

SNACKS

Homemade Cornbread 5
Honey butter

Pão de Queijo Dough Balls [V] 8
Fluffy Brasilian cheese bread, smoky chipotle butter

Churrasco Pork Crackling 4.5
Smoked salt

Guacamole, Dips & Chips [V] 12
House guacamole, fire roasted salsa roja, street corn salsa, house fried tortillas

SMALL PLATES

Chicharrones 12.5
Crispy pork belly, house guacamole

Grilled Tiger Prawns 14
Lime, red chimichurri, cornbread

Chargrilled Padrón Peppers [PB] 7.5
Chilli salt

Crispy Flat Iron Beef Croquetas 12
Malagueta chilli mayo

Buttermilk Fried Chicken 9.5
Fried chicken, churrasco spices

Glazed Halloumi [V] 11
Pomegranate, pickled watermelon, herb salad

CFC Wings 12
Twice fried, spicy malagueta chilli sauce sweet onion drizzle or churrasco spices black garlic drizzle

Cabana Caesar [V] Small 8 Large 13
Little gem salad, fried kale, pickled pepper, grilled cornbread croutons, Parmesan cheese
Add a marinated skewer of your choice

MINI SKEWERS

2 per portion

Char Siu Pork 16
Black garlic, spring onion

Beef Fillet & Padrón Pepper 18
Chilli salt

Oyster Mushroom [PB] 17
Malagueta chilli sauce, pickled chilli

- CHURRASCO GRILL -

All grilled over open flames

Choose between

CHARGRILLED SKIN-ON CHICKEN 22.50
CHICKEN SUPREME 22.50 **OR WHOLE SPATCHCOCK** 40
please allow extra time, serves 2 - 4

SALMON FILLET 25

Choose a sauce

SPICY MALAGUETA CHILLI, CHIMICHURRI or HONEY GLAZE

All dishes served with churrasco fries

CABANA BURGERS

Grilled and served in brioche buns, churrasco fries

Chilli Cheese Smashed Burger 19.75
Double patties, smoked cheddar, jalapeños

Hot Honey Halloumi & Avocado [V] 19.25
Malagueta chilli mayo, rocket, red slaw

Malagueta Chilli Chicken 19.25
Chicken breast, red pepper, rocket

STEAKS

Baby gem, topped with corn, shallot & farofa crumb

1kg Tomahawk 80
Bone-in ribeye, serves 2 - 4

225g Flat Iron 23
Tender shoulder cut with rich flavour

285g Sirloin 30
Lean, well marbled cut

SAUCES

Classic Chimichurri Sauce / Crispy Chilli Oil Chimichurri / Malagueta chilli hollandaise / Cabana Chipotle Butter 3.5

TACOS

Two per portion - open tacos served on corn tortillas

Chipotle Beef 14

Pulled beef, house guacamole, hot honey, pickled chillis, pepper salsa

Baja Fish 13

Crispy seabass, slaw, lemon mayo, pickled chilli

Esquite [V] 12

Grilled corn, black beans, fried halloumi, feta, jalapenos

Churrasco Chicken 13

Slaw, Malagueta chilli crema, salsa roja

SIDES

Seasonal Rice

Mixed rice & grains, black beans & seasonal vegetables 5.5

Corn Ribs [V] 8.5

Smoked chilli salt, lime

House 'Skinny' Fries [PB] 5.25

Churrasco Fries [PB] 5.75

Tossed in Cabana spice mix

Hot Honey Sweet Potato Fries [V] 7

Grilled Red Pepper & Tomato Salad [PB] 7

Malagueta Mac & Cheese [V] 8.5

Grilled King Oyster Mushrooms [V] 8.5
Chipotle butter

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 charge of 12.5% will be applied to your bill (PB) plant based (V) vegetarian



Home of the mighty flame-grilled Spicy Malagueta Chicken and our iconic tropical cocktails.

A Latin American inspired grill and cocktail bar in the heart of London.

Step inside and be whisked far from the UK to the sunshine of South America.

Picture Rio in the 1950s: samba in the streets, bossa nova in the air, late night bars
alive with heat, colour and celebration.