



**POLLO Y PEPINO (Chicken and Cucumber Wrap) (L,GC,G)** - Grilled chicken breast with tzatziki, red onions, cucumber, lamb's lettuce served in a wholegrain wrap. - **€6.95**

Kcal 378 | Carbs 41.5g | Protein 27.9g | Fat 10.3g

**TACOS DE CHAMPIGNONS (Sauteed Mushroom Taco) (GC,N,V)** - Three corn tacos, with mushrooms cooked in garlic, refried beans, chipotle chili and lemon juice mix, complimented with guacamole, and roasted pumpkin seeds. - **€7.95**

Kcal 624 | Carbs 67.3g | Protein 18.3g | Fat 29.2g

**VEGAN 'DAIKON RADISH' BLT (M,G,V,S)** - Toasted whole wheat bread, smoky radish 'bacon', tomatoes, and lettuce, with spreading of vegan mayo. - **€5.50**

Kcal 559 | Carbs 96.6g | Protein 24.2g | Fat 7.5g

**ENSALADA VERDE (Green Salad) (L,N,V)** - Kale, rucola, endive, spring onions, tofu, green apple, green grapes, walnut, and grated parmesan cheese with a zesty dressing. - **€10.15**

Kcal 482 | Carbs 13.1g | Protein 18.9g | Fat 40.7g

**ENSALADA DE COLIFLOR ASADA (Charred Cauliflower Salad) (N,L,V,GC)** - Roasted cauliflower florets, with raisins, ricotta, pickled red onions, crispy spiced lentils, roasted chickpeas, capers, toasted almonds, and crispy kale. - **€10.15**

Kcal 647 | Carbs 52.7g | Protein 18g | Fat 39.5g

**ENSALADA DE SALMÓN (Salmon and Pomegranate Salad) (G,N,F)** - Salmon with zesty green couscous, green apple, pomegranate slaw, and spiced cashews. - **€12.95**

Kcal 571 | Carbs 38g | Protein 30.2g | Fat 31.7g

**MEXICAN STYLE ROAST SQUASH (Rice Salad) (GC,N)** - Charred squash over spiced brown rice, refried beans, roasted chickpeas, sweet corn, avocado, tomato salsa, and corn tortilla chips. - **€10.15**

Kcal 608 | Carbs 66.6g | Protein 16.4g | Fat 25.2g

**ENSALADA DE POLLO (Jamaican Jerk Chicken Rice Salad) (N,S)** -

Jerk spiced brown rice, grilled chicken breast, sweet potato, black beans, avocado, with a pineapple and mango salsa. - **€11.95**

Kcal 539 | Carbs 54.9g | Protein 38.1g | Fat 15.3g

**ENSALADA DI ATUN (Seared Tuna & Cucumber Salad) (F)** - Seared tuna, cucumber, cabbage, pineapple, spring onion, green pepper, fennel, radish and mint with aguachile sauce. - **€12.95**

Kcal 340 | Carbs 18.5g | Protein 31.1g | Fat 13.9g

**ENSALADA DI RES Y SALSA VERDE (Beef, Quinoa and Kale Salad) (GC)** -

Grilled beef flap, cherry tomatoes, red onions, radish, sweetcorn, quinoa, kale, coriander with salsa verde. - **€12.55**

Kcal 570 | Carbs 32.8g | Protein 34.5g | Fat 30g

**VEGAN BOWL (V,N,GC)** - Red kidney beans, chickpeas, garlic marinated mushrooms, garden peas, broad beans, cucumber, and dill tops served on a lightly seasoned rice-cake. Dressed with our own peanut butter and soy sauce. - **€9.75**

Kcal 729 | Carbs 50.7g | Protein 18.6g | Fat 47.1g

**VEGAN PITA POCKET (V,G)** - A chickpea and red kidney bean mix, pico de gallo, rucola, iceberg lettuce and diced cucumber served in guacamole spread wholemeal pita bread. - **€8.15**

Kcal 596 | Carbs 73.2g | Protein 20.4g | Fat 20.5g

**VEGAN CEVICHE (V,GC)** - Thinly sliced avocado, beetroots, green beans and cucumber, with cauliflower florets, diced tomato and red onions, chili, crispy beans and fresh lime juice, with coconut milk, on a bed of quinoa, roast chickpeas, and sweet potatoes. - **€8.95**

Kcal 594 | Carbs 72.8g | Protein 16.4g | Fat 22.1g

**KOREAN STYLE PORK (N,S)** - Grilled, marinated fillet of pork, with a spicy chilli paste and a cucumber and carrot kimchi, salted peanuts and coriander. - **€14.95**

Kcal 425 | Carbs 11.1g | Protein 51.5g | Fat 19g

**ACHIOTE SPICE GRILLED CHICKEN BREAST (N,L,G)** - Moderately spicy, marinated, and grilled chicken breast, with mixed sliced bell peppers and onion. Dressed with a salsa verde, three chilli sauce and sour cream. Served with a side of Cuban rice. - **€18.95**

Kcal 702 | Carbs 44.7g | Protein 37.9g | Fat 39.6g

**THE VEGAN BURGER BY MOVING MOUNTAINS (V,M,G)** - A grilled vegan patty with fresh rucola, sliced tomato, tangy mango chutney in a toasted vegan bun. - **€16.85**

Kcal 491 | Carbs 45.4g | Protein 24.1g | Fat 22.4g

## STARTERS AND BITES

**PITA DE POLLO (L,CE,SS,M)** - Loaded and toasted wholemeal pita triangles, filled with marinated chicken breast slices, slivered bell peppers, melted mature cheddar cheese, chipotle mayo and side of sour cream. - **€7.45**

**TACO DE POLLO (G)** - Three wheat flour tacos with achiote marinated, grilled and sliced chicken breast, our in-house made pineapple salsa and freshly made guacamole. - **€7.95**

**TACO DE PESCADO (G,L,F)** - Three wheat flour tacos with deep-fried battered perch, garnished with pickled coleslaw, red cabbage, coriander and chipotle mayo. - **€8.95**

**BOCADITOS DE COLIFLOR (V,G,S)** - Deep fried, lightly battered cauliflower florets, glazed in a Chipotle chilli sauce and garnished with spring onions and sesame seeds. - **€6.95**

**FLAUTA DE CARNE (L,CE,G)** - Three deep fried corn tacos, filled with slow-cooked and pulled, marinated beef, with a tangy adobo sauce, salsa verde and a smoky sweet chilli sauce. Garnished with red pickled onion, sour cream and coriander. - **€7.95**

**BEEF BIRRIA TACO (L,G,GC)** - 'Birria' - a slow cooked beef, onion and adobo sauce stew, served in 3 corn tacos. Topped with a mozzarella and cheddar cheese mix and a hint of coriander. - **€9.45**

**QUESADILLA DE CHAMPIÑONES (G,L,GC)** - Sauteed mushrooms and garlic, mixed in to mozzarella and cheddar cheese combination, served with a tangy tomatillo salsa and a hint of coriander, in a toasted wheat flour tortilla. - **€7.95**

**NACHOS MEJICANO (V,G,GC,S,L)** - Warm tortilla chips topped with our own Mexican cheese-melt, refried beans, jalapeno peppers, pico de gallo and sour cream - **€12.95**

**Nachos Deluxe Upgrade** - Top up with extra Chilli con Carne or Chicken Breast strips. - **€2.50**

## PASTA

Wholemeal pasta also available at an extra charge of €2.00

**PESTO PICANTE DE CAMARONES (F,G,L,GC,E,N)** - Spaghetti pasta and shrimps tossed in a red chilli, basil, pine nuts and garlic pesto sauce with a sprinkling of grana cheese. - **€15.95**

**PENNE TAL-MIDALJA (G,L,GC,E,S,N)** - Penne tossed in our own basil pesto, with chicken, cherry tomatoes, mozzarella fior di latte, onions, garlic and a dash of cream. - **€13.95**

**PAPPARDELLE CARNE Y HABANERO (G,L,E)** - Pasta with a pulled beef ragu, habanero flavoured cream cheese and a touch of parsley. - **€14.95**

**TRUFFLE ELOTE (L,G,N)** - A creamy onion, mushroom and sweetcorn risotto, with a truffle flavoured cheese sauce. - **€12.95**

**CAJUN RICE (F,GC)** - An explosion of colour and taste. Long grain rice with chorizo sausage, chicken breast, mussel meat and prawns; cooked with bell peppers, celery, onion, garlic and seasoned with a Cajun spice mix and thyme. - **€13.75**

## KIDS

**PASTA ALLA NAPOLETANA (G,GC,S,V)** - Spaghetti or penne with home-made tomato sauce and Grana Padano. (80g) - **€5.75**

**PASTA CON PROSCIUTTO E CREMA (G,L)** - Spaghetti or penne with cream, ham and Grana Padano. (80g) - **€5.75**

**CHICKEN STRIPS AND FRIES (G,S,E)** - Breaded chicken strips and fries - **€7.95**

**SUPER WUDY PIZZA (GL)** - Tomatoes, mozzarella Fior di Latte and Wudy sausage - **€6.45**

**EL NINO BURGER (G)** - 120g fresh beef patty, a squeeze of ketchup in between a soft brioche bun and accompanied by fries. - **€7.95**



## HOUSE BURGERS

Add a portion of fries to your order for only €2.00

**CHIMI Y CHURI (G,L)** - A juicy minced pork patty, with a green apple and fennel slaw, dressed with a tangy chimichurri dressing and served in a toasted brioche burger bun. - **€7.50**

**BARBACAO (G,L,C,N)** - Pulled slow cooked pork with hash browns, pickled carrot and cabbage slaw, red onions and our in-house made BBQ sauce, all served in a brioche bun. - **€7.50**

**EL POLLITO (G,L,GC)** - Grilled chicken thigh with a garlic aioli dressing, sliced cucumber and red onions served in a brioche bun. - **€7.50**

**EL PEZITO (G,F)** - Beer battered white fish fillet with a fresh and zesty coleslaw, dressed with our in-house made tartare sauce. Served in a toasted Vienna bun. - **€7.50**

**LA BERENJENA (G,S,SS)** - Deep fried breaded aubergine, coated in a Korean sweet chilli glaze, with a sesame and coriander slaw and fresh cucumber slices, served in a toasted Vienna bun. - **€7.50**

**EL PRIMERO (G,L,GC,M,E)** - Our basic burger with one beef patty, melted American cheese, our in-house special burger sauce and pickled cucumber. - **€7.50**

**CUBA (G,L,S,GC,M,E)** - Two patties of succulent minced beef served in a toasted brioche burger bun with red sliced onion, sliced tomato, pickled cucumber, iceberg lettuce and our in-house special burger sauce. - **€10.45**

**EL POLLO SUPREMO (G,S,L,E)** - Country style deep fried breaded chicken breast topped with a smoky-sweet chilli sauce, pickled red onion and pickled cabbage slaw, served in a toasted brioche bun. - **€10.95**

**SANTA CLARA (G,L,S,M,E)** - Double patties complimented with a tangy blue cheese spread, red onion slices, crispy iceberg lettuce leaves, pickled cucumber slices, a smothering of Ranch sauce. Served in a toasted brioche bun. - **€10.95**

**HAVANA (G,L,GC,S,M,E)** - Our classic two patty burger, garnished with our all new in-house burger sauce, crispy streaky bacon, sliced tomato, sliced onion and pickled cucumber, iceberg lettuce and melted American cheese. Garnished with crisp fried onion rings. - **€12.95**

**SANTIAGO (G,L,S,GC,E,M)** - Our classic double patties with iceberg lettuce, tomato slices, fresh onion, deep fried oyster mushrooms (seasoned with porcini salt), pickled cucumber and melted American cheese; dressed with our in-house burger sauce and mushroom ketchup, served in a toasted brioche burger bun. - **€12.95**

**TRINIDAD (G,L,E,GC,S,M)** - Two beef patties, crisp fried streaky bacon, one fried egg, sliced onions and tomato, pickled cucumber, iceberg lettuce; dressed with guacamole and our Cuba burger sauce, served in a brioche bun. - **€12.95**





## GRILLS AND MAINS

Our grills and mains are served with fries and rice or salads.

**GRILLED SALMON WITH CORN SALSA (G,F,L)** - Grilled fresh salmon, accompanied by a tasty sweetcorn salsa with onion, bell pepper, celery and marrows, cooked in white wine, butter and thyme, with a hint of lime and a touch of fresh coriander. - **€24.25**

**BBQ PORK RIBS (M,S, L)** - A half rack of slow-cooked pork ribs glazed in BBQ sauce. - **€18.95**

**POLLO A LA PLANCHA (GC,M,N,CE)** - Flame-grilled, achiote marinated chicken thighs, served with a pineapple salsa and fresh coriander, served with a smoky-sweet chilli sauce on the side. - **€19.45**

**PRIME BEEF RIB-EYE STEAK (S)** - Grilled to your taste and served with a wedge of lemon. - **€28.85**

**MOQUECA (F,GC,N)** - Pan fried seabass, onions, carrots, garlic, chilli, and charred bell peppers, braised in a tomato and coconut sauce. Served with a side of Cuban rice and fresh salad. - **€18.95**

**CHIPOTLE GLAZED PORK BELLY (L,CE)** - Slow roasted pork belly, with a tangy chipotle glazing. Served on refried beans and with a piquant salsa verde dressing. - **€22.85**

**ROPA VIEJA (C,GC)** - Traditional Cuban slow-cooked pulled beef stew with bell peppers, olives, onions, and celery. Served with a side of rice with kidney beans and sweetcorn. - **€19.45**

## SALSAS DE CUBA - SAUCES

**PICO DE GALLO (C)** - (Medium Spicy) A refreshing salsa made of chopped tomatoes, celery, onions, jalapenos, coriander and lime juice. - **€2.15**

**CHIPOTLE MAYO (L,E)** - (Spicy) Chipotle chillies: grilled, chopped and blended into an inhouse made mayonnaise. - **€2.15**

**SMOKY-SWEET CHILLI SALSA (GC)** - (Spicy) A blend of dried Ancho chillies, Guajillo chillies and Pasilla Chillies, chopped and blended into a tomato, onion, garlic and passion fruit salsa. - **€2.15**

**MEXICAN CHEESE SAUCE (L,GC,G)** - (Spicy) Finely chopped chipotle chillies and mixed pimentos, blended into an inhouse bechamel sauce. - **€2.15**

**GUACAMOLE (V)** - (Mildly Spicy) A blend of avocado, tomato, onions, jalapenos, coriander, lime and olive oil. - **€3.50**

**LATINO MUSHROOM SAUCE (V,L,G,GC)** - (South American mushroom sauce) Mushrooms, fresh cream, beef stock, onions, garlic, thyme, salt and pepper. - **€2.95**

**LATINO PEPPER SAUCE (V,G,L,GC)** - (South American pepper corn sauce) Mixed pepper corns, fresh cream, onions, garlic, Havana Club Spiced Rum, rosemary and salt. - **€2.95**

## SIDE DISHES

**FRENCH FRIES (V,S)** - **€2.95**

**SWEET POTATO FRIES (V,S)** - **€5.15**

**CUBAN RICE (V)** - **€3.25**

**MIXED SALAD (V)** - Mixed salad leaves, thinly sliced onions, cherry tomato and black olives, in our in-house dressing. - **€2.95**

## FOCACCE, PANUZZI E 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 especially imported from Italy.

Wholemeal pizza dough (Integrale) available for an extra charge of **€1.50**

Lactose free mozzarella available upon request at a charge of **€4.95**

**FOCACCIA ERASMO (V,G,N,L)** - Walnuts, blue cheese and grapes drizzled with honey - **€9.85**

**FOCACCIA ROSMARINO (G,V)** - Olive oil, rosemary, rock salt and fresh rucola. - **€8.75**

**FOCACCIA CAPRESE (G,L,V)** - Mozzarella di bufala, cherry tomatoes and basil, with a drizzle of olive oil. - **€9.85**

A thin and crispy pizza "sandwich" oozing with flavourful ingredients and melting mozzarella. Order with a side salad or as a starter to share

**PANUZZO LA CAMPANIOLA (G,L,V)** - Mozzarella di bufala, sliced tomato, rucola, oregano, olive oil and grana shavings - **€12.95**

**PANUZZO LA BOSCAIOLA (G,L,GC)** - Prosciutto crudo, mushrooms, mozzarella di bufala, olive oil and oregano - **€11.95**

**PANUZZO FUOCO E FIAMME (G,L)** - Tomatoes, nduja and spianata Calabria, Kalamata olives, mozzarella di bufala and chilli flakes. - **€11.95**

**PANUZZO CREMA E SPECK (G,L)** - Basil and spring onion cream cheese, speck, tomatoes, rucola, sweet provolone. - **€11.95**

**PANUZZO SALMONE (G,L,F)** - Lemon and dill cream cheese, smoked salmon, brie cheese, capers, red onions, rucola. - **€11.95**

**PANUZZO POLLO E PANCETTA (G,L)** - Mozzarella fior di latte, tender chicken strips, smoked pancetta, oyster mushrooms, BBQ Sauce. - **€11.95**

**PANUZZO AL PISTACHIO E MORTAZZA (G,L)** - Mozzarella for di latte, pesto di pistachio and fresh cream, tomato slices, mortadella, spianata Calabria - **€11.95**

**MARGHERITA (V,G,L)** - Tomatoes, mozzarella fior di latte, olive oil and basil - **€9.25**

**LA BUFALA (V,G,L)** - Tomatoes, mozzarella di bufala, olive oil and basil - **€11.95**

**GINO CLASSICA (V,G,L)** - Mozzarella fior di latte and a dash of tomato sauce, parmesan shavings, cherry tomatoes, basil and extra virgin olive oil - **€11.65**

**CONTADINA (G,L)** - Tomato sauce, mozzarella fior di latte, smoked pancetta, aubergines, oregano and grana shavings - **€12.95**

**LA BEN AMATA (L,G,SS,N,V)** - Mozzarella for di latte, blue cheese, honey, sesame seeds and cherry tomatoes - **€12.95**

**LA PESCATRICE (G,F,GC,L)** - Tuna chunks, tomato sauce, fresh mint, garlic, black olives, capers, mozzarella for di latte and a drizzle of olive oil - **€12.65**

**EL DIABLO (G,L)** - Tomatoes, mozzarella fior di latte, spianata Calabria, and chilli oil - **€12.95**

**MORTADELLA E PISTACCHIO (G,L,N)** - Mortadella al pistachio, mozzarella di bufala, Brie cheese, whole roasted pistachios - **€13.85**

**SAN DANIELE (G,L)** - Taleggio cheese, truffle paste, prosciutto crudo, mozzarella fior di latte - **€13.65**

**LA RUSTICA (G,L)** - Maltese sausage, baked potatoes, red onions, rosemary and mozzarella fior di latte - **€12.15**

**CAPRICCIOSA (G,E,L)** - Tomatoes, mozzarella fior di latte, mushrooms, artichokes hearts, hard-boiled egg, olives and smoked ham - **€11.95**

**ANNATI (G,L,S)** - Mozzarella fior di latte, tender chicken strips, BBQ sauce, coloured bell peppers, sweetcorn, onions and smoked ham - **€13.65**

**PIZZA POLLO E NACHOS (G,L)** - Pulled chicken, crumbled nachos, finely chopped tomatoes, jalapeno sour cream and mexican cheese. - **€11.95**

**LA VEGETARIANA (V,G,L,GC)** - Mozzarella fior di latte, tomato sauce, grilled aubergine, pickled zucchini, garlic sauteed mushrooms, roasted bell peppers, and rucola. - **€11.95**

**PIZZA BIANCA AI FUNGHI (V,G,L,GC)** - Mozzarella fior di latte, cooking cream, garlic sauteed mushrooms, oyster mushrooms, pecorino cheese, topped up with rucola, porcini salt and garlic oil. - **€11.95**

**LA SICILIANA (G,N,L,V)** - Bufala mozzarella, basil pesto sauce, sliced tomato and walnuts - **€13.65**

**CALZONE CLASSICO (G,L)** - Our classic closed Calzone filled with tomato sauce, mozzarella fior di latte, salame napoli and fresh ricotta cheese, garnished with salami and basil on top. - **€12.95**

**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 Calabria. - **€13.95**

**LA CUBANA - STAR SHAPED PIZZA (G,GC,L)** - Chilli con carne, Mexican cheese, mozzarella fior di latte, onions, sliced jalapeno and chilli flakes. - **€13.95**

Extra Ingredients - **€1.80** | Parma Ham, Grana Padano, Chicken or Beef - **€3.25**  
Whole Mozzarella di Bufala - **€5.95**

## DESSERTS

**ICE-CREAM (G,L)** - Strawberry, Vanilla, Chocolate, Salted Caramel. - **€4.95** (2 scoops)

**CHOCOLATE MUFFIN (G,L)** - **€3.75**

**RED VELVET MUFFIN (G,L)** - **€3.75**

**MILK CHOCOLATE JUMBO COOKIE (G,L)** - **€3.75**

**DOUBLE CHOCOLATE JUMBO COOKIE (G,L)** - **€3.75**

**GATEAU MARIE (G,L,N)** - **€6.95**

**CARROT AND WALNUT CAKE (G,L,N,E)** - **€6.95**

**DARK CHOCOLATE FUDGE CAKE (G,L,N,E)** - **€6.95**

**BANOFFEE PIE (G,L,N,E)** - **€6.95**

**STRAWBERRY MERINGUE (L,E,N)** - **€6.25**

**WARM APPLE PIE (G,L,N,E)** - Served with custard. - **€6.75**

**WARM CHOCOLATE BROWNIE (G,L,N)** - Served with Vanilla ice cream. - **€4.95**

Important - The following are indications of food allergens, kindly inform a member of our staff when your order is being taken.

(G) GLUTEN (M) MUSTARD (GC) GARLIC (V) VEGETARIAN  
(E) EGGS (F) FISH (L) LACTOSE (N) NUTS (S) SOYA  
(SS) SESAME SEEDS (C) CELERY SPICY HOT