

MENU

PLATA DE TAPAS

Cuban Breads	65
Served with Salsa & Lime Mayo	
Mussels	72
In a Creamy White Wine & Garlic Sauce	
Served with Cuban Bread	
Soul in a Bowl	75
Peri-Peri Chicken Livers Served with Cuban Bread	
Riblets	95
Succulent Pork Belly Ribs Smothered in a Honey, Soy and Ginger Sauce.	

Nachos Tradicionales	78
Classic Cheesy Nachos Served with Avo & Salsa	
-Add Extra Chicken	50
Chilli Poppers	76
Jalapenos Stuffed with Cheese & Sweet Chilli Sauce	

EL PLATO PRINCIPAL LOS MARISCOS (SEAFOOD)

Paella for One	225
Calamari, Line Fish, Prawns, Mussels, Chicken, Chorizo and Peas, tossed in Spiced Rice & squid Tentacles	
Cape Calamari	185
Deep fried Calamari, Served with Chips or Rice & Tartare Sauce	
Pescado de Habana	235
Fresh Line Fish of the Day, Pan-fried in Lemon Butter topped with Mussels & Grilled Pineapple, served with Rice, Chips or Mashed Potatoes & Vegetables with Toasted Almonds	

Mejillones	192
Cuban Fresh Mussels poached in a Creamy Garlic & White Wine & Dill Sauce, served with Cuban Bread	
12 Grilled Prawns	345
Served on a Skewer & drenched in Lemon Butter Sauce Served with Chips or Rice	

EL PLATO PRINCIPAL CARNE

Spicy Lamb Gambou Curry	235
Slow cooked Lamb Neck served in a potjie with Fragrant Rice, Salsa & Mazavarou	
Beef Burger	125
Pure Sirloin Beef Patty served on a toasted Bun with Chips	
Diablo Rum Burger	185
2 Pure Sirloin Beef Patties topped with Jalapenos, Emmenthal & Bacon, served on a toasted bun with Rum Sauce and Chips	

Chicken Burger	125
Grilled Free Range Chicken Breast served on a toasted Bun with Chips	
Chicken Tortilla	165
Stuffed with Chicken, Creamed Spinach & Feta, topped with Onion Rings, Peri-Peri Sauce & Greek Yoghurt, served with a Side Salad	



EL PLATO PRINCIPAL VERDURA- **VEGANO

- **Vegetarian Burger 125**
Butternut based patty served on a toasted bun with Chips
- ** Creamy Spinach Spring Rolls 72**
Served with Sweet Chilli Sauce

- **Vegetarian Tortilla 145**
Coconut Creamed Spinach, Brinjals, Tomatoes & Olives Wrapped in a Gluten free Tortilla, topped with Peri-Peri sauce, served with a Side Salad

ENSALADA

- Smoked Salmon Trout Salad 178**
With Pickled Cucumbers, Cream Cheese Ball, Radish, Crispy Capers, Peppadews, Spring Onion & Melba Toast. Drizzled with Asian Dressing.

- **For the Greeks 118**
Creamy Feta on a bed of crisp lettuce, Rosa Tomatoes, Pickled Cucumber, Red Onions, Olives & Crispy Capers. Drizzled with a Honey & Mustard Dressing.

FROM THE SMOKE HOUSE

- Beef Brisket 245**
Served with a sweet BBQ glaze, Chips & Coleslaw
- Eisbein 245**
Slow cooked & smoked served with Coleslaw & Chips
- Medio Pollo Miso 185**
Smoked half chicken, served with Coleslaw and Chips

- Bay of Pigs**
Succulent pork Belly Ribs smothered in a Honey, Soy & Ginger sauce Served with Chips
- Half 185
- Full 285

POSTRES

- Castro's Government Torrejas 78**
Homemade bread and butter pudding with Cranberries & Raisins, served with a Rum sauce & Vanilla Ice Cream
- Plantain Cigars 72**
Wrapped in Phyllo pastry, served with a Rum Dulce de Leche.
- Dark Chocolate Salami**
Laced with Brandied dried fruits served with Vanilla Ice Cream & Candied orange.
- Served with Espresso 72
- Jägermeister 75

BEBIDAS DE POSTRE

- Whiskey Dom Pedro Jameson Caskmates
- Stout Edition 65
- Frangelico Dom Pedro 65
- Kahlua Dom Pedro 65
- Rum Pedro Havana Club Anejo 7 68
- Double Velvet Dom Pedro Cape Velvet 68

WINE MENU

White Wines

	Glass	Bottle
Steenberg Sauvignon Blanc	92	365
Franschhoek Cellars Sauvignon Blanc		235
Boschendal 1685 Chardonnay	77	305
Haute Cabriere Unwooded Chardonnay		215
Franschhoek Cellars Chenin Blanc	65	225
Spier Signature Chenin Blanc		205
Spier Good Natured Organic Sauvignon Blanc		285

Red Wines

Franschhoek Cellars Merlot	70	245
Steenberg Merlot		495
David Finlayson Berry Box Merlot		275
Zandvliet Shiraz	85	335
Spier Signature Cabernet Sauvignon	69	275
Brampton Cabernet Sauvignon		235
Steenberg Five Lives Blend		465
Spier Good Natured Organic Cabernet/Shiraz		285

Blush Wines

Gorgeous Chardonnay / Pinot Noir	62	240
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Mcc & Champagne

Baglietti no7 Organic Prosecco Rose	85	425
Steenberg Sparkling Sauvignon Blanc		405
Boschendal Brut NV		425
Steenberg 1682 Chardonnay MCC 1500ml		890
Moet & Chandon		1550

Notes on Menu:

Corkage R120 per bottle / 4 guests

A customary service fee of 10% may be added to your bill

A service fee of 15% will be added to tables of 8 or more

Cake Plate Charge R25 per person

Please inform us of any dietary requirements you may have so that we can try and accommodate them to the best of our ability

** Vegetarian

COCKTAILS

CLASSIC MOJITO

Bacardi Carta Blanca muddled with fresh lemon slices, pure cane sugar and torn mint leaves churned, unstrained with crushed ice and charged with soda

MARGARITA

Rooster Rojo Blanca, Butlers Triple Sec & Lime

LONG ISLAND ICED TEA

Rooster Rojo Blanco, Butlers Triple Sec, Bacardi Carta Blanca, Stolichnaya Vodka & Bombay Dry Gin

PINA COLADA

Bacardi Carta Blanca, Pineapple juice & Coconut Cream

CAMOKIWI

Bombay Dry Gin, Kiwi & Mint

MANGO & CHILLI MOJITO

Bacardi Carta Blanca, Mango, Chillies, Lemon & Mint

CAPE TO CUBA

Bombay Dry Gin, Butlers Blue Curacao, Peach Schnapps, Bacardi Carta Blanca & Pineapple Juice

STRAWBERRY DAIQUIRI

Bacardi Carta Blanca, Strawberry Puree

CUBAN SUNRISE

Bacardi Carta Blanca, Rooster Rojo Blanco, Peach Schnapps, Grenadine & Orange Juice

MAI TAI

Bacardi 4 Year, Disaronno Amaretto, Butlers Triple Sec & Orange Juice

HIBISCUS & CRANBERRY MOJITO

Bacardi Carta Blanca, Hibiscus, Mint, Lemon & Cranberry Juice

WOODFORD RESERVE RYE SOUR

Woodford reserve Rye Whiskey, Butlers Triple Sec, Yuzu & Pineapple Juice

CAIPIRINHA

Cachaca 51, Limes, Brown Sugar & Lemon Juice

PEACHES & CREAM

Bacardi Carta Blanca, Peach Schnapps, Peach Puree & Cream

CUBA LIBRE

Bacardi 4 Year, Limes & Cola

VOODOO

Stolichnaya Vodka, Butlers Blue Curacao, Southern Comfort Black & Pineapple Juice

COSMOPOLITAN

Ketel One Vodka, Butlers Triple Sec & Cranberry Juice

FRENCH 75

Hennessy Cognac, Butlers Triple Sec & Baglietti no 7 Prosecco Rose

CHERRY ON TOP

Butlers Cherry, Morello Cherry Syrup, Stolichnaya Vanilla & Cream

HAIL MARY

Stolichnaya Vodka & Spicy Seasoned Tomato Cocktail

OLD FASHIONED

Bulleit Bourbon, Toscello Orange Bitters, Treacle Sugar & Butlers Van Der Hum

BRANDY ALEXANDER

Hennessy Cognac, Kahlua, Frangelico, Cream & Nutmeg

WHITE RUSSIAN

Stolichnaya Vodka, Kahlua & Cream

CLASSIC MARTINI

Bombay Dry Gin or Kettle one Vodka, Martini Extra Dry Vermouth

ROOSTER ROJO SANTERIA

Rooster Rojo Repasado, Hibiscus, Butlers Triple Sec, Lime & Tajin

BOMBAY TRILLIUM

Bombay Sapphire, Jorgensons Absinthe & St Germaine Elderflower

NEGRONI

Campari, Malfi Arancia and Martini Rosso

WATERMELON MARGARITA

Rooster Rojo Blanco, Triple Sec and Slojo Watermelon

WATERMELON GIN BULL

Bombay Dry Gin, Red Bull Watermelon

BLACK MANHATTAN

Averna Amaro, Woodford Bourboun, Bitters & Orange Bitters

BLOODY MEXICAN

Cazadarez Silver, Tomato Cocktail, Jalapeno & Tajin

BOULEVARDIER

Campari, Woodford Rye, Martini Rosso, Orange Bitters

CADILLAC MARGARITA

Patron Silver, Cointreau, Fresh Lime, Lime Leaf Syrup

CHOCOLATE CONTESSA

Woodford Rye, Averna Amaro, Frangelico, Crème de Cacao, Vanilla

ESPRESSO MARTINI

Ketel One Vodka, Kahlua, Espresso & Vanilla

JOU MA SE MARTINI

Stolichnaya Vanilla, Passoa, Passionfruit & Prosecco

MANGO & CHILLI MARGARITA

Rooster Blanco, Triple Sec, Mango and Chilli

MATAHARI

Bombay Sapphire, Martini Fiero, Pink Tonic & Cinnamon

MIMOSA

Steenberg Sparkling Sauv Blanc & Orange Juice

MONACO SPRITZ

D'Usse VSOP, Martini Fiero, Hibiscus & Martini Prosecco

NUTTY GRASSHOPPER

Crème de Cacao, Frangelico, Peppermint & Cream

PALOMA GAZADOREZ

Cazadarez Silver, Grapefruit, Lime Leaf Syrup

RUM & RASBERRY

Bacardi Carta Blanca, Chambord & Cranberry

SAPPHIRE MARTINI

Bombay Sapphire, Martini Blanco & Blue Curacao