

## Tapas

ALL OUR TAPAS DISHES ARE FRESHLY MADE USING THE FINEST QUALITY INGREDIENTS.

**OLIVES** (V GF)  
A selection of black and green olives.  
3.50

**MIXED OLIVES** (V GF)  
Black and green olives served with feta cheese and sundried tomatoes.  
4.00

**TOASTED CIABATTA** (V)  
Served with extra virgin olive oil and balsamic vinegar.  
3.50

**HOUMOUS & GRILLED PITTA** (V H)  
Houmous served with freshly grilled pitta.  
4.00

**LATIN SALAD** (V GF H)  
Mango, pineapple, sliced radishes and cucumber served on a bed of salad leaves with a chilli, coriander and honey dressing.  
4.00

**NACHOS** (V H)  
Lightly salted tortilla chips with Monterey Jack and Cheddar cheese, salsa, guacamole, sour cream and jalapeño peppers.  
5.00

**CHUNKY CHIPS** (V GF H)  
Freshly cut from locally sourced potatoes.  
3.50

**SWEET POTATO FRIES** (V GF)  
Crispy and lightly seasoned.  
4.00

**PATATAS BRAVAS** (V GF H)  
Fried diced potatoes served with a spicy tomato sauce.  
4.00

**CORN ON THE COB** (V GF)  
Rolled in a Cuban herb butter.  
4.00

**GRILLED HALLOUMI** (V)  
Soft and succulent, sliced and lightly char-grilled.  
5.00

**BAKED GOATS CHEESE** (V H)  
Drizzled with honey and topped with sweet potato crisps.  
3.50

**CHORIZO** (GF H)  
Spanish sausage pan-fried in red wine with red pepper and onion.  
4.50

**SLICED MEAT PLATTER**  
Serrano ham, sliced and whole chorizo.  
5.00

**CHICKEN WINGS**  
Hot and kicking chicken wings in a spicy coating.  
5.00

**SPANISH MEATBALLS**  
Beef meatballs in a spicy tomato and herb sauce.  
5.50

**BBQ RIBS**  
Tender pork loin ribs, marinated in a smoky BBQ sauce.  
5.50

**CALAMARI** (H)  
Lightly floured and fried, served with fresh lemon  
5.00

**TIGER PRAWNS** (GF H)  
Pan-fried and sizzling, cooked with garlic butter and red chilli.  
6.50

## Platters

SERVES 2

**THE CUBAN PLATTER**  
Mixed olives with feta cheese and sundried tomatoes.  
Houmous and freshly grilled pitta.  
Serrano ham, sliced and whole chorizo.  
Calamari served with fresh lemon.  
Hot and kicking chicken wings.  
22.00

**VEGETARIAN PLATTER**  
Mixed olives with feta cheese and sundried tomatoes.  
Houmous and freshly grilled pitta.  
Corn on the cob rolled in a Cuban herb butter.  
Crispy sweet potato fries.  
Char-grilled halloumi.  
19.00

# The Cuban

## Burgers & Sandwiches

OUR FAMOUS CUBAN BURGERS ARE FRESHLY MADE BY OUR LOCAL BUTCHER USING THE FINEST QUALITY INGREDIENTS. SERVED WITH HOMEMADE CHUNKY CHIPS OR SWEET POTATO FRIES.

**CUBAN SANDWICH** (H)  
Slow roasted pork belly, Serrano ham, melt Swiss cheese, dill pickles and wholegrain mustard served in a toasted nigella and sesame seed bun.  
10.00

**THE CUBAN**  
An 8oz ground beef burger created with a blend of spices. Filled with baby leaf lettuce, sliced beef tomato, caramelised onions and chipotle mayonnaise.  
11.00

**THE CARIBBEAN**  
An 8oz ground beef burger created with a blend of spices. Filled with pineapple, mango salsa and baby leaf lettuce.  
11.00

**THE MEXICAN**  
An 8oz ground beef burger created with a blend of spices. Filled with guacamole, tomato salsa and baby leaf lettuce.  
11.00

**SLIDERS**  
Three mini burgers of your choice.  
15.00

Customise your burger with Swiss cheese, grilled chorizo, sliced green jalapeños or a fried egg.  
£1.00 per item.

## Paellas

OUR PAELLAS ARE ALL FRESHLY HOMEMADE USING THE FINEST QUALITY INGREDIENTS.

**TRADITIONAL PAELLA** (GF H)  
Delicious paella rice with onions, peppers, peas and saffron braised in white wine with chicken breast, chorizo and tiger prawns.

For one: 9.50

For two 17.00

**VEGETARIAN PAELLA** (V GF H)  
Delicious paella rice with onions, peppers, peas and saffron braised in white wine with aubergine, courgettes, baby spinach and green beans.

For one: 8.50

For two: 16.00

**CRAYFISH & CHORIZO PAELLA** (GF H)  
Delicious paella rice with onions, peppers, peas and saffron braised in white wine with garlic, crayfish and chorizo.

For one: 9.50

For two: 17.00

## Desserts

**CHURROS (SPANISH DOUGHNUTS)** (V)  
Dusted with cinnamon sugar and served with caramel sauce.  
5.00

**ICE CREAM & SORBETS (2 scoops)** (V GF)

Vanilla pod ice cream  
Coconut & pineapple ice cream  
Sparkling Champagne sorbet  
Zesty lemon sorbet  
4.00

V = VEGETARIAN      GF = GLUTEN FREE      H = HOMEMADE

AN OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO TABLES OF 4 OR MORE

IF YOU SUFFER FROM ANY ALLERGIES PLEASE NOTIFY A MEMBER OF STAFF. INFORMATION IS AVAILABLE UPON REQUEST. ALTHOUGH NONE OF OUR DISHES CONTAIN NUTS WE CANNOT GUARANTEE THAT ALL OF OUR PRODUCTS COME FROM A NUT-FREE ENVIRONMENT.