

The image features a decorative border of tropical plants, including large green leaves and clusters of red and yellow flowers, framing a central white area. The text is centered within this white area.

GABANA

ESPIRITO AMAZONICO

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.

HOUSE COCKTAILS

HAPPY HOUR: enjoy any House Cocktail for £5, every day from 5 - 7pm

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, raspberries, lime
10

Margarita Picante

Cazcabel reposado, 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

BITES

Salgadinhos

Pao de Queijo Dough Balls

Confit garlic miso butter
6.5

Blistered Padron Peppers *pb*

Maldon sea salt, lime
6.5

Corn Ribs *v*

Sweet smoked paprika, butter, Maldon sea salt
7.5

Smash it Yourself 'Guacamole' *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
12

Buttermilk Churrasco Fried Chicken

Double dipped, buttermilk brined chicken thigh pieces, tossed in smoked sweet paprika and churrasco spices with spicy Malagueta sauce
9

Crispy Rice Salmon Sushi

Toasted rice bites topped with sushi grade salmon, avocado, green chillies, Sriracha and Kewpie mayo dressing
12

Grilled Blackened Prawn Tostada

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

Nikkei Salmon Tacos

Japanese-Latin American style mini hard shell tacos. Soy and sesame marinated sushi grade salmon, avocado, Kewpie mayo and green chilli
12

Crispy Duck Tacos

Nikkei style mini hard shell tacos, crispy shredded duck, pineapple salsa
10

SALADS

Ensaladas

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

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

Add Blackened Prawns 5 / Butterfied Chicken Breast 5 / Crumbled Feta *v* 4

Crispy Halloumi *v*

Yoghurt, cucumber, chilli flakes, pomegranate seeds
8.5

BURGERS

Hambúrgueres

All burgers come with rocket, tomato, red onion and a blistered padron pepper, served in a Sally Clarke linseed brioche

Symple X-Burger *pb*

Symlicity patty, Violife mild cheddar, THIS™ Isn't Bacon, Rubies in the Rubble mustard mayo,
15

X-Burger

('X' is pronounced 'cheese' in Portuguese) 6oz steak burger, mature cheddar, mustard mayo
14

Spicy Malagueta Chicken Burger

Flame grilled Spicy Malagueta chicken breast, malagueta mayo
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

Butternut Squash Fried Plantain 'Moqueca' Curry *pb*

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

17.5

Add Blackened Prawns 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

19

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

Flame Grilled Steaks

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

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 Biro-Biro rice 20

TO SHARE

Chimichurri Tomahawk Steak 75

Sliced and seasoned tableside. Served with churrasco fries, biro-biro rice, Rio black beans and farofa breadcrumbs

Guava Barbecue Ribs 45

A whole rack of barbecued baby back ribs. Served with fries, Biro-Biro rice, Rio black beans and guavacue sauce

SIDES

Acompañamientos

Churrasco Fries *pb*

Triple cooked, tossed in Brazilian steak-house seasoning

4.75

Truffle Parmesan Cassava

Parmesan cheese, truffle shavings, with aioli

9

Biro-Biro Rice *pb*

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

4.5

Sweet Potato Fries *pb*

Triple cooked

5.75

'Esquite' Fries *v*

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

9

Rio Black Beans *pb*

Slow cooked with cumin, onions & garlic

4

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

BEERS + CIDER

DRAUGHT

Corona Pint 7.25
Mexico 4.5%

Camden Pale Ale Pint 7.5
London 4%

Camden Hells Pint 7.5
London 4.6%

**Kopparberg
Strawberry + Lime Cider** 7.5
Sweden 4%
(not available in Westfield)

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 7.25
England 4.5% 500ml

**Kopparberg
Strawberry + Lime Cider** 7.25
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 4



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%
7 / 38

Cava Brut
Papet del Mas, Spain 11.5%
8 / 42

Piper-Heidsieck Cuvée Brut
Champagne, France 12%
70

WHITE

 175ml / 250ml / 750ml

Molinico Loco Macabeo
Murcia, Spain 11.5%
Crisp citrus and jasmine
7 / 9.75 / 27

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

Alpha Zeta Pinot Grigio Italy 12.5%
Light and refreshing
8.25 / 11.5 / 34

**Vinho Verde, Azevedo,
Minho** Portugal 12%
Zesty green apple 36

Montes Estate Sauvignon Blanc
Chile 13.5%
Passion fruit and citrus
9.25 / 13 / 38

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

SPIRITS

 Double up to 50ml +3.5

Gin Tanqueray 4.5 / Hendrick's, Bombay Bramble, Bombay Citrus Pressé 5.5

Vodka 42 below 4.5 / Reyka, Grey Goose 5.5

Rum Plantation 3 stars, Cut Spiced 4.5
Plantation Original Dark, Plantation Pineapple Stiggins Rum 5.5

Whisky Johnnie Walker Black Label scotch 4.5 / Jameson Irish, Jack Daniels,
Monkey Shoulder, Glenfiddich 12yr single malt scotch, Bulleit Bourbon 5.5

Cachaca Leblon 5.5

Tequila Cazcabel blanco, Cazcabel coffee 4.5 / Patron Reposado 5.5

Digestif Kahlua, Baileys, Jägermeister, Luxardo Amaretto, Luxardo Limoncello,
Luxardo Sambuca 4.5 / Ferrand Ambre Cognac 5.5

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