

CUBA

BISTRO · PIZZERIA · CAFÉ

EVENT MENUS





BISTRO · PIZZERIA · CAFÉ

HAVANA SET MENU

€15.00 per person
Minimum 10 persons

STARTER

TO SHARE

FOCACCIA ROSMARINO 🌿 (G)

Olive oil, rosemary, rock salt and fresh rucola

NACHOS MEJICANO 🌶️🌿 (CY, G, N, M)

Warm tortilla chips topped with our Mexican cheese melt, refried beans, jalapeño peppers, pico de gallo and sour cream

MAIN COURSE

CHOOSE ONE

CAULIFLOWER CRUNCH CHICKEN BOWL (M, SE, P)

A flavourful bowl with chicken, curried cauliflower, brown rice, pickled red onion, toasted seeds, cucumber, all tossed in a herb yoghurt dressing

SPAGHETTI ALL' AMATRICIANA 🌶️ (G, M)

Spaghetti with crispy guanciale, pecorino, a rich tomato sauce, and a hint of chilli

RIGATONI PESTO (G, M)

Rigatoni tossed in our basil pesto made in-house, crispy bacon and grated grana cheese

EL PATRÓN BURGER 🌶️ (G, S, E, M, MD)

One smashed prime beef patty and one smashed Maltese sausage patty, zesty lemon & lime mayo, jalapeño relish, crispy onions, melted American cheese, red onions, brioche bun, served with fries

CLASSIC HOT DOG (G, MD)

Pork sausage with onions, pickled relish and English mustard in a soft bread roll, served with fries

PANUZZO POLLO E PANCETTA (G, S, M, MD)

A thin and crispy pizza sandwich with mozzarella fior di latte, tender chicken strips, smoked pancetta, BBQ Sauce

PANUZZO VEGETARIANO 🌿 (G, SE)

A thin and crispy pizza sandwich with chargrilled vegetables, red pepper hummus and tabbouleh with a tahini and lemon sauce

PIZZA MARGHERITA 🌿 (G, M)

Tomatoes, mozzarella fior di latte, olive oil and basil

PIZZA EL DIABLO 🌶️ (G, M)

Tomatoes, mozzarella fior di latte, Spianata Calabrese, and chilli oil

DESSERT

TO SHARE

STRUFFOLI WITH NUTELLA 🌿 (G, N, M, E)

Deep fried dough, drizzled with Nutella and icing sugar

- ALLERGY NOTE -

(G) – Gluten, (CS) – Crustaceans, (E) – Eggs, (F) – Fish, (P) – Peanuts, (S) – Soya, (M) – Milk, (N) – Nuts, (CY) – Celery, (MD) – Mustard, (SE) – Sesame, (MS) – Molluscs

🌶️ Moderately Spicy, 🌶️🌶️ Spicy Hot, 🌿 Vegan, 🌿🌿 Vegetarian

Should you have any dietary requirements or suffer from any allergies, kindly inform us while placing your order.



BISTRO · PIZZERIA · CAFÉ

CARIBBEAN SET MENU

€20.00 per person
Minimum 10 persons

STARTER

TO SHARE

FOCACCIA ROSMARINO 🌿 (G)

Olive oil, rosemary, rock salt and fresh rucola

NACHOS MEJICANO 🌶️ 🌿 (CY, G, N, M)

Warm tortilla chips topped with our Mexican cheese melt, refried beans, jalapeño peppers, pico de gallo and sour cream

CUBAN CHICKEN WINGS

🌶️ (G, M, S, SE)

Crispy chicken wings coated in a slightly spicy and sweet glaze, toasted sesame seeds, garlic, and a hint of ginger

MAIN COURSE

CHOOSE ONE

LEBANESE FALAFEL BOWL 🌿 🌶️ (G, SE, M)

Falafel, quinoa, spiced chickpeas, wilted greens, tabbouleh, red pepper hummus, all tossed in a tahini and harissa dressing

HAVANA BEEF SALAD (N, SE, S)

Deep fried strips of crispy fried beef, kale, grilled peppers, cherry tomatoes, spicy cashew nuts with honey, sesame seed and a black bean dressing

RIGATONI BEEF RAGÙ 🌶️ (G, M, S)

Slow cooked, pulled beef and a tomato ragù, habanero flavoured cream cheese and parsley

RAVIOLI PORCINI 🌿 (G, E, M)

Ravioli filled with earthy porcini mushrooms, pecorino, sage and butter sauce

LA CHICA BURGER (G, E, M)

Southern style deep fried breaded chicken thighs, crispy bacon, pickled cucumber, parmesan mayo, brioche bun, served with fries

EL LOCO BURGER (G, S, E, M, MD)

200g juicy prime beef patty, melted cheese, crispy onion rings, pickled cucumber, in-house BBQ sauce, brioche bun, served with fries

PANUZZO AL SALMONE (G, F, M)

A thin and crispy pizza sandwich with smoked salmon, avocado, pickled red onions, spinach with dill and lemon sauce

PANUZZO POLLO E AVOCADO (G, M)

A thin and crispy pizza sandwich with chicken breast, avocado, spring onion and spinach with a cucumber and yoghurt sauce

PIZZA CAPRICCIOSA (G, M, E)

Tomato sauce, mozzarella fior di latte, mushrooms, artichokes hearts, hard-boiled egg, olives and smoked ham

PIZZA FUNGHI E TARTUFO 🌿 (G, M, S, MD)

Mozzarella fior di latte, parmesan, truffle cream, mushrooms, garlic oil, Grana Padano and zesty lemon dressing

DESSERT

TO SHARE

STRUFFOLI WITH NUTELLA 🌿 (G, N, M, E)

Deep fried dough, drizzled with Nutella and icing sugar

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BISTRO · PIZZERIA · CAFÉ

FIESTA CUBANA

Sharing menu
€29.00 per person
Minimum 10 persons

STARTERS

FOCACCIA ROSMARINO 🌿 (G)

Olive oil, rosemary, rock salt and fresh rucola

CUBAN CHICKEN WINGS 🌶️ (G, M, S, SE)

Crispy chicken wings coated in a slightly spicy and sweet glaze, toasted sesame seeds, garlic, and a hint of ginger

NACHOS MEJICANO 🌶️ 🌿 (CY, G, N, M)

Warm tortilla chips topped with our Mexican cheese melt, refried beans, jalapeño peppers, pico de gallo and sour cream

PASTA & PANUZZO

RIGATONI BEEF RAGÙ (G, M, S)

Slow cooked, pulled beef and a tomato ragù

PANUZZO AL PISTACHIO E MORTAZZA (G, M, N)

A thin and crispy pizza sandwich with mozzarella fior di latte, pesto di pistachio, tomato slices and mortadella

MAIN COURSE

CLASSIC FRIED CHICKEN (G, M)

Crispy golden-fried chicken

CHIPOTLE GLAZED PORK BELLY 🌶️ 🌿 (CY, S, M)

Slow-roasted pork belly with a tangy chipotle glaze

CUBAN RICE

FRIES (S)

DESSERT

STRUFFOLI WITH NUTELLA 🌿 (G, N, M, E)

Deep fried dough, drizzled with Nutella and icing sugar

BEVERAGES

FREE FLOWING WINE, BEER, SOFT DRINKS, AND MINERAL WATER

Beverage service begins once all guests are seated and ends after dessert is served

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STAND UP MENU

20 items - €25.00 per person

15 items - €20.00 per person

10 items - €15.00 per person

Minimum 30 persons

FINGER FOOD

CHICKEN AND CUCUMBER WRAP (G, M, S)

Grilled chicken with tzatziki, red onions, cucumber, savoy cabbage, served in a wholegrain wrap

TURKEY WRAP (G, M, E)

Turkey breast, spring onions, cucumber, pickled red onions, avocado, green goddess yoghurt sauce, wrapped in a wholegrain wrap

FALAFEL WRAP (G, SE, M)

Falafel, pickled vegetables, quinoa, tabouleh, tahini, and garlic yoghurt sauce, wrapped in a wholegrain wrap

PULLED BEEF BUN (G, L)

Mini brioche bun filled with slow-cooked, pulled marinated beef, guacamole, topped with tangy adobo and BBQ sauce

MORTACCI BUN (G, E, M, MD)

Crispy fried mortadella and melted provolone cheese, honey mustard and mayonnaise in a toasted brioche bun

BURGER (G, SE, MD, E)

Prime beef patty with our in-house special burger sauce, melted cheese, pickled cucumber, brioche bun

CHICHARRÓN (G, S, CY)

Slow-cooked and deep fried crispy pork belly topped with creamy guacamole and pico de gallo

ARANCINI (G, M, E, CY)

Crispy rice balls with tomato and melted mozzarella

CHORIZO (MD, CY)

Grilled Chorizo sausage with a mustard-honey dressing

CLASSIC FRIED CHICKEN (G, M)

Crispy golden-fried chicken

HONEY FRIED CHICKEN (G, M, S)

Crispy golden-fried chicken with a sweet honey and garlic glaze

PANUZZO VEGETARIANO (G, SE)

A thin and crispy pizza sandwich with chargrilled vegetables, red pepper hummus and tabbouleh with a tahini and lemon sauce

PANUZZO AL POLLO E PANCETTA (G, S, M, MD)

A thin and crispy pizza sandwich with mozzarella fior di latte, tender chicken strips, smoked pancetta, BBQ sauce

PANUZZO AL PISTACHIO E MORTAZZA (G, M, N)

A thin and crispy pizza sandwich with mozzarella fior di latte, pesto di pistachio, tomato slices and mortadella

PIZZA MARGHERITA (G, M)

Tomato sauce, mozzarella fior di latte, olive oil and basil

PIZZA SALAMI NAPOLI (G, M)

Tomato sauce, mozzarella fior di latte, salami Napoli

DESSERT

STRUFFOLI WITH NUTELLA (G, M, N)

Deep-fried dough, drizzled with Nutella and icing sugar

FRIED MINI MQARET (N, G, E, M)

Deep-fried date fritters

DOLCI DI MANDORLA (N, G, E, M)

Almond cookie

MINI SFOGLIATELLA NAPOLI (N, C, E, M)





Delicious crispy puff pastry, filled with ricotta cheese, ground wheat, and orange candied cubes

MINI BROWNIES (N, G, E, M)

A rich, fudgy brownie made with dark chocolate

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BEVERAGE PACKAGES

FREE-FLOWING SOFT DRINKS & MINERALS BAR

€4.00 per person, per hour (minimum 3 hours)

WATER, SOFT DRINKS, AND JUICES

FREE-FLOWING WINE & BEER BAR

€5.50 per person, per hour (minimum 3 hours)

WINE, LOCAL BEER, WATER, SOFT DRINKS, AND JUICES

INTERNATIONAL OPEN BAR

€8.00 per person, per hour (minimum 3 hours)

SPIRITS, LOCAL BEER, WINE, PROSECCO, SOFT DRINKS, JUICES, AND WATER

LIST OF SPIRITS:

Aperitifs - Aperol, Campari, Martini

Rum - Havana 3 YO / Angostura 3 YO

Vodka - Smirnoff

Gin - Gordon's

Whiskey - Johnnie Walker Red , J&B , Jack Daniel's

Tequila - La Chica Silver

Amari - Amaro Montenegro, Averna, Amaro del Capo, Ramazzotti

Liquers - Baileys, Kahlúa, Cointreau, Limoncello, Amaretto Disaronno,
Frangelico, Archers Peach Schnapps, Jägermeister, Sambuca

WINE PACKAGE

€10 per person

HALF BOTTLE OF WINE / HALF BOTTLE OF WATER AND COFFEE PER PERSON

Urmeneta Cabernet Sauvignon, Chile

Urmeneta Sauvignon Blanc, Chile