



*Delivery*

## 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 Kabanas 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.



# Entradas

**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.

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

**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** 98.<sup>90</sup>

Leek cream soup with crispy bacon crumble.

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

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

**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>

Linguíça 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>



# 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** 129,90

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**



# Desserts

**Upside Down Flan** 48.<sup>90</sup>

Milk flan, dulce de leche ice cream, Brazil nut crumble, and caramel sauce.

**Chocolate Surprise** 44.<sup>90</sup>

Chocolate and nut brownie, served with Belgian chocolate ice cream and chocolate ganache.

**Tarte au Chocolat** 48.<sup>90</sup>

Delicate nut crust filled with dark chocolate ganache, topped with salted caramel sauce and whipped cream.

**Cannoli** 48.<sup>90</sup>

Cannoli filled with mascarpone cream, red berry sauce, and vanilla ice cream..

**Apple Mille Feuille** 48.<sup>90</sup>

Puff pastry, apple carpaccio, almond paste, toffee caramel, and vanilla ice cream.

**Petit Gâteau** 44.<sup>90</sup>

Chocolate petit gâteau with ice cream and nut crumble.

