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) is available at an extra charge of €0.50.

Gluten Free dough is available at an extra charge of €2.00.

Lactose Free mozzarella is available at an extra charge of €2.00.

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

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

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

Fagottino del Pastor (G, L, SH, C, E) - Slow-cooked shoulder of pork, red and green peppers, onions, celery, tomato paste and chipotle sauce, grilled pineapple and mozzarella fior di latte - €11.25

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

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

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

Pizza 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

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

Pizza la Ben Amata (V, G, L, SS, N) - Mozzarella fior di latte, blue cheese, honey, sesame seeds and cherry tomatoes - €11.35

Pizza 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

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

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

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

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

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

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

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

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

Pizza 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, sliced jalapeno and chilli flakes - €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, L, N, E) - €4.95

Carrot and Walnut Cake (G, L, 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

CREPES

SAVOURY

Carina (G, L, N, E) - Mortadella, mascarpone, crushed walnuts and crispy red cabbage - €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, N) - Crêpe with a choice of either hazelnut chocolate or white chocolate - €5.95

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

Funky Monkey (G, L, E, N) - 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 (V, G, L, E, N, SS) - Mascarpone cheese, basil pesto, sliced tomatoes and crushed black pepper - €6.85

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



Aubergine Dip (V, G, GC, L, SH) - Baingan Bharta, a typical Indian dish with mashed roasted aubergines, onions, fresh tomatoes, garlic and chillies, turmeric, salt and pepper, served with a mango and chilli chutney and crispy focaccia slices - €5.75

Vegan Pita Pocket (G, C, V, SH) - A chickpea and red kidney bean mix, pico de gallo, rucola, iceberg lettuce and sliced cucumber served in a guacamole spread wholemeal pita bread - **€6.25**

Wholemeal Vegetable & Quinoa Wrap (V, G) - A rainbow quinoa mix with chopped avocado, tomato, bell peppers, onions, red kidney beans and fresh coriander, flavoured with turmeric, star anise and bay leaves - €8.25

Mexican Quinoa Salad (G, GC, S, V) - A rainbow quinoa based salad, mixed with diced green peppers, tomatoes, avocado, red kidney beans, fresh onions and coriander.

Lightly spiced with turmeric, star anise and a hint of lime juice - €10.25

Beetroot & Orange Salad (V) - Diced beetroot, orange segments, aubergines, zucchini, bell peppers, cucumber and a fresh, crispy lettuce leaves mix. Thoroughly tossed in our in-house lemon and balsamic vinegar dressing - €10.65

Cauliflower & Turmeric Salad (V, N) - Steamed cauliflower florets, pickled onions, capers, olives pine nuts and juicy sultanas served with a touch of fresh coriander and fennel tops - €9.75

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, with our own peanut butter and soy dressing - **€9.25**

Fusilli alla Contadina (V, L, G, N, E, GC) - Wholemeal pasta spirals, tossed in local fresh ricotta, datterini tomatoes, basil, garlic, black olives, crushed black pepper corns, fried bread crumbs and olive oil - €11.25

The Vegan Burger by Moving Mountain (V, M) - A grilled vegan patty with fresh rucola, sliced tomato, spicy mango chutney in a toasted Vienna bun - €15.75

BREAKFAST AND SNACKS

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, F) - 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)

El Classico (G, L, C) - Smoked ham and cheddar cheese toasted sandwich served with in-house made mango chutney - €3.95

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)

Chicken BLT Wrap (G, M, E) - Marinated chicken breast, crispy fried bacon, iceberg lettuce, sliced tomatoes and a mustard mayo dressing, served in a toasted tortilla wrap - €7.50

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 - **€4.65**

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

KIDS

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

STARTERS

Tacos de Champinones (S, GC, V, SH) - Three corn tacos, with mushrooms sautéed in a garlic, chipotle and lemon juice mix, complimented with quacamole and roasted pumpkin seeds - €6.75

Tacos di Carne (S) - Three corn tacos, with grilled beef flank strips, served with pickled red onions, fried kidney beans, lime and fresh coriander - **€7.95**

Tacos del Pastor (S, L, C, SH) - Three 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

Chicken Chip & Dip (G, L, E) - Deep-fried breaded chicken breast chips served with a chipotle mayo dip - **€6.50**

Nachos Mejicano (V, G, GC, S, C, 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.

ENSALADAS

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

Upgrade to smoked salmon for an additional charge of €1.50

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

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 €1.00.

Ravioli Porcini (G, N, L, E, V) - Porcini mushroom-filled ravioli, served in a truffle, pine nuts, grana padano, butter, basil and thyme sauce and a hint of chopped parsley - €15.25

Egg-Fried Rice & Fried Tofu (V, E, F, GC, S, SH) - White rice fried in garlic, onions, ginger, bell peppers and eggs. Served with tofu marinated in soy sauce, oyster sauce and sesame oil - €10.45

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 - €12.85

Pappardelle Carne y Habanero (G, L, E, SH) - Pasta with a pulled beef ragú, habanero-flavoured cream cheese and a touch of coriander - €12.95

Tagliatelle con Salmone (F, G, L, E, GC) - Fresh salmon and onions pan-seared with garlic and white wine, then blended with sweet cherry tomato, dill and caviar - €13.25

HOUSE BURGERS

Cuba beef burgers are freshly made using 100% prime beef double patties - New York style and served with fries. Add an extra beef patty to your burger for an additional charge of €2.00.

Upgrade to sweet potato fries for an additional charge of €2.80.

Gluten free bun available for an additional charge of €1.50.

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) - Two patties 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) - Double beef patties complimented with thinly sliced chorizo sausage, pickled onion slivers, crumbled blue cheese and rucola, in a toasted brioche bun - €13.65

El Pastor Burger (SH, L, S, C, E, G) - Double patties topped with slow-cooked pork braised with onions, coloured peppers and celery, grilled pineapple ring and a smoky chipotle mayo dressing served in a toasted brioche burger bun with iceberg lettuce - **€15.50**

L'Especial (G, L, S, M, E) - Double patties 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**

ERILLS AND MAINS

Our grills and mains are served with fries and salads.

Old Delhi-Style Curry (SH, GC, L, N) - An authentic Indian curry with green peppers, onions, tomatoes, ginger, garlic, fresh cream and mixed spices. Served with rice and a choice of Tofu (Vegan) or chicken breast - €13.75 (Not served with fries or salad)

Peruvian Grilled Boneless Chicken (SH) - Flame-grilled chicken thighs marinated in smoked chipotle chillies, lime and olive oil, served with pickled onions and a touch of coriander - €13.95

Pan-Seared Gurbell (F, GC) - Fresh meager fillet, served with a coconut cream, ginger, lemongrass and coriander sauce - €23.85

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

Beef Flap Tagliata 400g (GC, L, C, SH) - Flame-grilled beef flap served with refried beans, pico de gallo and fresh rocket leaves - **€28.00**

SIDE DISHES

French Fries (V, S) - €2.85

Crisper Fries (V, S) - €2.85

Sweet Potato Fries (V, S) - €4.25

Potato Crisps (V) - Deep-fried, salted potato chips, cooked to order - €2.85

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

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**

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