

BISTRO · PIZZERIA · CAFÉ









Sharing menu at €25.00 per person

First Course

Foccacia & Dips (G) (L)

Pork Taquitos (L)

Pulled pork beans and cheese wrapped in a corn tortilla and baked till crisp

Nachos (L) (V) Crispy corn nachos with Mexican cheese sauce jalapenos and sour cream

Main Course

Chicken enchiladas (L) (G) Pulled chicken in a corn tortilla with tomato salsa beans, and rice then topped with a spiced tomato sauce and Mexican cheese sauce

Pizza Porco Loco open

Slow cooked, pulled BBQ pork, smoked cheese, and 'Pico de Gayo' salsa and a touch of coriander to garnish

Peri-peri Chicken breast

Marinated spicy chicken breast cooked on the grill

Ropa

Slow cooked tender beef cooked with sweet peppers, and tomatoes, and spiced with cumin and sweet paprika served with our Mexican rice

Dessert

Deep fried Oreos Served with vanilla ice cream







Menu Santiago

€30.00 per person



To Share

Foccacia Cubana (to Share)

Served with refried beans, Nacho cheese, and pico de gayo salsa

First Course

Lentils & Chorizo Soup

Slow cooked lentils in a spiced aromatic broth with chorizo sausage

or

Beer battered fish taco with pickled cabbage & chipotle mayo (G) (F) (L)

Crispy beer battered cod fillets served with pickled cabbage and our spicy chipotle mayonnaise

or

Mexican Lasagne (L) (G)

Layered tortillas with our chili con carne and Mexican cheese sauce topped with a spiced tomato salsa and fresh coriander

or

Rigatoni Ragu

Rigatoni with a rich beef and mushroom ragu simmered in a tomato sauce

Main Course

New Zealand fillet of beef (250 grams) with Mexican mushroom sauce

Tender fillet of beef cooked to your liking and served with a spiced mushroom sauce on the side

or

Turkey Escalopes (G) Thinly sliced turkey breast breaded with a citrus herb crumb

or

Salmon served on a bed of spinach leaves (F) (L)

Baked Salmon fillet served on a bed or wilted spinach

or

Pumpkin & ricotta (V) (L)

Grilled butternut squash with a smoked chipotle chili vinaigrette and ricotta cheese topped with roasted pumpkin seeds and fresh coriander









Available at Cuba St Julians

€18.50 per person Set up charge of €150



Cold Canapes

Chicken liver mousse and thyme with onion jam on a grilled rustic bread (G) (L) Cheese and Chorizo sausage crostini (G) (L) Avocado & feta crostini (V) (G) (L)

Sandwiches and Wraps

Mini tuna panini (F) (G) Double decker sandwich with prawn, avocado, and cream cheese (SF) (G) (L) Grilled bell pepper, basil, and mozzarella wrap (V) (G) (L)

Warm Canapes

Jalapeno poppers (V) (G) (L) Pizza pockets (V) (G) (L) Mini sausage rolls (G) Corn dogs Battered perch with mayo (F) (G) Fried goat cheese (V) (G) (L) Spicy chicken wings with a sweet and sour sauce Mini arancini with tomato and mozzarella (V) (G) (L) Glazed pork belly bites Vegetable spring rolls with a sweet soya dip (V) (G) Stuffed mushrooms (V) (G) (L) Mini chicken kiev's with lemon mayonnaise (G) (L) Mini sliders with mustard mayo (G) Chicken kebab with peanut sauce (N) Chilli con carne & Mexican cheese croquette (G) (L)

Dessert

Chocolate brownies (V) (G) (L) Mini mince pies (V) (G) (L) Mini waffles (G) (L) drizzled with maple syrup











Filter Coffee

Теа

Optional Carvery Station

€9 per person

Whole Roast Beef Scottona Sirloin (Served with a South American Mushroom sauce) (L)

Porchetta

Chicken thighs sauteed with pineapple, orange juice, cumin and peppers

Condiments Mixed lettuce leaves Potato salad Cuban rice Mustards Selection of breads

Open Bar

€6 per person per hour

Beer, Red and White Wine, Prosecco, International Spirits (Single Malt Whisky and other Premium Spirits not included), Mineral Water, Soft Drinks, Juices, Mixers (Red Bull not included)

