

Our Classics

Steak Tartare

R\$ 125,00

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Salmon Tartare

R\$ 125,00

A typical French dish that has been reinvented at Kabanass Restaurant.

Prepared at the table and customized to the customer's taste, it has become the restaurant's most traditional dish.

Considered the best in Brazil.

Starters

Couvert - R\$ 28.90

Artisan bread, marinated olives, liver pâté and butter

Antipasti - R\$ 88.90

Grana Padano with honey, mini burrata with pesto, confit tomatoes, Parma, fresh fig

Fresh Fig with Gorgonzola - R\$ 55.90

Burrata - R\$ 82.90

Burrata with basil pesto served with micro arugula and grape tomatoes

Breaded Brie - R\$ 87.90

Panko-breaded Brie cheese served with truffle honey

Brie with Chestnuts - R\$ 98.90

Brie cheese matured on edible charcoal, slightly heated and served with chestnuts and date syrup

Fish Ceviche - R\$ 76.90

White fish marinated in lemon juice, red onion, red finger pepper, cilantro, mango and sweet potato chips

Filet Carpaccio - R\$ 65.90

Thinly sliced filet, caper sauce, Dijon mustard and extra virgin olive oil with Grana Padano cheese and arugula

Pirarucu Shell - R\$ 36.90

Au gratin pirarucu moqueca

Roast beef in pepper crust - R\$ 86.90

Roast beef in pepper crust on a bed of spinach and Dijon mustard sauce

Leek consommé - R\$ 42.90

Leek cream with bacon crumbs

Appetizer

Codfish Fritters (12 pieces) – R\$ 94.90

Codfish fritters accompanied by tartar sauce

1/2 Codfish Fritters – R\$ 59.90

House Croquettes (6 pieces) – R\$ 54.90

Chicken croquettes with pequi and oxtail croquettes

Crispy Tilapia – R\$ 104.90

Panko-breaded tilapia strips accompanied by tartar sauce, spicy sauce and honey mustard

Grilled Tilapia – R\$ 104.90

Tilapia strips grilled in Meunière sauce with baby potatoes

Crispy Shrimp – R\$ 154.90

Panko-breaded shrimps served with a trio of sauces

Dadinho de Coalho – R\$ 43.90

Coalho cheese cubes grilled in olive oil and served with molasses

Pork Pancetta – R\$ 72.90

Crispy pancetta served with lemon and guava BBQ sauce

Mini Brazilian Fried Pastries (Pasteis) – R\$ 65.90

Cheese, sausage ragu, meat, meat with pequi

House Seasoned Sausage – R\$ 72.90

Preservative-free pork sausage, seasoned with pepper and parsley, served with cooked cassava

Angus Sausage – R\$ 69.90

Short rib sausage served with chimichurri sauce

Lamb Sausage – R\$ 60.90

Lamb sausage served with wine sauce

Chicken Vaca Brava – R\$ 76.90

Chicken breast cubes flambéed with cognac, creamy au gratin white sauce

1/2 Chicken Vaca Brava – R\$ 49.90

Appetizer

Brazilian Sun-Dried Beef – R\$ 149.90

Black Angus sun-dried beef grilled in butter, accompanied by cooked cassava with fried garlic

1/2 Brazilian Sun-Dried Beef – R\$ 89.90

Sliced Picanha – R\$ 169.90

Grilled sliced picanha with cheese, accompanied by brazilian tomato salsa, cooked cassava and farofa

Filet with Madeira Sauce – R\$ 99.90

Filet strips with Madeira sauce and mushrooms

Filet with onions – R\$ 99.90

Filet strips with onion and tomato, served with fries

Filet with Gorgonzola – R\$ 115.90

Steak bites in creamy au gratin gorgonzola cheese sauce

1/2 Filet with Gorgonzola – R\$ 65.90

Pork Popcorn – R\$ 39.90

French Fries – R\$ 35.00

French Fries, Cheddar and Bacon – R\$ 49.90

Bean Soup – R\$ 29.90

Hamburger

MINI BURGER – R\$ 49.90

2 mini picanha burgers with cheddar cheese and bacon mayonnaise and 2 mini picanha burgers with cheddar cheese, bacon mayonnaise and caramelized onions

SIDE FRIES – R\$ 22.90