

# CAPE TO CUBA<sup>★</sup>

EST. 1999



## FOOD & DRINKS MENU

**CUBA**

*Land  
of Romance*

WiFi Password: CAPECUBAGUEST    EMAIL: KALKBAY@CAPETOCUBA.COM



CAPE TO CUBA



CAPETOCUBARESTAURANT

WWW.CAPETOCUBA.COM

165 MAIN ROAD, KALK BAY, CAPE TOWN 021 788 1566

# THE MENU

## PLATA DE TAPAS

|   |  |
|---|--|
| <b>Portuguese Sardines</b> 130<br>Crusted in Salt & Semolina,<br>served with Cuban Flat Bread & Salsa Verde   | <b>Cuban Bread</b> 70<br>Served with Lime Mayo & Salsa   |
| <b>Deep Fried Calamari Tubes</b> 115<br>Served with Tartare Sauce   | <b>Soul in a Bowl</b> 98<br>Peri-Peri Chicken Livers,<br>served with Cuban Bread   |
| <b>Cajun Grilled Calamari Tubes</b> 115<br>Pan fried with Peppers, Olives & Capers                            | <b>Chilli Poppers</b> 98<br>Pickled Jalapenos Stuffed with<br>Cheese, served with Sweet Chilli Sauce                     |
| <b>Cheesy Nachos Tradicional</b> 115<br>Baked Nachos with Cheese sauce, Jalapenos,<br>Avo, Sour Cream & Salsa | <b>Fresh Oysters</b> SQ<br>Each served from our Oyster Tank  |
| <i>with Spiced Chicken</i> 150  | <b>Mimosa &amp; 3 Oysters</b> 150<br>3 Oysters served with a Mimosa  |
| <i>with Mojo Pulled Pork</i> 165  | <b>Fish Taco</b> 98<br>Deep-fried Fish served in a soft<br>Taco shell with fresh slaw, Pineapple<br>Avo & Apple Mayo     |
| <b>Crab Fritters</b> 95<br>Crab Fritters, served with a Coriander &<br>Apple Mayo                             | <b>Marinated Olives</b> 88<br>Mixed Olives, Marinated in Garlic,<br>Olive Oil, Rosemary & Chilli,<br>with Balsamic Glaze |
| <b>Mussels</b> 110<br>Poached in a Creamy White Wine & Dill<br>Sauce, served with Cuban Bread                 | <b>Chicken Empanadas</b> 105<br>Served with Coriander Chutney  |
| <b>Pork Empanadas</b> 110<br>Served with Coriander Chutney  | <b>Vegetable Spring Rolls</b> 98<br>Served with Sweet Chilli Dip   |
| <b>Pork Loin Riblets</b> 128<br>Served with our Signature BBQ & Hoisin<br>Basting sauce                       | <b>Roasted Artichokes</b> 92<br>Oven Roasted with Garlic,<br>Lemon & Thyme   |
| <b>Cuban Bread &amp; Dips</b> 110<br>Homemade Hummus & Baba Ghanoush<br>Served with Cuban Breads              |  |
| <b>Prawn Cocktail</b> 135<br>Prawns, Tomato Salsa & Lettuce,<br>Avo & Mary Rose Dressing                      |  |

P.S. SOME OF OUR DISHES CONTAIN NUTS & SESAME

## EL PLATO PRINCIPAL LOS MARISCOS (SEAFOOD)

|   |             |
|---|-------------|
| <b>Our Signature Paella For 1</b>   | <b>325</b>  |
| Calamari, Line Fish, Prawns, Mussels, Chicken, Chorizo & Peas tossed in a Spiced Rice   |             |
| <b>Crispy Fried Whole Seabream</b>  | <b>295</b>  |
| Semolina Crusted Seabream, served with Caribbean Rice & Lemon Butter  |             |
| <b>Pescado de Habana</b>  | <b>285</b>  |
| Line Fish served on Roast Vegetables, Topped with Grilled Pineapple & Coriander. Served with Lemon Butter sauce and a choice of Spiced Rice Or Hand Cut Chips |             |
| <b>10 Grilled Prawns</b>  | <b>445</b>  |
| Served on a Skewer, drenched in Lemon Butter sauce. Served with Spiced Rice or Hand Cut Chips   |             |
| <b>Seafood Linguini</b>   | <b>325</b>  |
| Line Fish, Prawns, Mussels & Calamari Served in a Creamy Gruyere Sauce  |             |
| <b>Seafood Platter for 1</b>  | <b>795</b>  |
| A feast of Line Fish, Prawns, Patagonian Calamari Tubes & Mussels. Served with our Signature Paella<br><i>ADD Crayfish</i>                                    |             |
| <b>Seafood Platter for 2</b>  | <b>2050</b> |
| Double the Delish, Includes a Crayfish  |             |

## EL PLATO PRINCIPAL CARNE

|   |            |
|---|------------|
| <b>Lobster Burger</b>   | <b>365</b> |
| Lobster Meat poached in Butter Served on a toasted Brioche Bun, with a Clarified Butter Sauce, Apple Mayo & Hand Cut Chips  |            |
| <b>Diablo Rum Burger</b>  | <b>215</b> |
| Your choice of 2 Pure Beef or Chicken patties, Topped with Grilled Jalapeno, Emmenthal Cheese & Bacon on a toasted Brioche bun. Served with a Rum Sauce & Hand Cut Chips                                  |            |
| <b>Tortilla de Verdura (V)</b>  | <b>185</b> |
| Hummus, Roasted Vegetables & Rocket in a Gluten-Free Wrap Topped with Coriander Chutney<br><i>with Pulled Pork</i> <b>225</b><br><i>with Spiced Chicken</i> <b>220</b><br>Served with Salad & Onion Rings |            |
| <b>Cuban Pulled Pork Sandwich</b>   | <b>225</b> |
| Made the Traditional Cuban way with Mojo Pulled Pork, Ham, Emmenthal Cheese, Mustard, Red Onion & Gherkins. Served on Crispy toasted Ciabatta with Hand Cut Chips   |            |
| <b>Chicken Limone</b>   | <b>225</b> |
| Tender Chicken Breast, Pan Fried in a Lemon Butter & Caper sauce. Served with Linguini, Artichokes & Preserved Lemon  |            |

## ENSALADA

### **Smoked Salmon Salad** 245

Crispy Ginger, Pickled Cucumber, Dill, Cream Cheese, Goat's Cheese Balls, Cos Lettuce, Crispy Capers & Spring Onion. Drizzled with Asian Sesame Dressing, served with Melba Toast.

### **Aromatic Couscous & Chickpea Salad** 175

Peppers, Cranberries, Spinach, Roasted Vegetables, Sundried Tomatoes, & Grilled Pineapple. On a bed of Rocket, with a Herb Dressing, topped with Toasted Almonds & Pumpkin Seeds

### **Ensalada de Pollo** 215

Smoked Chicken Breast on a bed of Rocket & Greens with Baby Tomatoes, Sweet Corn, Red Onion, Cucumber, Grilled Pineapple, Black Sesame Seeds & House Dressing

### **Espina Salad** 195

Baby spinach, Caramelized Pears, Blue Cheese, Parmesan shavings, Candied Almonds, Cranberries. Served with Crispy Spinach Spring Rolls & a Tangy Blue Cheese Dressing & Crispy Bacon Bits

## POSTRES

### **Castro's Government Torrejas** 95

Homemade Brioche & Butter Pudding, With Cranberries, Raisins & Apricot. Served with a Rum Sauce & Vanilla Ice Cream

### **Plantain Cigars** 90

Cinnamon dusted & wrapped in Crispy Pastry, Served with Rum Dulce de Leche Sauce

### **Milk Tart Spring Rolls** 90

Served with Vanilla Ice Cream

### **Churros** 90

Mexican inspired Vanilla Flavoured Churros, Dusted with Cinnamon Sugar, served with a Rum Chocolate dip

## SEE OUR SELECTION OF CUBAN CIGARS IN OUR HUMIDORS

### NOTES ON MENU:

Corkage R150 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 R35 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  
(V) Vegetarian

# SPIRITS MENU

## Whiskey

|                            |     |
|----------------------------|-----|
| Johnnie Walker Black Label | 50  |
| Johnnie Walker Gold Label  | 85  |
| Johnnie Walker Green Label | 115 |
| Johnnie Walker Blue Label  | 345 |
| Johnnie Walker 18 year     | 165 |
| Jamesons                   | 48  |
| Bulleit Bourbon            | 62  |
| Dewars 15 year             | 69  |
| Singleton 12 Year          | 67  |
| Teeling Small Batch        | 60  |
| Southern Comfort Black     | 25  |
| Jack Daniels               | 40  |
| Bains                      | 40  |



## Rum

|                      |    |
|----------------------|----|
| Bacardi Carta Blanca | 30 |
| Bacardi Carta Negra  | 30 |
| Bacardi 4yr          | 45 |
| Bacardi 8yr          | 58 |
| Bacardi Spiced       | 30 |
| German Cachaca       | 55 |
| Stroh Rum            | 50 |



## Cognac & Brandy

|                          |     |
|--------------------------|-----|
| Klipdrift Export         | 25  |
| Klipdrift Premium        | 35  |
| D'Usse VSOP              | 110 |
| Hennessy VS              | 70  |
| Buisquit & Dubouche VSOP | 90  |

## Vodka

|                     |    |
|---------------------|----|
| Grey Goose          | 60 |
| Ketel One           | 45 |
| Ciroc               | 75 |
| Stolichnaya Vanilla | 35 |
| Smirnoff            | 32 |

## Tequila

|                    |     |
|--------------------|-----|
| Cazadores Silver   | 45  |
| Cazadores Reposada | 52  |
| Cazadores Anejo    | 65  |
| Don Julio Blanco   | 80  |
| Don Julio Reposada | 120 |
| Don Julio Anejo    | 160 |



|                    |     |
|--------------------|-----|
| Don Julio 1942     | 480 |
| Montelobos Mezcal  | 150 |
| Patron Silver      | 90  |
| Patron Reposada    | 110 |
| Patron Anejo       | 125 |
| Casamigos Blanco   | 65  |
| Casamigos Reposada | 100 |
| Casamigos Anejo    | 160 |



## Gin

|                      |    |
|----------------------|----|
| Tanqueray London Dry | 36 |
| Tanqueray Sevilla    | 38 |
| Tanqueray Royale     | 38 |
| Tanqueray No.10      | 60 |
| Ginologist Zero      | 28 |
| Bombay Sapphire      | 40 |



## Aperitifs

|                          |    |
|--------------------------|----|
| Campari / Aperol         | 38 |
| Cinzano Dry/Rosso/Bianco | 25 |
| Aveno Amaro              | 38 |
| Absinthe Jorgenson       | 65 |
| Cape Ruby Port           | 30 |
| Jägermeister             | 32 |

## Liqueurs

|                     |    |
|---------------------|----|
| Disaronno Amaretto  | 45 |
| Baileys Irish Cream | 35 |
| Amarula             | 25 |
| Cointreau           | 52 |
| Frangelico          | 35 |
| Limoncello          | 35 |
| Kahlua              | 42 |
| Wild Peach Schnapps | 25 |



# WINE MENU

# DRINKS MENU

## White Wine

|                                   | Glass | Bottle |
|-----------------------------------|-------|--------|
| Steenberg Sauvignon Blanc         |       | 398    |
| Franschhoek Sauvignon Blanc       |       | 245    |
| Boschendal Chardonnay             |       | 365    |
| Franschhoek Chenin Blanc          | 75    | 245    |
| Darling Cellars Chenin blanc      | 82    | 285    |
| Durbanville Hills Chardonnay      | 68    | 245    |
| Durbanville Hills Sauvignon Blanc | 68    | 245    |

## Red Wine by the bottle

|                                      |    |     |
|--------------------------------------|----|-----|
| Franschhoek Merlot                   |    | 258 |
| Steenberg Merlot                     |    | 595 |
| Zandvliet Shiraz                     | 98 | 395 |
| Darling Cellars Cabernet Sauvignon   | 92 | 360 |
| Durbanville Hills Cabernet Sauvignon | 68 | 245 |
| Durbanville Hills Merlot             | 65 | 245 |

## Blush Wine by the bottle

|                         |    |     |
|-------------------------|----|-----|
| Nederburg Grenache Rose | 75 | 295 |
| Zandvliet Syrah Rose    |    | 265 |

## MCC & Champagne

|                                     |    |        |
|-------------------------------------|----|--------|
| Steenberg Sparkling Sauvignon Blanc | 89 | 395    |
| Graham Beck Brut 1500ml             |    | 995    |
| Graham Beck Brut 750ml              |    | 575    |
| Graham Beck Brut Rose               |    | 575    |
| Moët & Chandon                      |    | 1,650  |
| Martini Prosecco                    |    | 598    |
| Louis Roederer Christal             |    | 18,500 |

## Beers And Ciders

|                                  |    |
|----------------------------------|----|
| Castle Double Malt               | 48 |
| Corona                           | 52 |
| Corona Cero Non-Alcoholic        | 52 |
| Brutal Fruit Spritzer Strawberry | 48 |
| Heineken                         | 45 |
| Windhoek Draught                 | 55 |
| Salito                           | 52 |
| Bernini Blush/Classic            | 42 |
| Hunters Dry                      | 47 |
| Savanna Dry/Light                | 54 |
| Savanna 0.0 Non-Alcoholic        | 54 |
| Heineken Non-Alcoholic           | 45 |

## Beers on Tap

|                          | 330ml | 500ml |
|--------------------------|-------|-------|
| Stella Artois            | 42    | 60    |
| Castle Lite              | 40    | 58    |
| Heineken Lager           | 42    | 62    |
| Windhoek Lager           | 43    | 60    |
| Jack Black Brewers Lager | 46    | 65    |

## Cold Beverages

|   |    |
|---|----|
| Coke, Coke Zero, Dry Lemon, Lemonade, Soda Water, Ginger Ale, Pink Tonic, Tonic Water | 30 |
| Sprite Zero   | 35 |
| Tomato Cocktail   | 69 |
| Agua Still/Sparkling Water 750ml  | 50 |
| Appeltizer/Red Grapetizer   | 54 |
| Redbull, Sugar Free, Watermelon, Peach Cordials                                       | 10 |
| Juice Orange, Pineapple, Cranberry  | 35 |
| Rock Shandy, Steel Works  | 38 |
| Bos Ice Tea Peach or Lemon  | 45 |

# COCKTAIL MENU

## TEQUILA COCKTAILS

- Margarita** 145  
Cazadores Blanco, Triple sec, Lemon & Lime  
Served Shaken or Frozen
- Mango Chilli Margarita** 145  
Cazadores Blanco, Mango, Chilli, lemon & Lime
- Frozen Watermelon Margarita** 145  
Cazadores Blanco, Triple sec, Watermelon & Lime
- Cherry Margarita** 165  
Cazadores Blanco, Cherry Liqueur, Disaronno  
Amaretto
- Margarita Jug** 650  
Cazadores Blanco, Triple sec, Lemon & Lime.  
Served Frozen
- Salrita** 180  
Frozen margarita Served with a Salitos Tequila  
Flavoured Beer
- Peacharita** 120  
Cazadores Blanco, Red Bull Peach, and fresh lime
- Paloma** 110  
Don Julio Blanco, Grapefruit, Lemon & Lime,  
Soda water

## RUM COCKTAILS

- Classic Mojito** 110  
Bacardi Carta Blanca Muddled with Fresh lemon,  
Pure Cane Sugar, & Mint Leaves. Crushed ice and  
Charged with Soda
- Mango & Chilli Mojito** 115  
Bacardi Carta Blanca, Hibiscus, Fresh Lemon,  
Mint & Cranberry juice
- Hibiscus & Cranberry Mojito** 115  
Bacardi Carta Blanca, Fresh Lemon & Mint Leaves
- Watermelon Mojito** 115  
Bacardi Carta Blanca, Fresh Watermelon  
& Mint Leaves
- Frozen Strawberry Daquiri** 105  
Bacardi Carta Blanca & Strawberries

- Caipirinha** 125  
Germana Cachaca, Fresh Limes, Simple Syrup &  
Lemon juice
- Cuba Libra** 130  
Bacardi 4 Year, Fresh Limes & Coke/  
Coke Sugar Free
- Mai Tai** 115  
Bacardi 4 Year, Bacardi Carta Blanca, Disaronno  
Amaretto, Triple Sec & Orange Juice
- Cuban Sunrise** 125  
Bacardi Carta Blanca, Tanqueray, Cazadores Silver,  
Smirnoff 1818, Triple Sec & Lemon Juice
- Piña Colada** 155  
Bacardi Carta Blanca, Pineapple,  
Coconut & Cream
- Raspberry Ripple** 115  
Bacardi Carta Blanca, Bacardi Carta Negra,  
Raspberry, Banana, and Pineapple Juice

## VODKA COCKTAILS

- Jo Ma Se Martini** 125  
Stolichnaya Vanilla, Passionfruit, Lemon & Lime  
& Martini Proseco
- Raspberry & Limoncello Martini** 130  
Ketel One Vodka, Cointreau,  
Limoncello & Frozen Raspberries
- Espresso Martini** 160  
Ketel One Vodka, Kahlua, Espresso, Vanilla Syrup
- Cherry On Top** 95  
Stolichnaya Vanilla, Butlers Cherry, Morello  
Cherry Syrup, Fresh cream
- Cosmopolitan** 90  
Smirnoff 1818, Triple Sec & Cranberry Juice
- Hemingway Screwdriver** 90  
Smirnoff 1818, Blue Curacao,  
Grenadine & Orange Juice
- Hail Mary** 120  
Ketel One Vodka, Seasoned Tomato Cocktail,  
Celery & Pickles



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# COCKTAIL MENU

## GIN COCKTAILS

**Sapphire Martini** 98  
Bombay Sapphire, Cinzano Extra Dry,  
served with a twist

**Pink Flamingo** 110  
Tanqueray Sevilla, Cinzano Bianco,  
Watermelon & Hibiscus

**Trillium** 98  
Tanqueray, Elderflower, a touch of  
Absinthe & lime

**Gin & Basil Gimlet** 125  
Tanqueray, Basil syrup, Vanilla syrup,  
Fresh Basil and Lemon & Lime

**Sapphire Watermelon Bull** 110  
Bombay Sapphire & Watermelon Redbull

**Camokiwi** 135  
Tanqueray, Kiwi & Fresh mint. Served Frozen

## MIXED COCKTAILS

**The Cuban Stealth** 145  
Bulleit Bourbon, Amaro, Aperol,  
Lime and a dash of Stella Artois.

**Voodoo** 105  
Southern Comfort Black, Butlers Banana, Smirnoff  
1818, Grenadine Blue Curacao & Pineapple Juice.

**Mimosa** 75  
Steenberg Sparkling & Orange Juice

**Pineapple Highball** 120  
Johnnie Walker Black, Pineapple,  
Soda water & Ginger Ale

**Aperol Spritz** 165  
Aperol & Martini Proseco

**Long Island Ice Tea** 145  
Bacardi Carta Blanca, Tanqueray, Cazadores,  
Smirnoff 1818, Triple Sec, & Lemon Juice  
Served with Coke/No Sugar/Cranberry Juice

**Peach on the Beach** 169  
Bulleit Bourbon, Peach Schnapps, Peach,  
Grenadine & Orange juice

**Negroni** 110  
Tanqueray Sevilla, Campari,  
Cinzano Rosso & Orange Bitters

**Old Fashioned** 135  
Bulleit Bourbon, Van der Hum,  
Orange Bitters & Treacle Reduction

**Bulleit Sour** 145  
Bulleit Bourbon, Yuzu, Tripple Sec  
& Pineapple Juice

**Cape to Cuba** 110  
Tanqueray, Blue Curacao, Peach Schnapps,  
Barcardi Carta Blanca & Pineapple Juice.

## DESIGNATED DRIVERS

**Virgin Mojito** 85  
Fresh Lemon & Mint, Pure Cane Sugar,  
Lemon juice & Soda

**Virgin Mango Chilli Mojito** 85  
Mango, Fresh Lemon, Chilli, Mint & Soda

**Summer Twist** 92  
Redbull Peach, Pineapple Juice,  
Strawberries & Fresh Mint

**Hibiscus & Berry Cooler** 85  
Hibiscus, Fresh Lemon & Mint,  
Cranberry juice and Soda

**Virgin Mary** 80  
Seasoned Tomato Cocktail, Celery & Pickles

**Virgin Pina Colada** 115  
Pineapple, Coconut & Cream

**Virgin Strawberry Daiquiri** 98  
Strawberry & Lemon Juice. Served Frozen

**Virgin Watermelon Daiquiri** 98  
Watermelon & Strawberry. Served Frozen

**Virgin Camokiwi** 105  
Ginologist Zero, Slojo Kiwi & Fresh Mint.  
Served Frozen

**Cucumber Cooler** 85  
Ginologist Zero, Vanilla Syrup, Fresh Mint,  
Cucumber and Basil



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