

MENU

PLATA DE TAPAS

PORTUGESE SARDINES 125
Crusted in Salt & Semolina, served on a Cuban Flat Bread with Salsa Verde

WHITE BAIT 85
Dusted with Flour & Deep Fried, served with Lime Mayo

DEEP FRIED CALAMARI STRIPS 95
Served with Tartare Sauce

MUSSELS 95
Poached in a Creamy White Wine & Dill Sauce, served with Cuban Bread

CAJUN GRILLED CALAMARI TUBES 85
With Olive Oil, Peppers & Olives

CRAB FRITTERS 85
Chickpea & Crab Fritters, served with a Coriander & Apple Mayo

FRESH OYSTERS SQ
Each served from our Oyster Tank

BEEF EMPANADAS 105
Served with our Coriander Chutney

CHICKEN EMPANADAS 105
Served with our Coriander Chutney

PORK BELLY RIBLETS 115
Served with our Signature BBQ & Hoisin Basting Sauce

CHORIZO A LA PLANCHA 98
Fried Chorizo with Peppers, Cajun Spice & Olive Oil. Served with Cuban Bread

CUBAN BREAD 68
Served with Lime Mayo & Salsa

PUNTAS DE FILLET 128
Tender Strips of Beef Fillet in a Chocolate & Chilli Sauce. Served with Cuban Bread

POLLO EMPANIZADO 89
Crumbed Chicken Breast served with Chilli & Lime Sauce

SOUL IN A BOWL 95
Peri-Peri Chicken Livers, served with Cuban Bread

CHEESY NACHOS TRADICIONAL 95
Baked Nachos with Cheese sauce, Jalapenos, Avo, Sour Cream & Salsa
with Grilled Chicken 145
with Mojo Pulled Pork 145

CHILLI POPPERS 96
Pickled Jalapenos Stuffed with Cheese & served with Sweet Chilli Sauce

TOFU CHILLI POPPERS 98
Pickled Jalapenos stuffed with Tofu, served with Sweet Chilli Sauce

TEMPEH FRITTERS 98
Deep Fried Soya Tempeh, served with a Miso Mayo

VEGETABLE SPRING ROLLS 98
Served with a Sweet Chilli Dip

CUBAN BREADS & DIPS 85
Homemade Hummus & Baba Ghanoush, served with Cuban Bread

MARINATED OLIVES 85
Mixed Olives Marinated in Garlic, Olive Oil, Rosemary, Chilli & Balsamic Glaze





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

PESCADO DE HABANA 268

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 295

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

add a Crayfish Tail 125

SEAFOOD PLATTER FOR ONE 565

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

SEAFOOD PLATTER FOR TWO 1650

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



EL PLATO PRINCIPAL CARNE

BEEF BURGER 148

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 175

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 195

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** 165

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

TORTILLA DE VERDURA 165

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



ENSALADA

SMOKED SALMON TROUT SALAD 189

Smoked Salmon Trout with Pickled Cucumber, Goats Cheese, Radish, Crispy Capers & Spring Onion. Drizzled with Asian Dressing and served with Melba Style Toast

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

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

POSTRES

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 84

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

WINE MENU

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

Martini Prosecco	120	595
Martini Rose		595
Steenberg Sparkling Sauvignon Blanc	80	405
Steenberg 1682 Chardonnay MCC 750ml		695
Moët & Chandon		1650
Graham Beck Bliss Nectar		650
Graham Beck Cuvee Clive		2850
Louis Roederer Cristal 2014		18500