



CABANA

Bar E Grill



Group & Events Menus



FESTA MENU

TWO COURSES 30PP / THREE COURSES 35PP

STARTERS

Pao de Queijo Dough Balls, Chipotle butter

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

Padron peppers, smoked chili salt (PB)

MAINS

Flame Grilled Chicken Breast, marinated for 24 hours, grilled over an open flame, and basted with a choice of Spicy Malagueta, Chimichurri or Honey Glaze. With churrasco fries

Smashed Cheeseburger, "The Smashinho" Two 3oz patties, melted cheese slices, malagueta mayo, candied jalapeños, pink pickled onions, in a toasted brioche bun. With churrasco fries

Hot Honey Halloumi & Avocado (V)

With Malagueta mayo, rocket and red slaw. With Churrasco fries

Cabana Caesar (V)

Little gem salad, fried kale, pickled pepper, grilled cornbread croutons, and parmesan cheese

Add Flat Iron Chicken Breast 5

OR Crumbled Feta (V) for 4

SWEETS

Cinnamon Sugar Churros nutella dip (V)

Hackney Dark Chocolate sorbet (PB)

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 (GF) Gluten Free



Feast Menu

TWO COURSES 45PP / THREE COURSES 50PP

Off The Grill Served family sharing style

Starters

Churrasco Chicken, buttermilk fried chicken

Grilled padron peppers, smoked chili salt (PB, GF)

Chicharrones, Crispy pork belly, with Guacamole (GF)

Pão de Queijo Dough Balls, Chipotle butter (V)

House Smashed Guacamole (PB, GF)

House Fried Tostada Chips (PB, GF)

Main

A selection of Grilled meats carved & served on mixed sharing plates alongside seasonal sides and sauces

Whole Grilled Flat Iron, Tender, well-marbled shoulder cut with a deep flavor (GF)

Spatchcock grilled chicken, marinated for 24 hours, grilled over an open flame, and basted with a choice of Spicy Malagueta or herby fresh chimichurri served with grilled lime (GF)

**Oyster mushroom skewer,
basted in Malagueta hot sauce topped with pickled chilli & onion seeds (PB, GF)**

Sides & sauces

Grilled pepper & tomato salad (PB, GF)

Mac & cheese (V)

gem salad sweet, onion dressing (PB, GF)

Churrasco Fries (PB GF)

Cabana chipotle butter (V, GF)

Classic chimichurri (PB, VG)

Sweets

Chocolate fudge sundae

Soft serve vanilla ice cream Chocolate brownie pieces, chocolate pearls, Chocolate fudge sauce

Hackney Dark Chocolate sorbet (PB)

**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 (GF) Gluten Free**



Deluxe Canapé Menu

Bite size snacks

-

Sliders

The Smashinho 5

melted cheese slices,
malagueta mayo, candied jalapeños, pink
pickled onions, in a toasted brioche bun

Baja fish sandwich 5

crispy seabass, slaw, lemon mayo, pickled chilli

Hot Bites

Pão de Queijo Dough Balls (V) 3

Mini mushroom skewer (PB, GF) 3

malagueta

Grilled padrons (PB, GF) 3

smoked chili salt

Chicharrones (GF) 4

Crispy pork belly, guacamole

Chilled Bites

Smashed Guacamole (PB, GF) 3

Tostadas, House guacamole, Malagueta sauce

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 (GF) Gluten Free



Platter menu Menu
Each platter serves 2/3
people as a light bite

The Skewer Platter £40

Charsui glazed pork, spring onion (GF)

Beef fillet & Padron skewer, simply grilled and basted in beef tallow topped with chilli salt (GF)

Chefs favourite spicy Chicken Skewer, chicken thigh marinated Malagueta topped with pickled chili (GF)

Oyster mushroom skewer, basted in Malagueta hot sauce topped with pickled chilli & onion seeds (PB, GF)

The Taco Platter £40

Open tacos served on corn tortillas.

Chipotle Beef, Pulled beef, house guacamole, hot honey, pickled chilli's, pepper salsa

Baja Fish, Crispy cod, slaw and lemon mayo

Esquite, Corn, black beans, halloumi and feta (V)

Churrasco Chicken, Slaw, Malagueta crema and spring onion salsa

The Veggie Platter £35

Grilled padron peppers, smoked chili salt (PB, GF)

Glazed Halloumi skewer, halloumi grilled and glazed in sweet chipotle glaze topped with pomegranate (V, GF)

House Smashed Guacamole (PB, GF)

House Fried Tostada Chips (PB, GF)

Oyster mushroom skewer, basted in Malagueta hot sauce topped with pickled chilli & onion seeds (PB, GF)

**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 (GF) Gluten Free**



Buffet menu £45

Grilled Padron peppers, smoked chili salt (PB, VG)

House Mac & Cheese, four cheese sauce, malagueta, Farofa crumb (V)

House Caesar Salad, little gem salad, fried kale, pickled pepper, grilled Cornbread croutons, parmesan cheese (V)

The Smashinho slider

melted cheese slices, malagueta mayo, candied jalapeños, pink pickled onions, in a toasted brioche bun

Baja fish sandwich slider, crispy seabass, slaw, lemon mayo, pickled chilli,

Chef's favorite spicy Chicken Skewer, Chicken thigh marinated Malagueta topped with pickled chili (GF)

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

Sides

Seasonal Rice (PB, GF)

Churrasco Fries (PB, GF)

Grilled pepper and tomato salad (PB, GF)

SWEETS (GF)

Ice cream sundae

Vanilla soft serve ice cream with a selection of sauces and toppings

(If the machine runs out please allow time for the machine to refill)

Vegan option available on request

**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 (GF) Gluten Free**