

GABANA

ESPIRITO AMAZONICO

STARTERS

Pao de Queijo Dough Balls confit garlic miso 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 Maldon sea salt, lime *pb*

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

Butternut Squash Fried Plantain 'Moqueca' Curry A creamy Bahian coconut curry with fried plantain, palm hearts, roasted butternut squash, red chilli, sweet peppers and Biro-Biro rice *pb*

Add Blackened Prawns 5

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

*Add Blackened Prawns or Flat Iron Butterflied Chicken Breast 5
OR Crumbled Feta v for 4*

SWEETS

Cinnamon Sugar Churros nutella dip *v*

Chargrilled Pineapple vanilla ice cream, mint *v*

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