



CABANA  
NA REIA

seaside beats & treats for lovers of  
food, tunes & waves

**At Cabana na reia, we're all about fresh catch  
and fresh encounters.**

Delivering sunset bites throughout the summer,  
we serve a finger-friendly coastal cuisine in a  
laid-back, communal dining experience with feet-  
in-the-sand. As a meeting point between land and  
sea, we wish to offer the very best from our  
Atlantic neighbour. All ingredients are ethically  
and locally sourced and presented in ecological  
packaging.

## fresh

### fish ceviche

13

ceviche of line-caught amberjack from madeira, smoked leche de tigre, chillies, coriander & crispy rice

### steak tartare

13

beef loin, cured egg yolk, oyster mayonnaise, & fried capers

## crispy

### beetroot arancini

8

carolino rice arancini, beetroot, creamy herb cheese

### fish arancini

8

carolino rice arancini, smoked fish and cuttlefish ink mayo

### breaded fish of the day

12

breaded fish of the day with garlic mayo

### baby squid

13

breaded baby squid from the coast with ink mayo

## skewers from the grill

<b>chicken</b>	8
tender skewered chicken with ponzy	
<b>shrimp</b>	11
skewered shrimp with herbs	
<b>vegetable with halloumi</b>	8
skewered vegetable with halloumi, beetroot vinegar, and honey	

## toasted

<b>lobster shrimp roll</b>	16
lobster roll with shrimp, lobster coral mayonnaise, celery, and red onion pickles	
<b>octopus roll</b>	13
boiled octopus roll in dashi, samphire mayonnaise, and pickled onion	
<b>tuna sandwich</b>	18
tuna sandwich, charcoal activated bread from Beco, grilled sesame-crusted tuna with spicy horseradish mayonnaise and red cabbage	

# desserts

## preserved feta cheese & melon

8

preserved feta cheese and melon,  
honey, olive oil, and herbs

## strawberry with mascarpone and basil

8

strawberry, date, mascarpone,  
pistachio, and basil verrine





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