



## Our Classics

CONSIDERED THE BEST IN BRAZIL

**Steak Tartare** 125.<sup>00</sup>

**Salmon Tartare** 125.<sup>00</sup>

A traditional dish of French cuisine, reinvented at Kabanás Restaurant.



Prepared tableside and customized to the guest's preference, it has become the restaurant's most iconic dish.

## Chef's Suggestions

CAROLINA AMORIM

**Mediterranean Shrimp Spaghetti** 129.<sup>90</sup>

Spaghetti with tomato sauce, black and green olives, basil, capers, and shrimp.

**Lamb Shoulder** 129.<sup>90</sup>

Boneless, pressed lamb shoulder, served with mint chimichurri and Moroccan rice with caramelized figs.

**Truffled Filet Mignon** 119.<sup>90</sup>

Filet mignon medallions in demi-glace sauce, served with truffled mushroom risotto.

**Rustic "Caipira" Risotto** 98.<sup>90</sup>

Arborio rice with shredded free range chicken, sausage, guariroba (bitter palm heart), Minas cheese, pequi, saffron, bacon farofa, baru nuts, Grana Padano cheese and cilantro sprouts.



*Classics & trends. There's a Kabanás for every taste.*

# Starters

## **Couvert** 29.<sup>90</sup>

Basket of artisanal breads, marinated olives, liver pâté, and butter.

## **Antipasti** 89.<sup>90</sup>

Grana Padano with honey, mini burrata, confit tomatoes, Parma ham, fresh fig, honey, pesto, and chili jam.

## **Burrata** 84.<sup>90</sup>

Burrata with basil pesto, served with baby arugula and cherry tomatoes.

## **Fish Ceviche** 82.<sup>90</sup>

White fish marinated in lime juice with red onion, chili pepper, cilantro, mango, and sweet potato chips.

## **Filet Carpaccio** 74.<sup>90</sup>

Thinly sliced filet mignon with caper sauce, Dijon mustard, extra virgin olive oil, Grana Padano cheese, and arugula. Served with a basket of toasted bread.

## **Fresh Fig with Gorgonzola** 59.<sup>90</sup>

## **Pepper Crusted Roast Beef** 89.<sup>90</sup>

Roast beef with a pepper crust, served over a bed of spinach with Dijon mustard sauce.

## **Pirarucu Casserole** 39.<sup>90</sup>

Gratinated mini pirarucu moqueca.

## **Brie with Nuts** 98.<sup>90</sup>

Brie cheese matured with edible vegetable charcoal, lightly warmed and served with nuts and date syrup.

## **Breaded Brie** 89.<sup>90</sup>

Leek cream soup with crispy bacon crumble.

## **Leek Consomme** 42.<sup>90</sup>

Leek cream soup with crispy bacon crumble.

## **Duck Filo Pastry** 72.<sup>90</sup>

Shredded duck wrapped in filo pastry, served with cajá-manga sauce.



# Smal Plates

## **Codfish Fritters** 104.<sup>90</sup>

Served with tartar sauce Tártaro - 12 pcs.

## **Codfish Fritters** 62.<sup>90</sup>

Served with tartar sauce Tártaro - 6 pcs.

## **Crispy Shrimp** 159.<sup>90</sup>

Panko-breaded shrimp, served with tartar sauce, spicy ketchup, and honey mustard..

## **Garlic & Olive Oil Shrimp** 159.<sup>90</sup>

Shrimp sautéed in olive oil with garlic.

## **Crispy Tilapia** 114.<sup>90</sup>

Panko-breaded tilapia strips, served with tartar sauce, spicy ketchup, and honey mustard.

## **Grilled Tilapia** 114.<sup>90</sup>

Grilled tilapia strips in Meunière sauce with baby potatoes.

## **House-Seasoned Sausage** 79.<sup>90</sup>

Preservative-free pork loin sausage, seasoned with pepper and fresh herbs, served with boiled cassava and a basket of house breads.

## **Angus Sausage** 72.<sup>90</sup>

Linguiça de costela Angus servida com molho chimichurri e cesta de pães da casa.

## **Angus Sausage** 72.<sup>90</sup>

Angus beef rib sausage served with chimichurri sauce and a basket of house breads.

## **Grilled Coalho Cheese Cubes** 45.<sup>90</sup>

Grilled coalho cheese served with sugarcane molasses.

## **House Croquettes** 64.<sup>90</sup>

Chicken croquette with pequi and oxtail croquette - 6 pcs.

## **Mini Fried Pastries** 69.<sup>90</sup>

Cheese, sausage ragù, beef, and beef with pequi - 12 pcs.

## **Pork Popcorn** 39.<sup>90</sup>

## **French Fries** 30.<sup>90</sup>

## **French Fries with Cheddar and Bacon** 49.<sup>90</sup>



# Small Plates

## **Vaca Brava Chicken** 89.<sup>90</sup>

Diced chicken breast flambéed in cognac, finished with a creamy white sauce and gratinated.

## **½ Vaca Brava Chicken** 59.<sup>90</sup>

## **Pork Pancetta** 79.<sup>90</sup>

Crispy pancetta served with lime and guava BBQ sauce..

## **Angus Cured Beef** 154.<sup>90</sup>

Black Angus sun-dried beef grilled in butter, served with boiled cassava topped with fried garlic.

## **½ Angus Cured Beef** 99.<sup>90</sup>

## **Filet Mignon in Madeira Sauce** 109.<sup>90</sup>

Filet mignon strips in Madeira wine sauce with mushrooms. Served with a basket of house breads.

## **Sauteed Filet Mignon with Onions** 99.<sup>90</sup>

Filet mignon strips with onions and tomatoes, served with French fries.

## **Filet Mignon with Gorgonzola** 119.<sup>90</sup>

Filet mignon cubes in a creamy gorgonzola sauce, gratinated. Served with a basket of house breads.

## **½ Filet Mignon with Gorgonzola** 75.<sup>90</sup>

## **Sliced Picanha Steak** 189.<sup>90</sup>

Grilled sliced picanha topped with mozzarella, served with vinaigrette, boiled cassava, and farofa.



# Burgers

## **Mini Burgers** 54.<sup>90</sup>

Two mini picanha burgers with cheddar cheese and bacon mayonnaise, and two mini picanha burgers with cheddar cheese, bacon mayonnaise, and caramelized onions.

## **Side French Fries** 25.<sup>90</sup>

# Kids Menu

## **Filet Strips** 62.<sup>90</sup>

Filet mignon strips in the house meat sauce, served with white rice and smiley French fries.

## **Chicken Strips** 59.<sup>90</sup>

Grilled chicken breast in butter, served with white rice and smiley French fries.

## **Breaded Tilapia** 62.<sup>90</sup>

Panko-breaded tilapia, served with white rice and mashed potatoes.

## **Fettuccine Alfredo** 62.<sup>90</sup>

Fettuccine Alfredo with filet mignon strips in the house sauce.

# Salads

## **Chicken Delight Salad** 79.<sup>90</sup>

Mixed greens, sliced chicken breast, buffalo mozzarella, cherry tomatoes, basil pesto, and almonds.

## **Brie Salad** 82.<sup>90</sup>

Mixed greens, fresh and dried fruits, and Brie cheese lightly melted with apricot coulis.



# Risotto & Rice

## **Vegetarian Risotto** 89.<sup>90</sup>

Arborio rice with vegetables, button mushrooms, Grana Padano cheese, and crispy zucchini.

## **Filet Mignon Risotto** 109.<sup>90</sup>

Arborio rice with mixed mushrooms, filet mignon, tomatoes, and Grana Padano cheese.

## **Seafood Risotto** 139.<sup>90</sup>

Arborio rice with saffron, octopus, squid, tomatoes, and shrimp.

## **Shrimp Risotto** 129.<sup>90</sup>

Arborio rice with medium shrimp sautéed in olive oil, diced tomatoes, fresh peas, basil, and Grana Padano cheese.

## **Vegan Rice** 89.<sup>90</sup>

Rice with glazed eggplant and mushrooms in a vegetable demi-glace sauce.

## **Lamb Rice** 98.<sup>90</sup>

Lamb rice with sausage and mint farofa.

## **Oxtail Rice** 98.<sup>90</sup>

Oxtail rice with sausage and garlic farofa.

## **Duck Rice** 109.<sup>90</sup>

Duck rice with sausage, black olives, and orange farofa.



# Pasta

## **Lamb Fettuccine** 104.<sup>90</sup>

Handmade pasta served with lamb ragù and shiitake mushrooms.

## **Burrata Ravioli** 89.<sup>90</sup>

Handmade pasta filled with burrata, served with pomodoro sauce and basil pesto.

## **Capellini al Basilico** 89.<sup>90</sup>

Handmade capellini with pomodoro sauce and mini burrata, finished with pesto.

# Poultry

## **Chicken with Leeks** 79.<sup>90</sup>

Grilled chicken breast with leek vinaigrette, rustic vegetables, and pesto.

## **Chicken in Wine Sauce** 84.<sup>90</sup>

Grilled chicken breast stuffed with creamy shimeji mushrooms, served in a wine sauce with mashed mandioquinha (Brazilian parsley root)..



# Fish & Seafood

## **Fish with Banana** 114.<sup>90</sup>

Hake fillet with caramelized banana in a raisin sauce, served with mashed mandioquinha (Brazilian parsley root).

## **Pirarucu Belle Meunière** 129.<sup>90</sup>

Pirarucu loin topped with capers, mushrooms, and shrimp, served with almond rice and sautéed potatoes.

## **Sicilian Salmon** 119.<sup>90</sup>

Grilled salmon with leeks, Sicilian lemon risotto, and pesto.

## **Salmon with Passion Fruit** 119.<sup>90</sup>

Grilled salmon in passion fruit sauce, served with a duo of risotto made with arborio rice and black rice.

## **Bacalhau à Lagareiro** 349.<sup>90</sup>

*Serves two*

Roasted cod loin with potatoes, onions, broccoli, bell peppers, olives, confit tomatoes, quail eggs, and fried garlic, drizzled with Portuguese olive oil. Served with white rice.

## **Traditional Codfish** 189.<sup>90</sup>

Roasted cod loin with potatoes, onions, broccoli, olives, confit tomatoes, quail eggs, and fried garlic, drizzled with Portuguese olive oil. Served with white rice.

## **Tilapia Meunière** 159.<sup>90</sup>

*Serves two*

Tilapia fillets grilled in Meunière butter, served with parsley rice and sautéed potatoes.

## **Gratinated Shrimp** 229.<sup>90</sup>

*Serves two*

Shrimp with Catupiry cheese, baked until golden. Served with shoestring potatoes and white rice.

## **Kabanas Moqueca** 259.<sup>90</sup>

*Serves four*

Yellow hake in palm oil and coconut milk sauce with shrimp, banana, cilantro, and bell peppers. Served with pirão, palm oil farofa, and white rice.



# Meats

## **Filet Mignon with Red Berry Sauce** 114.<sup>90</sup>

Grilled filet mignon in a red berry sauce, served with brie risotto.

## **Ossobuco** 134.<sup>90</sup>

Slow-cooked roasted ossobuco, served with saffron risotto.

## **Lamb Shank** 134.<sup>90</sup>

Slow-roasted lamb shank, served with fresh fettuccine and shiitake mushrooms in thyme butter.

## **Filet Mignon in Wine Sauce** 114.<sup>90</sup>

Filet mignon tournedos in red wine sauce with mushrooms. Served with Grana Padano risotto.

## **Hungarian Stroganoff** 99.<sup>90</sup>

Filet mignon in demi-glace with Dijon mustard, button mushrooms, sweet and smoked paprika, and cognac. Served with rustic shoestring potatoes and white rice.

## **Piedmont-Style Filet Mignon** 189.<sup>90</sup>

*Serves two*

Filet mignon medallions in Madeira sauce, served with Piedmont-style rice and potato noisettes.

## **Filet Mignon Parmigiana** 189.<sup>90</sup>

*Serves four*

Panko-breaded filet mignon with tomato sauce, ham, mozzarella, gratinated and finished with pesto. Served with white rice and French fries.

## **Chicken Parmigiana** 169.<sup>90</sup>

*Serves two*

Panko-breaded chicken breast with tomato sauce, ham, mozzarella, gratinated and finished with pesto. Served with white rice and mashed potatoes.

## **Complete Picanha** 229.<sup>90</sup>

*Serves two*

Grilled sliced picanha topped with mozzarella, served with biro-biro rice, feijão tropeiro, boiled cassava with fried garlic, vinaigrette, and farofa.

## **Complete Cured Beef** 198.<sup>90</sup>

*Serves two*

Black Angus sun-dried beef grilled in butter, served with coalho cheese, biro-biro rice, green beans sautéed in butter with parsley and onion, boiled cassava with fried garlic, vinaigrette, and farofa.



# Specialty Meats

**VPJ Pork Prime Rib** 500gr 129.<sup>90</sup>

**Angus Picanha Strip Steak** 300gr 159.<sup>90</sup>

**Angus Short Rib** 700gr 209.<sup>90</sup>

**Black Angus Beef Ribs** 350gr 198.<sup>90</sup>

**Black Angus Chorizo Steak** 400gr 189.<sup>90</sup>

**Black Angus Ancho Steak** 400gr 218.<sup>90</sup>

**Black Angus Tomahawk** 700gr 298.<sup>90</sup>

**Black Angus Porterhouse** 1kg 449.<sup>90</sup>  
*Serves three*

## Side Dishes

CHOOSE TWO OPTIONS

**Biro-Biro Rice**  
**Broccoli Rice**  
**White Rice**  
**Mashed Potatoes**  
**French Fries**  
**Egg Farofa**  
**Vegetables**  
**House Salad**



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