

the
CUBAN

Starters

Calamari 5.95

Squid rings are a classic tapas dish. The batter is deliciously light. Served with aioli on the side.

Crispy Cassava Chips 5.95 V G

These cassava chips are crispy in the outside and fluffy on the inside. Topped with crumbled Feta cheese with a side of green chimichurri sauce and fresh lime.

Queso Frito 6.95 V

12 month cured Spanish hard cheese. Made from pasteurized sheep's milk of the Manchego breed exclusively from Castilla La Mancha. The combination of the golden crust with the oaky flavor of the honey, creates a mouth-watering fusion.

Pulpo a la Vinagreta 6.95 G

Slow cooking and temperature precision is the key for an incredibly tender and flavorful octopus. Marinated in a delicate and aromatic vinaigrette.

Boquerones 5.95 G A

Marinated in garlic and parsley seasoning. Accompanied with sea-weed buttered crouton topped with sea salt and freshly cracked black pepper.

Aubergine Roulade 4.95 V G

Thinly sliced and lightly grilled Aubergine shaped into a roulade with garlic, basil and tomato.

Cured Meat Board for two 15.95 G

A charcuterie delicacy served on a wooden board with meat cuts from different parts of Spain. Jamon Serrano, Cured Pork Loin and Salchichon Iberico. Served with Manzanilla Unfiltered Olive Oil, Cabernet Sauvignon Balsamic Vinegar, rustic bread, caper berries and whole roasted garlic.

Mixed Olives 5.95 V G

Both Manzanilla and Sevillian Gordal are best known internationally due to the balance between pulp and stone. Our unique marinade works wonderfully with the flavor and texture of these two exquisite olives. Served with warm bread on the side.

V Vegetarian G Gluten Free A Contains Alcohol N Contains Nuts

All our prices are inclusive of VAT and are in pounds sterling. While we do our best to reduce the risk of cross-contamination in our restaurant, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Ask your server for additional information on dishes. Please bring all allergy and dietary requirements to your server's attention before ordering. Some dishes may contain bones. We may need to change or withdraw this menu from time to time due to local events. All items will be presented on a single bill.

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Mains

Trio of Pork 19.95 G

An elegant dish smoked in-house using Beech Wood with three separate cuts. Pork Belly, slow-cooked for 36 hours using the Sous Vide method allowing the natural fats to melt slowly and baste the meat underneath. 9-hour-braised Pig Cheeks, packed with flavor, extremely tender. Also a Pork Fillet medallion. Served with caramelized onions, garlic and sage mash potato and cider sauce.

Pork Belly 14.95 G

Slow-cooked for 36 hours on a bed of fry cassava. Surrounded by silver skin onion, soya beans and a touch of Spanish chorizo. Finished with a ginger glaze.

Confit a Leg of Rabbit 18.95

Slow braised rabbit leg served with pearl barley, asparagus puree and mustard sauce.

Paella V G

Originating in the region of Valencia, paella is a traditional Spanish rice dish garnished with vegetables, chicken or shellfish. Paella is cooked in the open air and eaten straight from paellera, traditionally accomplished by wedge of lemon and tomato.

o Vegetarian 15.95/10.95

o Chicken 18.95/14.95

o Seafood 22.95/15.95

Rack of Lamb 19.95 G

Rack of lamb, roasted in a cast iron pan with crushed new potatoes, cherry tomatoes on the vine and garlic olives.

Tacos de Carne 13.95

These tacos are a combination of slowed cooked shredded beef finished with peppers and red onions plated in two oven baked tortilla shells. Served with sour cream, guacamole and tomato salsa.

Add a side: Rice or Fries

Gratinada A La Cubana 12.95 V G

Oven baked vegetable gratin with layer of green lentils served with avocado salad.

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Grill

Cuban Burger 12.95

One of our house specialties is the 8OZ beef burger patty. With its four sides, it comes with Monterey Jack cheese, a bed of lettuce, tomatoes, gherkins and fresh homemade burger sauce.

Change your patty for a chicken breast or double it with extra 5.95

Add extra:

Pulled beef 2.50, Pulled chicken 2.50, Pulled pork 2.50, Bacon 1.50, Blue Cheese or Brie 1.50, Go Red Hot Dutch cheese 1.50

Sirloin steak 8oz 19.95 G

Served with handcrafted triple cooked chips and house salad

Rib eye steak 8oz 20.95 G

Served with handcrafted triple cooked chips and house salad

T bone steak 16oz 32.95 G

Served with handcrafted triple cooked chips and house salad

Choose one of our six homemade butters or sauces

- o Herb and garlic butter
- o Applewood smoked brie with honey butter
- o Red wine butter
- o Blue cheese butter
- o Peppercorn sauce 2.00
- o Porcini mushrooms sauce 2.00

Pollo a la Parilla 14.95 G

Cuban chicken kebab. 24-hour marinated thigh. Skewered with seasonal vegetables, cooked on a charcoal grill to maximize the flavor. Served with skinny fries and celeriac remoulade.

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Fish

Cuban Seafood Cassoulet 15.95 G

A Cuban combo of selected shellfish, white and smoked fish gently cooked in a rich seafood broth accompanied with rustic bread and a squeeze of lemon.

Grilled whole Sea bream 16.95 G

Delivered to us fresh. Cooked in charcoal to infuse the smoky flavor, served with baked fennel and tomato in the vine. Finished with lemon and garlic butter.

Chef specialty

Ask your waiter for today's special.

Black paella (Arròs negre) 16.95 G

Arroz negro (or black rice in Spanish) is a type of paella made with natural squid ink. The rice is cooked with a seasonal seafood mix. Enjoy this unique dish with a whole stuffed squid on top.

Salad

Plant Pot Salad 12.95 V

Goat cheese mousse based dish topped with olive soil and planted baby vegetables. Serve with Homemade crispy bread.

Ensaladilla Rusa 10.95 V G

Latin American potato based salad. Creamy and silky with homemade mayonnaise, you will find on this dish sweet and tender carrots, peas, black olives and roasted red peppers.

Beetroot and Pistachio Salad 10.95 V G

A combination of roasted root vegetables with feta cheese, toasted pistachio and a pineapple and ginger dressing.

Add chicken breast 2.95

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Dessert

Poached pears in spiced red wine 5.50 V G

White chocolate Panna cotta 5.50 V G

Passion fruit jelly, lemon crème and lychee vodka sorbet 6.50 V G A

Ice cream 3.95 G

Strawberry / Vanilla / Chocolate

Sorbet 3.95 G

Lemon / Mango

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