

CABANA A LA CARTE MENU

Cabana brings the spirit of La Petite Maison in Nice to the table, drawing on the Provençal flavours of the Côte d'Azur. Signature dishes echo the restaurant's classics, from fine carpaccio to vibrant ceviche, prepared with handpicked seasonal ingredients.

*Fresh, confident and designed for outdoor dining,
the menu reflects the relaxed elegance of the French Riviera.*

HORS D'OEUVRES

Houmous de haricots de lima Crispy Flatbread and Confit Cherry Tomatoes. Gluten Sesame Sulphites	19.00€
Ceviche Fresh Fish of the Day, Green Chili Peppers, Almonds, Sweet Potato & Avocado. Celery Crustaceans Fish Molluscs Nuts Sulphites	33.00€
Carpaccio de bœuf Beef Tenderloin, Summer Truffle, Smoked Mayonnaise, Parmesan & Pickled Kohlrabi. Egg Milk Sulphites	38.00€
Crevettes tièdes à l'huile d'olive Warm Prawns with Olive Oil & Lemon Juice. Add Ons: Royal Oscietra Caviar 25€ per 7gr. Crustaceans	33.00€
Carpaccio de thon Tuna Carpaccio with Hazelnut Vinaigrette & Chives. Add Ons: Royal Oscietra Caviar 25€ per 7gr. Fish Mustard Nuts Soya Sulphites	36.00€
Burrata et tomates Burrata with Cherry Tomatoes & Basil Pesto. Add Ons: Fresh Summer Truffle 10€ per 5gr. Milk Nuts Sulphites	31.00€
Salade de betteraves Beetroot, Sweet potatoes, Walnuts, Yoghurt, Lime & Mint. Milk Nuts Sulphites	25.00€
Salade niçoise Tuna, Soft Boiled Egg, Lettuce, Pepper, Olives & Anchovy Dressing. Egg Nuts Sulphites	34.00€
Salade de beluga Beluga Lentils with Peppers, Cucumber, Dill, Spring Onion & Honey – Mustard Dressing. Mustard Sulphites	17.00€
Calamars frits Crispy Fried Squid with Paprika, Chili & Aioli Sauce. Gluten Molluscs	27.00€
Pétoncles rôtis Roasted Scallops with White Chocolate Beurre Blanc, Herring Caviar & Brick Celery Fish Milk Molluscs Soya Sulphites	40.00€
Ratatouille Mediterranean Vegetables with Tomato Sauce & Feta Cheese. Celery Milk Sulphites	20.00€
Petits farcis Mushrooms, Zucchini, Red Bell Pepper & Tomato stuffed with minced meat. Celery Gluten Egg Milk Sulphites	26.00€
Escalope de foie gras Foie Gras with Hazelnut Mayo, Toasted Brioche & Raspberry Mustard. Add Ons: Fresh Summer Truffle 10€ per 5gr. Add Ons: Kissed Fire Wagyu 50€ per 100gr. Gluten Egg Milk Nuts Sulphites	45.00€

Gluten free bread is available. Please inform your server if you have any food allergies or special dietary requirements.

Although we take great care, traces of allergens may still be present.

Extra virgin olive oil is used for salads, and sunflower seed oil is used for frying.

All prices are inclusive of VAT and municipality tax.

LES PLATS

Linguine a la truffe Linguine with Summer Truffles & aged Parmesan Cheese Add Ons: Fresh Summer Truffle 10€ per 5gr. Add Ons: Kissed Fire Wagyu 50€ per 100gr. Celery Gluten Milk	45.00€
Gnocchi à la tomate fraiche Homemade Gnocchi with Confit Cherry Tomatoes, Black Olives & Parmesan Cheese. Celery Gluten Egg Milk Sulphites	31.00€
Pates au bœuf Pasta with Beef Cheeks Ragout & Mushrooms. Celery Gluten Milk Sulphites	42.00€
Pâtes au homard Lobster, Calamarata Pasta & Tomato Bisque Sauce. Add Ons: Royal Oscietra Caviar 25€ per 7gr. Add Ons: Bottarga 10€ per 10gr. Celery Gluten Crustaceans Milk Sulphites	95.00€ For Two Persons 180.00€
Grosses crevettes grillées Marinated Tiger Prawns, Green Chili & Coriander. Crustaceans Mustard Sulphites	47.00€
Daurade entière au citron Sea Bream, Lemon Dressing & Herbs. Fish Mustard Sulphites	48.00€
Sole au citron entière rôtie sur l'os Whole Dover Sole Menier with Brown Butter, Lemon & Capers. Gluten Fish Milk Sulphites	95.00€
Entrecôte grillée Rib Eye Steak 300gr, Grape Must Mustard & Peppers Jus. Add Ons: Fresh Summer Truffle 10€ per 5gr. Celery Milk Mustard Sulphites	58.00€
Canard à l'orange Duck Fillet with Orange & Chicoree. Celery Milk Sulphites	49.00€
Côtelettes d'agneau vivienne Marinated Lamb Cutlets, Aubergine Puree & Lamb Jus. Celery Milk Sulphites	49.00€
Coquelet au citron confit Roasted Baby Chicken with Burnt Lemon & Fresh Oregano. Mustard Sulphites	39.00€
Grillé ou au sel bar entier Grilled Whole Seabass with Lemon Oil Fish Mustard Sulphites	140.00€ / Kg
or Whole Seabass in Salt Crust Egg Fish Mustard Sulphites	

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PLATS D'ACCOMPAGNEMENT

Pommes de terre croustillantes Bearnaise Sauce & Aged Parmesan. Add Ons: Fresh Summer Truffle 10€ per 5gr. Egg Milk Sulphites	15.00€
Haricot vert Roasted Almonds. Celery Milk Nuts	16.00€
Salade verte Mixed Leaves Salad. Mustard Sulphites	10.00€
Purée de pommes de terre Add Ons: Fresh Summer Truffle 10€ per 5gr. Milk	11.00€
Frites French Fries.	12.00€

LES DESSERTS

Moelleux Vanilla Ice Cream & Chocolate Biscuit. Gluten Egg Milk	16.00€
Crème brûlée With Muscovado Sugar & Berries. Egg Milk	16.00€
Tarte fine aux pommes Apple Tarte with Ginger Crumble & Cinnamon Ice Cream. Gluten Egg Milk Nuts	16.00€
Gateau au fromage frais Vanilla Cheesecake with Sour Cherry Sauce. Gluten Egg Milk Nuts	17.00€
Fruits de saison Fresh Seasonal Fruits.	17.00€
Glaces et sorbets (scoop) Vanilla (Milk), Chocolate (Egg Milk Soya), Strawberry (Milk), Mango Sorbet	4.30€

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CABANA
DINE AROUND MENU

HORS D'OEUVRES

Houmous de haricots de lima

Crispy Flatbread & Confit Cherry Tomatoes.

Gluten | Crustaceans | Sulphites

Or

Mozzarella et tomates

Mozzarella with Cherry Tomatoes & Basil Pesto.

Milk | Nuts | Sulphites

Or

Salmon tartar

Crispy wonton Chips with Fresh Herbs & Spicy Mayo Sauce.

Gluten | Egg | Fish | Sulphites

Or

Boulette de viande de bœuf

Beef Meatball with Tomato Sauce & Feta Cheese.

Celery | Gluten | Egg | Milk | Sulphites

LES PLATS

Daurade au citron

Sea Bream Fillet with Peas Pure & Lemongrass Sauce.

Celery | Fish | Milk | Mustard | Sulphites

Or

Cuisse de poulet rôtie

Roasted Chicken Leg marinated in Lemon with Potato Puree.

Milk | Mustard | Sulphites

Or

Cotelette de porc

Pork Steak with Celeriac Puree & Gravy Sauce.

Celery | Milk | Sulphites

Or

Crevettes rigatoni

Shrimps Rigatoni with Tomato Bisque Sauce & Smoked Paprika.

Celery | Gluten | Crustaceans | Milk | Sulphites

Or

Gnocchis aux champignons

Mushrooms with Parmesan Cheese & Thyme.

Celery | Gluten | Egg | Milk

LES DESSERTS

Profitérole

Choux Craquelin, Vanilla Cream, Chocolate Sauce and Almond.

Gluten | Egg | Milk | Nuts

Or

Gateau au vanilla

Vanilla Cream with Sour Cherry Sauce & Hazelnut Crumble.

Gluten | Egg | Milk | Nuts

Or

Glaces et sorbets (scoop)

Vanilla (Milk), Chocolate (Egg | Milk | Soya), Strawberry (Milk), Mango Sorbet

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JUNIOR A LA CARTE MENU

**Sani Explorers: Discovering Flavour
With Donna Hay**

Created especially for our youngest guests by Donna Hay, whose fresh and simple approach to family cooking is recognised worldwide.

The Sani Explorers' Menu focuses on wholesome ingredients, gentle flavours and balanced nutrition.

Dishes are thoughtfully composed using fresh, seasonal produce, offering reassuring options that children enjoy and parents feel confident choosing.

A handwritten signature in black ink, appearing to read 'Donna Hay', with a stylized flourish at the end.

STARTERS

Summer tomato pasta salad Marinated Sweet Cherry Tomatoes over Pasta with Creamy Bocconcini. Gluten Milk Sulphites	12.00€
Kids chicken salad Chicken, Baby Lettuce, Cherry Tomatoes, Bacon, Soy Dressing, Corn & Egg. Gluten Egg Mustard Soya Sulphites	12.00€
Kids healthy bowl Rice, Cherry Tomatoes, Cucumber, Spinach, Avocado & Honey Balsamic Dressing. Mustard Sulphites	12.00€
Creamy vegetable soup Carrots, Potatoes, Zucchini & Celeriac. Celery	12.00€
Falafel Hummus with Cherry Tomatoes, Cucumber, Crispy Pita & Lemon. Celery Gluten Mustard Sesame Soya Sulphites	12.00€

MAIN COURSES

Creamy sundried tomato rigatoni With Tomato - Cream Sauce & Parmesan. Celery Gluten Milk Sulphites	15.00€
Pizza margarita Tomato & Cheese. Celery Gluten Milk Sulphites	16.00€
Mini beef burger French fries & homemade ketchup. Celery Gluten Egg Milk Sulphites	16.00€
Salmon fillet Rice, Edamame, Cucumber, Avocado & Teriyaki Sauce. Gluten Fish Soya Sulphites	16.00€
Crispy chicken nuggets Served with French Fries. Celery Gluten Egg Sulphites	16.00€

DESSERTS

Strawberry ice lollies	9.50€
Kids mini waffle Vanilla Ice Cream & Butterscotch Sauce. Gluten Egg Milk Soya	9.50€
Chocolate & banana brownie Gluten Egg Milk	9.50€
Fresh fruit	9.50€

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BABY MENU

(0 - 2 years)

Fresh fruit puree

Peach, Banana, Apple & Strawberry.

Vegetables puree

Carrots, Potatoes, Zucchini, Celery.

Celery

Chicken puree

Potatoes, Carrots & Sweetcorn.

Beef puree

Potatoes, Parsnip & Tomatoes.

Fish puree

Cod, Potatoes, Zucchini, Celeriac.

Celery | Fish

Chicken fillet

Broccoli, Sweetcorn, Carrot & Potato Puree.

Milk

Fish fillet

Broccoli, Zucchini, Carrots & Rice.

Fish

Penne

Butter.

Gluten | Milk

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JUNIOR DINE AROUND MENU

Sani Explorers: Discovering Flavour
With Donna Hay

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STARTERS

Mini greek salad

Tomato, Cucumber, Peppers, Feta & Olives.

Milk | Sulphites

Or

Kids chicken salad

Chicken, Baby Lettuce, Cherry Tomato, Bacon, Corn & Egg.

Gluten | Egg | Mustard | Soya | Sulphites

Or

Creamy vegetable soup

Carrots, Potatoes, Zucchini, Celeriac.

Celery

MAIN COURSES

Kids penne

With Tomato - Cream Sauce & Parmesan.

Celery | Gluten | Milk | Sulphites

Or

Seabass fillet

Rice, Broccoli, Zucchini & Carrot.

Fish | Mustard | Sulphites

Or

Chicken fillet

Broccoli, Zucchini, Carrot & Potato Puree.

Milk

DESSERTS

Strawberry ice lollies

Or

Ice cream

Vanilla (Milk), strawberry (Milk), or chocolate (Egg | Milk | Soya)

Or

Chocolate & banana brownie

Gluten | Egg | Milk

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CABANA
VEGETARIAN & VEGAN MENU

VEGETARIAN MENU

HORS D'OEUVRES

Houmous de haricots de lima Crispy Flatbread & Confit Cherry Tomato. Gluten Sesame Sulphites	19.00€
Burrata et tomates Burrata with Cherry Tomatoes & Basil Pesto. Add Ons: Fresh Summer Truffle 10€ per 5gr. Milk Nuts Sulphites	31.00€
Salade de beluga Beluga Lentils with Peppers, Cucumber, Dill, Spring Onion, Honey – Mustard Dressing. Mustard Sulphites	17.00€
Ratatouille Mediterranean Vegetables with Tomato Sauce & Feta Cheese. Celery Milk Sulphites	20.00€

LES PLATS

Linguine a la truffe Linguine with Summer Truffles & aged Parmesan Cheese. Add Ons: Fresh Summer Truffle 10€ per 5gr. Gluten Egg Milk	45.00€
Gnocchi à la tomate fraîche Homemade Gnocchi with Confit Cherry Tomatoes, Black Olives & Parmesan Cheese. Celery Gluten Egg Milk Sulphites	31.00€
Risotto aux courgettes Fresh Zucchini, Shallots, White Wine, Parmesan Cheese & Lemon Zest. Celery Milk Sulphites	33.00€

PLATS D'ACCOMPAGNEMENT

Pommes de terre croustillantes Béarnaise Sauce & Aged Parmesan Cheese. Add Ons: Fresh Summer Truffle 10€ per 5gr. Egg Milk Sulphites	15.00€
Haricot vert Roasted Almonds Celery Milk Nuts	16.00€
Purée de pommes de terre Add Ons: Fresh Summer Truffle 10€ per 5gr. Milk	11.00€
Frites French Fries	12.00€

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VEGETARIAN MENU

LES DESSERTS

Moelleux Vanilla Ice Cream & Chocolate Biscuit. Gluten Egg Milk	16.00€
Crème brûlée With Muscovado Sugar & Berries. Egg Milk	16.00€
Tarte fine aux pommes Thin Crust Apple Tarte with Ginger Crumble & Cinnamon Ice Cream. Gluten Egg Milk Nuts	16.00€
Gateau au fromage frais Vanilla Cheesecake with Sour Cherry Sauce. Gluten Egg Milk Nuts	17.00€
Fruit de saison Fresh Seasonal Fruits.	17.00€
Glaces et sorbets (scoop) Vanilla (Milk), Chocolate (Egg Milk Soya), Strawberry (Milk), Mango Sorbet.	4.30€

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VEGAN MENU

HORS D'OEUVRES

Houmous de haricots de lima Crispy Flatbread & Confit Cherry Tomato. Gluten Sesame Sulphites	19.00€
Salade de betteraves Beetroot, Sweet Potatoes, Walnuts, Vegan Yoghurt, Lime & Mint. Nuts Soya Sulphites	25.00€
Salade de beluga Beluga Lentils with Peppers, Cucumber, Dill, Spring Onion & Lemon Oil Dressing. Mustard Sulphites	17.00€
Ratatouille Mediterranean Vegetables with Tomato Sauce & Vegan Feta Cheese. Celery Sulphites	20.00€
Boulettes de viande végétan Vegan Meatball with Tomato Sauce & Vegan Feta Cheese. Celery Gluten Mustard Sesame Soya Sulphites	25.00€

LES PLATS

Linguine a la truffe Linguine with Summer Truffles. Add Ons: Fresh Summer Truffle 10€ per 5gr. Celery	45.00€
Gnocchi à la tomate fraîche Homemade Gnocchi with Confit Cherry Tomatoes & Black Olives. Celery Gluten Sulphites	31.00€
Risotto aux courgettes Fresh Zucchini, Shallots & Lemon Zest. Celery Sulphites	33.00€

PLATS D'ACCOMPAGNEMENT

Salade verte Mixed Leaves Salad. Mustard Sulphites	10.00€
Haricot vert Roasted Almonds. Celery Nuts	16.00€
Frites French Fries.	12.00€

LES DESSERTS

Chocolat mangue Plant Based Milk Chocolate Mousse, Exotic Jelly & Mango-Passion Fruit Sorbet. Lupin Soya	15.00€
Glaces et sorbets (scoop) Vegan Vanilla (Gluten), Vegan Chocolate (Gluten Soya), Mango Sorbet.	4.30€

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Please inform our team of any allergies or dietary requirements before ordering. While every care is taken in the preparation of our dishes, some items may contain or come into contact with allergens. An allergen guide is available. Our team will make every reasonable effort to accommodate dietary needs; however, as food is prepared in centralised kitchens, we cannot guarantee complete separation and therefore cannot accept responsibility for any adverse reactions.

Guests with allergies are kindly invited to speak with the Restaurant Manager or the Chef.

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