

BREAKFAST AND SNACKS

Vegan Pita Pocket (G, C, V) - A chick pea and red kidney bean mix, pico de gallo, rucola, iceberg lettuce and sliced cucumber served in a guacamole spread wholemeal pita bread - **€5.25**

Fisherman's Glory (L, G, E, F, S, SS) - Scottish smoked salmon, creamy scrambled eggs and rucola, in a toasted bagel - **€6.30 (Served till noon)**

Salmon Benedict (G, E, M, L) - Smoked salmon, poached egg and rucola, served on a brioche loaf slice and smothered in Hollandaise sauce - **€7.25 (Served till noon)**

Eggs Guevara (G, L, GC, E, S, M) - Poached egg served on a toasted brioche loaf slice with sautéed garlic mushrooms, crispy bacon, white truffle cream and Parmesan shavings - **€5.65 (Served till noon)**

Senor Ingles - Full English Breakfast (G, GC, S, E, L) - Two fried eggs, two sausages, baked beans, sautéed garlic mushrooms, bacon, grilled tomato, hash browns, toast and butter - **€8.25 (Served till noon)**

Quesadilla Tinga de Pollo (G, GC, E, C, L, SH) - Marinated pulled chicken cooked in a tomato, onion, garlic, oregano and chipotle chilli sauce smothered with melted cheddar cheese and served in a toasted tortilla - **€6.25**

Breakfast Bagel (G, E, C, S, L, SS) - With a fried egg, smoked ham, melted cheddar cheese, butter and served with a pico de gallo on the side - **€4.25**

El Classico (G, L, C) - Smoked ham and cheddar cheese toasted sandwich served with a side of pico de gallo - **€4.75**

Cuban Bun (G, C, E, L, S, M) - Smoked ham, thinly sliced pork belly, pico de gallo, cheddar cheese, gherkins and mustard spread all in a toasted brioche - **€6.95**

Tortilla Argentina (L, E, S) - A typical Argentinian omelette: Deep fried potato cubes, sliced coloured peppers, mushrooms, smoked ham and onions, baked in an egg and mozzarella fior di latte mixture - **€7.85**

STARTERS

Latino Dips (L, E, G, GC, V) - A trio of popular dips: Guacamole, Mexican dipping cheese and refried beans, served with a selection of nachos and toasted pita bread - **€7.95**

Tacos de Champinones (S, GC, V) - Three soft shell corn tacos, with mushrooms sautéed in a garlic, chipotle and lemon juice mix, complimented with guacamole and roasted pumpkin seeds - **€6.50**

Tacos de Langostino (SH, G, L, F) - Three soft shell corn tacos, with prawns marinated in lime juice, roasted coriander seeds and salt, served with chipotle mayo and pickled red cabbage - **€8.50**

Tacos del Pastor (S, L, C, SH) - Three soft shell corn tacos, topped with slow-cooked shoulder of pork braised with onions, coloured bell peppers and celery, finished with smoky chipotle chillies and lime juice, served with grilled pineapple cubes and guacamole - **€7.50**

Ribs 'n' Wings (G, SH, GC, SS, S) - Three pork ribs glazed in a smoky BBQ and black bean sauce and three chicken wings cooked in a tangy and slightly spicy, tomato based sauce. Garnished with spring onion, coriander and sesame seeds - **€9.95**

Nachos Mejicano (V, G, GC, S, L, SH) - Warm tortilla chips topped with our own Mexican cheese-melt, refried beans, jalapeno peppers, pico de gallo and sour cream - **€11.65**

Upgrade your Nachos to Deluxe for €2.25 - An additional 100g serving of our chilli con carne mix.

KIDS

Pasta alla Napolitana (G, GC, S, V) - Spaghetti or penne with home-made tomato sauce and grana padano (80g) - **€4.95**

Pasta con Prosciutto e Crema (G, L) - Spaghetti or penne with cream, ham and grana padano (80g) - **€4.95**

Chicken Strips and Fries (G, S, E) - Breaded chicken strips and fries - **€6.95**

Super Wudy Pizza (G, L) - Tomatoes, mozzarella fior di latte and Wudy sausage - **€4.95**

ENSALADAS

Vegan Salad (SS, S, GC, V) - Sautéed garlic mushrooms, roasted red bell peppers, pickled onions tossed in a crispy lettuce leaves mix, with a sweet and sour dressing and complimented with a mashed chickpea, toasted sesame and garlic paste - **€10.75**

High Protein Vegan Bowl (V, GC, S, N) - 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 dressing - **€7.65**

Salmon Salad (F, L,N) - Fresh salmon, crumbled feta cheese, red onion, crushed walnuts and cherry tomatoes, served on a bed of fresh local lettuce mix, tossed in a sweet and sour dressing - **€11.85**

Peanut Chicken Salad (N, S) - Grilled chicken breast, sweet corn, cherry tomatoes and pickled onions, served on a bed of fresh crispy salad leaves and tossed in a peanut butter and soy dressing - **€11.65**
Change to smoked salmon for an additional charge of **€1.50**

Havana Beef Salad (G, SS, GC, S, 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 - **€12.95**

PASTA

Wholemeal and gluten free pasta also available at an extra charge of 50c.

Fusilli Santiago (Vegan) (L, G, S, GC) - Wholemeal pasta spirals, tossed in a porcini mushroom cream, quartered mushrooms sautéed in onions and garlic - **€11.95**

Ravioli Aubergines (V, G, S, L) - Aubergine and sundried tomato stuffed pasta, tossed in a simple butter, grana and basil sauce and cherry tomatoes - **€12.35**

Cajun Rice – Surf 'n' Turf (F, GC, S) - Chorizo sausage, chicken breast, prawns and mussel meat cooked in a sofrito of onions, green bell peppers, celery, paprika, cumin, garlic, thyme and coriander - **€13.65**

Penne tal-Midalja (G, L, GC, S, N) - Penne tossed in our own basil pesto, with chicken, cherry tomatoes, mozzarella fior di latte, onions, garlic and a dash of cream - **€12.85**

Cannelloni Carne y Habanero (G, S, L, GC, SH) - Oven-baked cannelloni, stuffed with ricotta and beef ragù, habanero pepper-flavoured cream cheese, tomato sauce, in-house made bechamel and a touch of coriander - **€12.85**

Sausage & Pumpkin Tagliatelle (G, GC, L, S) - Pasta tossed in a pumpkin and sweet chorizo sausage ragù, rucola, grana padano cheese, garlic and thyme - **€12.65**

HOUSE BURGERS

Cuba burgers are housemade using 100% prime beef. Served with fries.
Add an extra beef patty to your burger for an additional charge of **€2.65**.

El Vegeteriano (V, E, G, SH, L) - A deep-fried red kidney bean and chickpea patty, with chipotle mayo dressing and pickled cabbage, in a toasted brioche bun - **€11.65**

Pollo del Pais (G, S, L, E, SH) - Country style deep-fried breaded chicken breast topped with a chipotle mayo dressing, coleslaw and pickled onions, served in a toasted brioche bun - **€13.45**

El Toro (G, L, S, M, E) - 200gr of succulent minced beef served in a toasted brioche burger bun with onion marmalade, gherkins, tomatoes, lettuce and mustard mayo - **€11.15**

El Gringo (G, L, GC, S, M, E) - Our classic burger garnished with a smoky BBQ and black bean sauce, sizzling bacon, sliced tomatoes, lettuce and melted mature cheddar cheese. Garnished with crisp-fried onion rings - **€13.95**

Chorizo Sausage & Blue Cheese (L, S, G, GC, SH) - Our in-house beef patty complimented with thinly sliced chorizo sausage, pickled onion slivers, crumbled blue cheese and rucola, in a toasted brioche bun - **€13.65**

Mexicano (SH, L, S, G) - Our classic burger patty served in a toasted brioche burger bun with iceberg lettuce, pico de gallo salsa, Mexican cheese sauce and guacamole - **€13.65**

L'Especial (G, L, S, M, E) - Our in-house beef patty complimented with garlic marinated mushrooms, red onion slices, collar bacon, cheddar cheese and a smothering of truffle mayo, served in thick brioche loaf slices - **€13.85**

GRILLS AND MAINS

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

Grilled Pumpkin Wedge (V, L, SH, S) - With a smoky, sweet and spicy chipotle glaze, crumbled feta cheese, roasted pumpkin seeds and coriander - **€13.95**

Roast Peri Peri Chicken (SH, C) - Roasted half chicken marinated in our piquant Peri Peri sauce; a red pepper, jalapeno chillies, celery, spring onions and coriander blend - **€19.50**

Ropa Vieja con Pescado (SH, F) - Baked sea bass fillet, served with a traditional Cuban stew recipe, with green bell peppers, onions, olives, sultanas, tomato pulp and chillies - **€18.95**

Ropa Vieja (SH) - 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**

Enchilada Santa Cruz (G, L, SH, E, S) - Tortilla wrap-filled with slow braised pork shoulder, Cuban rice and refried beans, topped with a spicy tomato sauce, melted cheddar cheese, a fried egg and a dollop of zesty guacamole - **€19.65**

BBQ Pork Ribs (M, S, GC, G, L) - A rack of slow-cooked pork ribs glazed in BBQ sauce - **€22.65** (full rack) / **€16.85** (half rack)

Prime Argentinian Beef Ribeye Steak (S) - Grilled to your taste and served with a wedge of lemon - **€23.95**

SIDE DISHES

Cuban Rice (V) - Basmati rice cooked with sweetcorn, kidney beans, onions, cumin, paprika and fresh coriander - **€2.65**

French Fries (V, S) - **€2.85**

Crisper Fries (V, S) - **€2.85**

Sweet Potato Fries (V, S) - **€4.25**

Mixed Salad (V) - Mixed salad leaves, thinly sliced onions, cherry tomatoes and black olives, in our in-house dressing - **€2.65**

SALSAS DE CUBA

Pico de Gallo (MediumSpicy) (V, C, SH) - A refreshing salsa made of chopped tomatoes, celery, onions, jalapenos, coriander and lime juice - **€1.65**

Chipotle Mayo (Spicy) (V, SH, L, E) - Chipotle chillies, grilled, chopped and blended into an in-house made mayonnaise - **€1.50**

Mexican Cheese Sauce (Spicy) (V, L, GC, SH, G) - Finely chopped chipotle chillies and mixed pimentos, blended into an in-house bechamel sauce - **€1.50**

Mustard Mayo (Mildly Spicy) (V, M, E, L) - English mustard and our in-house mayonnaise, blended together into a tangy dipping sauce - **€1.50**

Peri Peri (Spicy) (V, SH, C) - Red bell peppers, jalapenos chillies, spring onions, celery, lime and coriander, finely chopped and mixed into this tangy salsa - **€1.50**

Truffle Mayo (V, E, L) - Crema di tartufo and our in-house mayonnaise, blended together into a rich and creamy dipping sauce - **€1.70**

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

Latino Mushroom Sauce (South American mushroom sauce) (V, L, G, GC) - Mushrooms, cream, onions, garlic, coriander, Havana Club spiced rum, lime juice - **€2.55**

Latino Pepper Sauce (South American peppercorn sauce) (V, G, SH, L, GC) - Peppercorns, cream, onions, garlic, Havana Club spiced rum, lime juice - **€2.55**

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

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



PIZZE, FAGOTTINI E FOCACCE

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) and gluten free dough are also available upon request at an extra charge of 50c.

Focaccia Erasmo (V, G, L, N) - Walnuts, blue cheese and grapes drizzled with honey - **€8.95**

Focaccia Rosmarino (V, G) - Olive oil, rosemary, rock salt and fresh rucola - **€7.65**

Focaccia Caprese (G, L) - Mozzarella di bufala, chery tomatoes and basil, with a drizzle of olive oil - **€8.65**

Introducing the Fagottino, a thin and crispy pizza sandwich oozing with flavourful ingredients and melting mozzarella. Order with a side salad or as a starter to share.

Fagottino la Campaniola (G, L) - Mozzarella di bufala, sliced tomato, rucola, oregano, olive oil and grana shavings - **€11.75**

Fagottino la Boscaiola (G, L) - Prosciutto crudo, mushrooms, mozzarella di bufala, olive oil and oregano - **€11.25**

Fagottino alla Parmigiana (G, L, GC) - Grilled aubergines, mozzarella fior di latte, fresh tomato, basil and a drizzle of garlic infused olive oil - **€11.25**

Fagottino Ropa Vieja (G, L) - Pulled beef brisket, red and green peppers, onions, green olives, sultanas, fresh tomato and chilli pulp, mozzarella fior di latte - **€11.85**

Fagottino la Fresca (G, F, L) - Fresh ricotta, sliced tomatoes, smoked ham, mozzarella for di latte, basil, olive oil and a touch of oregano - **€11.50**

Margherita (V, G, L) - Tomatoes, mozzarella fior di latte, olive oil and basil - **€7.95**

La Bufala (V, G, L) - Tomatoes, mozzarella di bufala, olive oil and basil - **€11.50**

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 - **€10.50**

Contadina (G, L) - Tomato sauce, mozzarella fior di latte, smoked pancetta, aubergines, oregano and grana shavings - **€11.35**

La Pescatrice (G, F, GC, L) - Tuna chunks, tomato sauce, fresh mint, garlic, black olives, capers, mozzarella fior di latte and a drizzle of olive oil - **€10.95**

El Diablo (SH, G, L) - Tomatoes, mozzarella fior di latte, spianata Calabrese and chilli oil - **€11.50**

Mortadella e Pistacchio (G, N, L) - Mortadella al pistachio, mozzarella di bufala, brie cheese and whole roasted pistachios - **€12.65**

San Daniele (G, L) - Taleggio cheese, truffle paste, Parma ham, mozzarella fior di latte - **€11.95**

La Rustica (G, L) - Maltese sausage, baked potatoes, red onions, rosemary, mozzarella fior di latte - **€10.70**

Capricciosa (G, E, L) - Tomatoes, mozzarella fior di latte, mushrooms, artichoke hearts, hard-boiled egg, olives and smoked ham - **€10.70**

Annati (G, L, S) - Mozzarella fior di latte, tender chicken strips, BBQ sauce, coloured bell peppers, sweetcorn, onions and smoked ham - **€11.25**

Cacio e Pepe (G, L) - Mozzarella fior di latte, cacio cavallo cheese, ground black peppercorns - **€9.15**

La Siciliana (V, G, N, L) - Bufala mozzarella, basil pesto sauce, sliced tomato and walnuts - **€12.85**

Sanità (Wholemeal Dough) (V, G, L) - Pumpkin purée, sautéed mushrooms in garlic and parsley, rucola on a wholemeal pizza base - **€10.65**

Il Katamarano (G, L, SH) - 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 salame - **€12.60**

La Cubana - Star-shaped pizza (SH, G, GC, L) - Chilli con carne, Mexican cheese, mozzarella fior di latte, onions and jalapenos - **€12.95**

Extra ingredients - **€1.20**
Parma ham, grana padano, chicken or beef - **€2.50**
Whole mozzarella di bufala - **€4.95**

DESSERTS AND CAKES

Warm Apple Pie served with custard (G,L,N,E) - **€4.95**

Warm Chocolate Brownie served with vanilla ice cream (G,L,N) - **€4.75**

Gateau Marie (G,L,N) - **€4.95** • **Carrot and Walnut Cake** (G,N,E) - **€4.95**

Dark Chocolate Fudge Cake (G,L,N,E) - **€4.95**

Banoffee Pie (G,L,N,E) - **€4.95** • **Strawberry Meringue** (L,E,N) - **€4.95**

CRÊPES

SAVOURY

Carina (G, L, N, E) - Mortadella, mascarpone, crushed walnuts and crispy red cabbage - **€6.85**

La Chiusa (G, L, E) - Pulled beef brisket, sour cream, pico de gallo and rucola - **€6.85**

Boscaiola (G, L, E) - Chicken strips, mushrooms, collar bacon and garlic mayo - **€6.85**

La Mexicana (G, L, E, SH) - Chilli con carne, Mexican cheese-melt, red chillies - **€6.95**

SWEET

Black or White (G, L, E) - Crêpe with a choice of either hazelnut chocolate or white chocolate - **€5.95**

Oreo Madness (G, L, E) - White chocolate, crushed Oreo biscuits and sugar frosting - **€6.45**

Funky Monkey (G, L, E) - Banana slices, hazelnut chocolate, crushed hazelnuts and a dark chocolate topping - **€6.25**

WAFFLES

The Black Waffle range - A healthier, lighter option to our waffle batter. No gimmick here, nor food colouring; activated charcoal is added to our batter to produce the distinct silver black colour. Activated charcoal is a strong natural treatment used to trap toxins and chemicals in the body, allowing them to be flushed out so the body does not re-absorb them.

SAVOURY

Italica (G, L, E, N, SS) - Mascarpone cheese, Basil pesto, sliced tomatoes and crushed black pepper - **€6.85**

La Fresca (G, L, E, SS) - Cucumbers, sweet corn, pico de gallo and crumbled feta cheese on a spread of refried beans - **€6.75**

La Gustosa (Black Waffle) (G, L, E) - Collar bacon, cherry tomatoes, sautéed mushrooms, grana shavings served on a spreading of freshly made guacamole - **€6.95**

SWEET

Black Oreo (Black Waffle) (G, L, E) - Crushed Oreo biscuits and a white chocolate fondue - **€6.95**

Black Forest (Black Waffle) (G, L, E) - Mixed berries and forest fruit jam and vanilla ice cream - **€6.95**

Le Pinà Nera (Black Waffle) (G, L, E) - A white rum and pineapple jam, coconut flakes and Maraschino cherries - **€6.95**

SWEET PANCAKES

Maltesers White Choc (G, L, E) - Stack of three pancakes smothered in white chocolate and Maltesers - **€6.25**

Spicy Caramel, Walnuts and Ice Cream (G, L, E, N, SH) - Scoop of vanilla ice cream, crushed walnuts and our in-house made spicy caramel - **€6.45**

Snickers Peanut Butter (G, L, E, N) - Hazelnut chocolate, peanut butter, Snicker bites and caramel topping, on a stack of pancakes - **€6.45**

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