Pot

Biscuit, marshmallow fluff, doce de leite caramel and torched mini marshmallows with a touch of lime zest 7.5

Chargrilled Pineapple & Toasted Cornbread

vanilla ice cream, desiccated coconut *v* 6.5

Warm Churros Cookie *v*

Hackney Gelato dark chocolate sorbet, cinnamon sugar
7

Chocolate Chilli Sorbet *pb*

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

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

pb plant based v vegetarian gf gluten free n nuts

BEERS + CIDER

DRAUGHT

Corona Pint 7
Mexico 4.3%

Camden Pale Ale Pint 7.25
(not available in Westfield London)
London 4%

Camden Hells Pint 7.25
London 4.6%

BOTTLES

Corona 5 / Bucket of 5 - 23
Mexico 4.5% 330ml

Pacifico Clara 5
Mexico 4.5% 355ml

Goose Island IPA 5.25
USA 5.9% 355ml

Corona Zero 4.75
Mexico 0% 330ml

Orchard Pig Reveler Cider 7
England 4.5% 500ml

**Kopparberg
Strawberry + Lime Cider** 7
Kopparberg Sweden 4% 500ml

REFRESCOS freshly made soft drinks

Amazon Iced Tea 4.75
Homemade tea, mint, elderflower
cordial and apple juice

Limonada Suissa 4.75
Muddled lemon & lime, caster sugar,
soda water

Agua Fresca 4.75
Mango & mint infused spring water

SOFTS

CanO Water
Environmentally friendly and fully
recyclable. Still / Sparkling 3.5



Icon bottle 3.75

Guarana Antarctica
Brasil's own fizzy drink 3.75



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

PRESS JUICES Bottled for us by P R E S S

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%
6.5 / 36

Cava Brut
Papet del Mas, Spain 11.5%
7.5 / 40

Piper-Heidsieck Cuvée Brut
Champagne, France 12%
68

WHITE 175ml / 250ml / 750ml

Molinico Loco Macabeo
Murcia, Spain 11.5%
Crisp citrus and jasmine
6 / 8.75 / 25

Alpha Zeta Pinot Grigio Italy 12.5%
Light and refreshing
8 / 11 / 32

**Montes Limited Selection
Sauvignon Blanc**
Chile 13.5%
Passion fruit and citrus
9 / 12.75 / 36

Sanama Reserva Chardonnay
Chile 11.5%
Medium bodied
7 / 9.75 / 29

**Vinho Verde, Azevedo,
Minho** Portugal 12%
Zesty green apple
8.50 / 11.75 / 34

**Viognier, Bodega Garzon,
Maldonado** Uruguay 12.5%
Apricot and white peach
10 / 14 / 40

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

Double Espresso

Macchiato

Latte

Flat White

Café Cabana

Cappuccino

Double Macchiato

Americano

Mocha

Coffee with a shot
of cachaça 5

Hot Chocolate Full, skimmed, oat or coconut milk 4

English Breakfast Earl Grey Chamomile Fresh Mint Green Tea 3.5

AMAZON BRUNCH

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

Booking policy

To confirm a reservation all organisers will receive a secure link to enter card details to confirm the booking, this is in lieu of a traditional deposit, without card details being provided, the booking is not confirmed.

There will be no charge to the card unless the booking is not honoured, cancelled or has a lower amount of guests or if less than the confirmed amount of guests arrive for the booking.

With less than 48 hours notice a charge of £10 per person would be automatically charged to the card on file.

For bookings cancelled up to 72 hours in advance a charge of £5 per person would be automatically charged to the card on file.

For exclusive hire events cancelled with less than 48 hours notice a charge of 20% of the minimum spend would be charged to the card on file.

For exclusive events cancelled with less the 72 hours notice a charge of 10% of the minimum spend would be charged to the card on file.

For exclusive hire events who do not reach the agreed minimum spend, the card on file may be used to pay the outstanding amount.

All card payment details, and any deposit or cancellation fees will be processed by Stripe Payments UK.

For full details of Stripe's policy please visit <https://stripe.com/gb/privacy>.

For large bookings a preorder maybe required, this will need to be returned 3 working days in advance.

12.5% service will be added to all bills.

Please note that special terms & conditions may apply for key seasonal dates.