

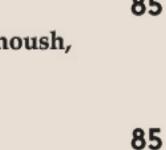








SQ

















MARINATED OLIVES



Rosemary, Chilli & Balsamic Glaze

Mixed Olives Marinated in Garlic, Olive Oil,













































295

565

1650

175

195

165



























# EL PLATO PRINCIPAL LOS MARISCOS (SEAFOOD)



OUR SIGNATURE PAELLA FOR 1 265 Calamari, Line Fish, Prawns, Mussels, Chicken, Chorizo, & Peas tossed in a Spiced Rice

268 PESCADO DE HABANA Line Fish served on Roast Vegetables, Topped with Grilled Pineapple & Coriander. Served with Lemon Butter sauce and a choice of Spiced Rice or Mint Salad

10 GRILLED PRAWNS 395 Served on a Skewer, drenched in Lemon Butter Sauce. Served with Spiced Rice or Chips

SEAFOOD LINGUINI 265 Line Fish, Mussels, Calamari & Prawns, served in a Creamy Gruyere Sauce

### SEAFOOD THERMIDOR

A Classic with Mushrooms, Gruyere Cheese Sauce, Line Fish, Mussels, Prawns & Calamari. Served with Spiced Rice

125 add a Crayfish Tail

A selection of Line Fish, Oysters, Prawns, Calamari & Mussels, served with our Signature

SEAFOOD PLATTER FOR ONE

Paella Rice

SEAFOOD PLATTER FOR TWO

Double the selection, Served with a Grilled Crayfish & Mint Salad



# EL PLATO PRINCIPAL CARNE



**BEEF BURGER** Pure Beef Sirloin Patty, served on a toasted Brioche **Bun with Chips** 

**CHICKEN BURGER** 145 Grilled Chicken Breast, served on a toasted Brioche **Bun with Chips** 

DIABLO RUM BURGER 185 2 Pure Beef Sirloin Patties topped with Grilled Jalapeno, Emmenthal Cheese & Bacon, served on a toasted Brioche Bun with Rum Sauce & Chips

TORTILLA ROPA VEJA 175 Mojo Pulled Pork & Roasted Vegetables wrapped in a Gluten-Free Tortilla. Topped with Onion Rings & served with Chips or a Mint Salad

### CHICKEN TORTILLA WRAP

Grilled Chicken & Roasted Vegetables, wrapped in a Gluten-Free Tortilla. Served with Coriander Chutney, accompanied with Chips or a Mint Salad

MOJITO RUM CHICKEN

185 Tender Chicken Breast in a Creamy Mojito Sauce. Served with Roasted Vegetables & Spiced Rice

CUBAN PULLED PORK SANDWICH

Made the Traditional Cuban way with Pulled Mojo Pork, Ham, Emmenthal Cheese, Mustard and Gherkins. Served on a Crispy toasted **Baguette with Chips** 



# EL PLATO PRINCIPAL VERDURA \*\*VEGANO

\*\*VEGETARIAN BURGER

Butternut based Patty, Roasted Aubergine & Vegan Sriracha Mayo, served on a toasted Brioche **Bun with Chips** 

TORTILLA DE VERDURA

Hummus, Roasted Vegetables & Rocket, laced with Coriander Chutney & wrapped in a Gluten-Free Tortilla. Served with Onion Rings & Mint Salad













165













































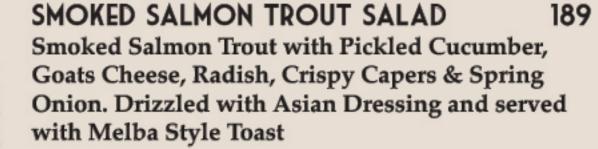












AROMATIC COUSCOUS & BEAN SALAD 148 Couscous with Peppers, Green Beans, Black & Butter Beans, Cranberries & Sun Dried Tomatoes. Dressed with an Herb Dressing. Served on a bed of Rocket, topped with Toasted Almonds

MINTED GRILLED GOURGETTE SALAD 128 Grilled Courgette, Cucumber, Radish tossed with mixed Lettuce Leaves & Fresh Mint, finished with Roasted Walnuts. Dressed with our Famous Lime & Ginger Dressing add Grilled Chicken 50

GRILLED AUBERGINE SALAD

142

84

Roasted Aubergine & Cherry Tomatoes, Goats Cheese & Toasted Seeds, served on a bed of fresh Greens & finished with a Herb, Honey & Thyme Dressing



CASTRO'S GOVERNMENT TORREJAS 84 Homemade Brioche & Butter Pudding, with Cranberries, Raisins & Apricots. Served with a Rum Sauce & Vanilla Ice Cream

PLANTAIN CIGARS 78 Cinnamon dusted & wrapped in Crispy Pastry, served with a Rum Dulce de Leche Sauce

BARACOA BEACH CONES

Two Cones with Vanilla Ice Cream, served with Strawberry Syrup and Fresh Fruit

**TIRAMISU** 84 With a Twist of Rum

## BEBIDAS DE POSTRE

**Teeling Irish Dom Pedro** 69 Frangelico Dom Pedro 68 Tia Maria Dom Pedro 69 Rum Pedro Bacardi 8 Year 72 **Baileys Irish Cream Pedro** 68

### 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





























































WHITE WINES	Glass	Bottle
Steenberg Sauvignon Blanc	92	365
Franschhoek Cellars Sauvignon Blanc		235
Durbanville Hills Chardonnay		275
Boschendal 1685 Chardonnay	77	305
Haute Cabriere Unwooded Chardonnay		225
Franschhoek Cellars Chenin Blanc	68	235
Spier Signature Chenin Blanc		215
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	72	285
Brampton Cabernet Sauvignon		245
Steenberg Five Lives Blend		465
Spier Good Natured Organic Cabernet/Shiraz		285

### **BLUSH WINES**

Steenberg Ruby Rose	82	325
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## MCC AND CHAMPAGNE

120	595
,	595
30	405
	695
	1650
	650
	2850
	18500
	30



















