

BREAD AND SNACKS

- All Day Breakfast Bagel** (G, E, L, SS) - With a fried egg, smoked ham, melted cheddar cheese and served with pico de gallo on the side - **€4.95**
- El Classico** (G, L) - Smoked ham and cheddar cheese toasted sandwich served with a side of pico de gallo - **€4.95**
- Quesadilla di Pollo** (G, L) - Marinated chicken in a toasted tortilla with melted mature cheddar cheese and fresh coriander, served with our own guacamole dip - **€8.95**
- Vegetable Quesadilla** (G, L) - Grilled marrows, mushrooms and melted mature cheddar cheese in a toasted tortilla, served with our sour cream dip - **€7.95**
- Chilli con Carne Quesadilla** (SH, G, L) - Cuba's own chilli con carne and in-house Mexican cheese spread in a toasted tortilla, served with our pico de gallo salsa - **€8.95**
- Cuban Bun** (G, E, L, M) - Smoked ham, thinly sliced pork belly, cheddar cheese, gherkins and an English mustard spread, all in a toasted brioche bun and served with a side of pico de gallo - **€8.75**
- Ftira biž-Žejt** (G, F) - Traditional Maltese ftira bread spread with tomato paste, and filled with tuna, capers, olives, cannellini beans, finely chopped onions and fresh herbs - **€6.75**
- Upgrade to fries for **€1.75** or a side salad at an extra charge of **€1.85**.

SAVOURY CRÊPES

Our crêpe batter is prepared daily following a trusted recipe and cooked to order. All of our ingredients are the finest and freshest.

- The Italian Job** (G, L) - Parma ham, rocket leaves and grana padano - **€7.50**
- La Favorita** (G, L) - Smoked ham, mozzarella fior di latte and oregano - **€7.30**
- Parmigiana** (G, L, V) - Grilled aubergines, mozzarella fior di latte, tomato salsa, grana and basil - **€7.45**
- Boscaiola** (G, L, S, E) - Marinated chicken strips, sautéed mushrooms and smoked ham with a garlic mayo dressing - **€7.50**
- El Jefe** (G, L, SH, M) - Thinly sliced slow-cooked pork, smoked ham, gherkins and a mustard mayo dressing - **€7.50**

STARTERS

Choose your favourite salsa/sauce with your starter from our selection of in-house made sauces.

- Tacos di Carne (Beef)** (G, L, SH) - Three soft shell corn tacos, made to order, with beef brisket, pico de gallo, refried beans and feta cheese, garnished with radish and coriander - **€6.95**
- Tacos di Cerdo (Pork)** (G, L, SH) - Three soft shell corn tacos, made to order with slow-cooked pork belly, pico de gallo, guacamole and feta cheese, with a radish and coriander garnish - **€6.95**
- Tacos de Langostinos (Prawn)** (SH, G, F, L) - Three soft shell corn tacos, made to order with lime and chilli marinated prawns, pico de gallo and guacamole, garnished with radish and coriander - **€7.95**
- Tacitos di Carne (Beef)** (L) - Succulent, slow-roasted, pulled beef brisket and refried beans, wrapped in a toasted wrapped tortilla - **€9.45**
- Ham & Cheese Croquettes** (L, E, G) - Three potato croquettes filled with smoked ham and gouda cheese - **€6.45**
- Chipotle & Cheese Croquettes** (V, SH, L, E, G) - Three potato croquettes filled with melted cheese, blended chipotles and spring onions - **€6.45**
- Nachos Mejicano** (V, L, SH) - Warm tortilla chips topped with our own Mexican cheese, refried beans, jalapeno peppers, spicy tomato salsa and sour cream - **€10.45**
- Mexican Corn Elote** (V, E, L, SH) - Grilled corn cob, smothered in a chipotle mayo and crumbled feta cheese, garnished with fresh coriander - **€6.45**

KIDS

- Super Wudy Kids Pizza** (G, L) - Tomatoes, mozzarella fior di latte and Wudy sausage - **€6.50**
- Chicken Nuggets and Fries** (G, E) - Breaded chicken nuggets and fries - **€6.50**
- Wudy Sausages and Fries** (G) - Grilled Wudy sausages and fries - **€6.50**
- Pasta alla Napolitana** (G, V) - Spaghetti or penne with home-made tomato sauce and grana padano (80g) - **€6.50**
- Pasta Prosciutto e Panna** (G, L) - Spaghetti or penne with cream, smoked ham and grated cheese (80g) - **€6.50**

SALADS

All our salad leaves are brought in daily and tossed with an olive oil and balsamic vinegar dressing.

- Chicken Thigh & Pineapple Salad** - Pan-seared, pineapple and orange juice marinated chicken thighs, capsicums peppers, cherry tomatoes, cucumbers and pineapple chunks, served on a bed of fresh crispy salad leaves, garnished with a lime, orange zest and parsley infusion - **€12.45**
- Sauce-filled Mozzarella Bufala & Cuban Rice Salad** (V, L) - Mozzarella di bufala stuffed with our green chilli salsa, served on a bed of chickpeas, red kidney beans and Cuban rice mix - **€12.85**
- Salmon, Quinoa & Friarielli Salad** (F) - Poached salmon and mint-flavoured quinoa with chopped friarielli (broccoli leaves) and fresh salad leaves - **€13.50**
- Havana Beef Salad** (G, SS, N) - Deep-fried strips of crispy prime beef, coated in our honey and black bean sticky sauce, served with mixed salad leaves, roasted red peppers, cherry tomatoes, spicy cashew nuts and sesame seeds - **€12.50**
- Brisket & Green Chilli Salad** (SH, L) - Slow-cooked, pulled beef brisket, tossed in our in-house green chilli sauce and pico de gallo dressing, served on a bed of fresh crispy lettuce leaves, sweetcorn and thinly sliced onions - **€12.50**

PASTA

Wholemeal pasta is also available at an additional charge of **€1.20**.

- Penne tal-Midalja** (G, L, N) - Penne tossed in our own basil pesto, with chicken, cherry tomatoes, mozzarella fior di latte and a dash of cream - **€12.25**
- Salmon y Caviar** (L, F) - Spaghetti with fresh salmon and caviar, cherry tomatoes and finely chopped onions, all tossed in a tomato and fresh cream sauce, seasoned with a hint of mint - **€12.95**
- Pappardelle Carne y Habanero** (G, L, SH) - Pasta with a pulled beef ragù, habanero-flavoured cream cheese and a touch of coriander - **€12.95**
- Manchego Cheese & Chorizo Sausage** (G, L) - Our own Chorizo Mae 'n' Cheese dish. Macaroni with a manchego cheese and chorizo sausage sauce, cooked in garlic with a splash of white wine - **€12.95**
- Penne alla Norma** (V, G, L) - A traditional pasta dish from Catania. Penne tossed in an aubergine, garlic, tomato and basil sauce and with grated ricotta salata - **€11.95**

HOUSE BURGERS

Cuba burgers are housemade using 100% prime beef. Served with your choice of fries. Add an extra beef patty to your burger for an additional charge of **€2.50**.

- El Toro** (G, L, M, E) - 200gr of succulent minced beef served in a toasted brioche burger bun with onion marmalade, gherkins, tomatoes, lettuce and mustard mayo - **€10.95**
- El Gringo** (G, L, S, M, E) - Our classic burger garnished with smoky BBQ and black bean sauce, sizzling bacon, sliced tomatoes, lettuce and melted mature cheddar cheese. Garnished with crisp-fried onion rings - **€13.85**

El Vegeteriano (V, G, E) - A deep-fried red kidney bean and chickpea patty, with a pico de gallo and chipotle mayo relish served on iceberg lettuce, in a toasted briche bun - **€12.95**

Pollo Queso (G, L, E) - Lime and coconut marinated chicken thighs, grilled and served with pico de gallo and nachos, topped with our own Mexican cheese sauce, jalapenos and coriander, in a toasted brioche burger bun - **€13.25**

Pork Rib Burger (G, L, E) - De-boned pork loin ribs, served in a toasted brioche bun, with melted mature cheddar cheese, sliced tomato and a piccalilli relish - **€13.85**

GRILLS AND MAINS

Fine cuts of selected, succulent beef cooked to your taste. Our grills and mains are served with fries or wedges and vegetables or salad.

- BBQ Pork Ribs** (M, S, L) - A rack of slow-cooked pork ribs glazed in BBQ sauce - **€15.25** (half rack), **€19.95** (full rack)
- Prime Fresh Beef Rib-Eye Steak** - Grilled to your taste, and served with a wedge of lemon - **€23.95**
- Lo 'n' Slo Pork Belly** - Slow-cooked marinated roasted pork belly served with plantain fritters and our in-house tris of salsas: green chilli salsa, chargrilled pico de gallo, pineapple and mango salsa - **€18.95**
- Peri Peri Chicken** (SH) - Half chicken marinated in our piquant Peri Peri sauce - **€18.75**
- Ropa Vieja** - Slow-cooked, super tender beef brisket, cooked with slivers of red and green peppers, onions, green olives and sultanas stewed in a fresh tomato and chilli pulp, served with a side of Cuban style rice - **€19.85**
- Banana Leaf Wrapped Salmon** (F, SH) - Salmon seasoned with basil, chilli, coriander, ginger, lemon grass and lime, baked in a wrapped banana leaf - **€19.50**

SIDE DISHES

- Deep-Fried Plantains** - Deep-fried plantain slices seasoned with cumin and salt, served with a garlic aioli dip - **€3.85**
- Cuban Rice** (V) - Basmati rice and black beans cooked with finely chopped green peppers, celery, onions, garlic, cumin and fresh coriander - **€3.85**
- French Fries** (V) - **€2.95** • **Curly Fries** (V) - **€2.95**
- Sweet Potato Fries** (V) - Thickly-cut sweet potato sticks, deep-fried and served with our smoky chipotle mayo dipping sauce - **€4.25**
- Mixed Salad** (V) - Mixed salad leaves, thinly sliced onions and black olives, in our in-house dressing - **€2.65**
- Grilled Seasonal Veg** (V) - Chargrilled fresh chopped vegetables - **€2.95**

IN HOUSE SAUCES

- Green Chilli Salsa (Mildly Spicy)** (V) - Green peppers, jalapenos, onions, garlic, celery, lime and coriander, finely chopped and mixed into this tangy salsa - **€1.20**
- Pico de Gallo (Medium Spicy)** (V) - A refreshing salsa made with chopped tomatoes, celery, onions, jalapenos, garlic, coriander and lime juice - **€1.20**
- Chargrilled Pico de Gallo (Medium Spicy)** (V) - Pico de Gallo Salsa grilled and blended to create a smokier flavour - **€1.20**
- Pineapple & Mango Salsa (Smoky Sweet)** (V) - Diced pineapple pieces and a mango chutney mixed with chopped tomatoes, celery, onion, garlic and lime juice - **€1.50**
- Guacamole (Mildly Spicy)** (V) - A blend of avocado, jalapenos, coriander, lime and olive oil - **€2.55**
- Chipotle Mayo (Spicy)** (V, E, SH) - Chipotle chillies, grilled, chopped and blended into an in-house made mayonnaise - **€1.20**
- Mexican Cheese Sauce (Spicy)** (V, L, G) - Finely chopped jalapeno chillies and mixed pimentos, blended into an in-house bechamel sauce - **€1.55**
- Mustard Mayo (Mildly Spicy)** (V, M, E) - English mustard and our in-house mayonnaise, blended together into a tangy dipping sauce - **€1.50**
- Latino Mushroom Sauce** (V, L, G) - Mushrooms, onions, garlic, coriander, Havana Club spiced rum, lime juice - **€2.95**
- Latino Pepper Sauce (Spicy)** (V, L, SH) - Crushed peppercorns, cream, onions, garlic, Havana Club spiced rum, lime juice - **€2.95**

FOCACCE/PIZZE

Pizza and focaccia are baked in a traditional wood burning oven using all the finest ingredients. The tomato, mozzarella fior di latte and refined flour are specially imported directly from Italy.

- Focaccia Erasmo** (V, G, L) - Walnuts, blue cheese and grapes drizzled with honey - **€8.95**
- Focaccia Rosmarino** (V, G) - Olive oil, rosemary and rock salt - **€7.65**

Margherita (V, G, L) - Tomatoes, mozzarella fior di latte, olive oil and basil - **€8.75**

Margherita con Bufala (V, G, L) - Tomatoes, mozzarella di bufala, olive oil and basil - **€10.75**

Gino Classica (V, G, L) - Mozzarella fior di latte, tomato sauce, Parmesan shavings, cherry tomatoes, basil and extra virgin olive oil - **€9.75**

Contadina (G, L) - Tomato sauce, mozzarella fior di latte, smoked pancetta, aubergines, oregano and grana shavings - **€10.50**

Alla Marinara (V, G) - Tomato sauce, oregano, garlic and extra virgin olive oil - **€7.85**

Il Pescatore (G, F) - Tomato sauce, shrimps, mussel meat, vongole meat, leeks, garlic, fresh parsley and a drizzle of olive oil - **€11.75**

La Siciliana (V, G, N, L) - Mozzarella di bufala, sundried tomatoes, pistacchio paste and a touch of basil - **€12.15**

La Rustica (G, L) - Maltese sausage, baked potatoes, red onions, rosemary, mozzarella fior di latte - **€9.75**

Capricciosa (G, E, L) - Tomatoes, mozzarella fior di latte, mushrooms, artichoke hearts, hard-boiled egg, olives and smoked ham - **€9.75**

Annati (G, L) - Mozzarella fior di latte, tender chicken strips, BBQ sauce, coloured bell peppers, sweetcorn, onions and smoked ham - **€10.50**

El Diablo (SH, G, L) - Tomatoes, mozzarella fior di latte, spianata Calabrese and chilli oil - **€10.85**

Il Katamarano (G, L) - A four-pocket rectangular pizza filled with fresh ricotta and salami Napoli, minced beef and scamorza cheese, tomato sauce, mozzarella fior di latte and spianata Calabrese - **€11.95**

Porco Loco - Moon-shaped pizza (SH, G, L) - Slow-cooked pulled BBQ pork, smoked cheese, Pico de Gallo salsa and a touch of coriander for garnish - **€12.25**

La Cubana - Star-shaped pizza (SH, G, L) - Chilli con carne, Mexican cheese, mozzarella fior di latte, onions and jalapenos - **€12.75**

Extra ingredients - **€1.20**

Parma ham, grana padano, chicken or beef - **€2.50**
Whole mozzarella di bufala - **€4.95**

Our olives may contain pits.

Important - The following are indications of food allergens that some dishes may contain. Should you have any dietary requirements or suffer from any allergens, kindly inform a member of our staff when your order is being taken.

(SH) Spicy Hot (SS) Sesame Seeds (M) Mustard (S) Soyabean (V) Vegetarian (G) Gluten (L) Lactose (E) Eggs (F) Fish (N) Nuts