

CabanaRoom

240 west gilman street madison wi 53703
(608) 257-3300

Appetizers

Calamari

Crispy with tomato salsa and spicy aioli – 8.00

Empanadas

Chorizo, potato, and Chihuahua cheese filled pastries with a side of salsa – 7.00

Crab Cakes

Jumbo lump crab with corn-black bean relish and guajillo chili vinaigrette – 9.75

Just Chips and Salsa

Corn tortilla chips with a side of house-made salsa – 3.75

With freshly mashed GUACAMOLE – 6.50

Nachos

Corn tortilla chips, black beans, cheese, jalapenos, and tomatoes with guacamole, sour cream and salsa – 7.00

With PORK or GRILLED CHICKEN – 9.00

Coconut Chicken Skewers

Jerk seasoned chicken rolled in coconut and fried. Served with tomatillo salsa and spicy aioli – 6.75

Grilled Beef Skewers

Chili rubbed flank steak served with guava - mango glaze – 7.75

Burgers, Sandwiches and Wraps

-All sandwiches come with a choice of Fries, Green Salad, or Black Beans and Rice

-Our Cubanos are brick pressed on a grill and served with a side of chimichurri

-All burgers can be made with a VEGGIE BURGER

Angus Beef Burger*

- 6.75

Add-ons – 1.50/ea.

CHEDDAR, BLUE CHEESE, BACON, GUACAMOLE

Cabana Burger*

Angus beef, guacamole, caramelized onions, bacon and cabrales – 9.25

Gaucha Burger*

Angus beef, bacon, Brickhouse BBQ sauce, cheddar and house-made onion strings – 9.00

Lamb Cubano

Braised lamb, goat cheese spread, pickled vegetables and caramelized onions – 9.50

Pork and Chimichurri Cubano

Pulled pork, chimichurri, goat cheese spread with pickled vegetables – 8.75

Cheese, Pesto and Tomato Cubano

Manchego, goat cheese spread, cilantro pesto and roasted tomatoes – 8.00

Chicken Bacon Wrap

Grilled chicken, romaine, guacamole, bacon, tomatoes, red onion, cheddar and ranch – 8.50

Entrees

- Served with a cup of soup or a side salad

Jamaican Jerk Pork Tacos

Jerk seasoned slow-braised pork shoulder, sautéed vegetables served in corn tortillas, with rice and beans – 11.75

Blackened Tilapia

Blackened, pan seared and served with grilled polenta, corn-black bean salsa and spicy aioli – 13.75

Arroz con Pollo

White and dark meat chicken cooked with sofrito, served with beans, rice and chimichurri – 12.50

Grilled Ribeye Steak*

10 oz ribeye with mashed potatoes, sautéed greens, and wild mushroom sauce, topped with crispy onion strings – 17.00

Vegetable Curry

Chickpeas, cauliflower and tomatoes cooked in a mild curry sauce and served with rice – 10.50

Chicken Mole

White and Dark meat chicken with house-made mole, rice and black beans – 12.75

Salmon

Pan seared with mashed potatoes, sautéed greens, roasted pistachios, and lemon-olive vinaigrette – 15.25

Bahia Fish Stew

Selected seafood, tomatoes, potatoes, fennel and almonds simmered in coconut milk and served with a side of rice – 12.75

Feijoada

Traditional Brazilian stew of sausage, pork and lamb with black beans, served over rice – 11.25

Salads and Soups

Cabana Salad

Hearts of palm, roasted peppers, grilled pineapple, black beans and manchego cheese served on romaine with mango vinaigrette – 8.25

Samba Salad

Goat cheese, pumpkin seeds, cherry tomatoes, scallions and orange supremes served on mixed greens with guajillo chili vinaigrette – 8.75

Caesar

Romaine, manchego and croutons tossed with Caesar dressing – 6.00

With GRILLED CHICKEN – 8.00

Tomato Bisque

Cup 3.50 / Bowl 5.00

Soup of the day

Cup 3.50 / Bowl 5.00

On the Side

Mixed Green Salad with mango vinaigrette – 3.50

Steamed Basmati Rice – 2.00

Black Beans with citrus sour cream – 2.00

Mashed Red Potatoes with roasted garlic – 2.00

French fries – 2.50

