



Our Classics

CONSIDERED THE BEST IN BRAZIL

Steak Tartare 125⁰⁰

Salmon Tartare 125⁰⁰

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 129⁹⁰

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

Lamb Shoulder 129⁹⁰

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

Truffled Filet Mignon 119⁹⁰

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

Rustic "Caipira" Risotto 98⁹⁰

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 29.⁹⁰

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

Antipasti 89.⁹⁰

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

Burrata 84.⁹⁰

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

Fish Ceviche 82.⁹⁰

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

Filet Carpaccio 74.⁹⁰

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 59.⁹⁰

Pepper Crusted Roast Beef 89.⁹⁰

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

Pirarucu Casserole 39.⁹⁰

Gratinated mini pirarucu moqueca.

Brie with Nuts 98.⁹⁰

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

Breaded Brie 89.⁹⁰

Leek cream soup with crispy bacon crumble.

Leek Consomme 42.⁹⁰

Leek cream soup with crispy bacon crumble.

Duck Filo Pastry 72.⁹⁰

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



Smal Plates

Codfish Fritters 104.⁹⁰

Served with tartar sauce Tártaro - 12 pcs.

Codfish Fritters 62.⁹⁰

Served with tartar sauce Tártaro - 6 pcs.

Crispy Shrimp 159.⁹⁰

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

Garlic & Olive Oil Shrimp 159.⁹⁰

Shrimp sautéed in olive oil with garlic.

Crispy Tilapia 114.⁹⁰

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

Grilled Tilapia 114.⁹⁰

Grilled tilapia strips in Meunière sauce with baby potatoes.

House-Seasoned Sausage 79.⁹⁰

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

Angus Sausage 72.⁹⁰

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

Angus Sausage 72.⁹⁰

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

Grilled Coalho Cheese Cubes 45.⁹⁰

Grilled coalho cheese served with sugarcane molasses.

House Croquettes 64.⁹⁰

Chicken croquette with pequi and oxtail croquette - 6 pcs.

Mini Fried Pastries 69.⁹⁰

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

Pork Popcorn 39.⁹⁰

French Fries 3p.⁹⁰

French Fries with Cheddar and Bacon 49.⁹⁰



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Small Plates

Vaca Brava Chicken 89^{.90}

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

½ Vaca Brava Chicken 59^{.90}

Pork Pancetta 79^{.90}

Crispy pancetta served with lime and guava BBQ sauce..

Angus Cured Beef 154^{.90}

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

½ Angus Cured Beef 99^{.90}

Filet Mignon in Madeira Sauce 109^{.90}

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

Sauteed Filet Mignon with Onions 99^{.90}

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

Filet Mignon with Gorgonzola 119^{.90}

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

½ Filet Mignon with Gorgonzola 75^{.90}

Sliced Picanha Steak 189^{.90}

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



Burgers

Mini Burgers 54.⁹⁰

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 25.⁹⁰

Kids Menu

Filet Strips 62.⁹⁰

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

Chicken Strips 59.⁹⁰

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

Breaded Tilapia 62.⁹⁰

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

Fettuccine Alfredo 62.⁹⁰

Fettuccine Alfredo with filet mignon strips in the house sauce.

Salads

Chicken Delight Salad 79.⁹⁰

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

Brie Salad 82.⁹⁰

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



Risotto & Rice

Vegetarian Risotto 89.⁹⁰

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

Filet Mignon Risotto 109.⁹⁰

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

Seafood Risotto 139.⁹⁰

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

Shrimp Risotto 129.⁹⁰

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

Vegan Rice 89.⁹⁰

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

Lamb Rice 98.⁹⁰

Lamb rice with sausage and mint farofa.

Oxtail Rice 98.⁹⁰

Oxtail rice with sausage and garlic farofa.

Duck Rice 109.⁹⁰

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



Pasta

Lamb Fettuccine 104.⁹⁰

Handmade pasta served with lamb ragù and shiitake mushrooms.

Burrata Ravioli 89.⁹⁰

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

Capellini al Basilico 89.⁹⁰

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

Poultry

Chicken with Leeks 79.⁹⁰

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

Chicken in Wine Sauce 84.⁹⁰

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



Fish & Seafood

Fish with Banana 114.⁹⁰

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 119.⁹⁰

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

Salmon with Passion Fruit 119.⁹⁰

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

Bacalhau à Lagareiro 349.⁹⁰

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 189.⁹⁰

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 159.⁹⁰

Serves two

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

Gratinated Shrimp 229.⁹⁰

Serves two

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

Kabanas Moqueca 259.⁹⁰

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 114.⁹⁰

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

Ossobuco 134.⁹⁰

Slow-cooked roasted ossobuco, served with saffron risotto.

Lamb Shank 134.⁹⁰

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

Filet Mignon in Wine Sauce 114.⁹⁰

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

Hungarian Stroganoff 99.⁹⁰

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 189.⁹⁰

Serves two

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

Filet Mignon Parmigiana 189.⁹⁰

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 169.⁹⁰

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 229.⁹⁰

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 198.⁹⁰

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 129.⁹⁰

Angus Picanha Strip Steak 300gr 159.⁹⁰

Angus Short Rib 700gr 209.⁹⁰

Black Angus Beef Ribs 350gr 198.⁹⁰

Black Angus Chorizo Steak 400gr 189.⁹⁰

Black Angus Ancho Steak 400gr 218.⁹⁰

Black Angus Tomahawk 700gr 298.⁹⁰

Black Angus Porterhouse 1kg 449.⁹⁰
Serves three

Side Dishes

CHOOSE TWO OPTIONS

Biro-Biro Rice

Broccoli Rice

White Rice

Mashed Potatoes

French Fries

Egg Farofa

Vegetables

House Salad

