



Trio of Dips (G, V) - Hummus & Broad Bean Dip, Aubergine & Tahini Dip, Carrot & Ginger Dip, served with vegetable dippers, wholemeal galletti and wholemeal pita slices - **€8.95**

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 - **€6.55**

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

Vegan Ceviche (V, SH) - Thinly sliced avocado, beetroots and cucumber with cauliflower florets, diced tomatoes and red onions, chilli and fresh lime juice, with coconut milk, on a bed of quinoa, crispy corn kernels and sweet potatoes - **€9.25**

High Protein Vegan Bowl (V, 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 sauce - **€6.95**

Grilled Chicken Salad (E, C, L) - Grilled chicken breast, new potato, Brussels sprouts, soft-boiled egg, garden peas, celery hearts, Parmesan shavings and mixed fresh herbs - **€10.65**

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** **Change to smoked salmon for an additional charge of €1.50**

Camaguey Beef Salad (S, M, N) - Tender strips of prime, lean, beef flank marinated and cooked in a black bean sauce, sautéed mushrooms, grilled bell peppers and cherry tomatoes, mixed with fresh salad leaves, spicy roasted cashew nuts and sesame seeds, all tossed in a vinaigrette dressing - **€14.25**

The Vegan Burger by Moving Mountain (V, M) - A grilled vegan patty with fresh rucola, sliced tomatoes, tangy mango chutney, in a toasted vegan bun - **€15.85**

Korean Style Pork (N, S) - Grilled, marinated fat-free fillet of pork, with a spicy, sweet chilli paste and cucumber and carrot kimchi, salted peanuts and coriander - **€13.15**

SIX 6-Pack Challenge Turkey Fajita (SH, GC, G) - Turkey breast strips rubbed in a garlic, lemon juice, cayenne pepper and all spice mix, cooked with dry-fried red pepper strips, topped with guacamole and all wrapped in a wholemeal tortilla - **€9.95**

SIX 6-Pack Challenge Mexican Black Bean Chilli (V, SH, GC) - Black beans, red lentils, red bell peppers and onions simmered in a garlic, chilli and tomato sauce, richly flavoured by a cumin, coriander and paprika spice mix - **€9.95**

BREAKFAST AND BREADS

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 - **€4.95** (Served till 11.30)

Fisherman's Glory (L, G, E, F, S, SS) - Scottish smoked salmon, creamy scrambled eggs and rucola, in a toasted bagel - **€6.75** (Served till 11.30)

Waffle Feliz Mañana (G, L, E, SH) - Breaded chicken, bacon and fried egg, with salsa roja and peppered cream cheese, served on a sweet waffle base - **€8.95** (Served till 11.30)

Ham & Cheese Baguette (G, L, E) - Soft French baguette with smoked ham, cheddar cheese, mustard mayo, fresh iceberg lettuce leaves and sliced tomatoes - **€4.95** (Served till 11.30)

Chicken BLT Wrap (G, M, E) - Grilled, marinated chicken breast, crispy fried bacon, iceberg lettuce, sliced tomatoes and a mustard mayo dressing, served in a toasted tortilla wrap - **€7.95**

Cuban Bun (G, C, E, L, S, M) - Smoked ham, thinly sliced slow-cooked pork belly, pico de gallo, cheddar cheese, gherkins, and mustard spread in a toasted brioche - **€7.95**

STARTERS AND BITES

Chicken Dynamite (SH, SS, G, E) - Marinated fried chicken pieces in a zesty mango chutney, coleslaw, spring onions, sesame seeds and chilli flakes - **€6.75**

Patatas Brava y Chorizo (SH, L) - Fried potato cubes and diced chorizo sausage seasoned with cumin, thyme, rosemary, tomato sauce and a spicy crema - **€5.95**

Crispy Spiced Pork (SH, L) - Fried pork belly pieces with a lime, coriander, salsa roja and cabbage slaw - **€6.85**

Pita de Pollo (SH, L, G, C, SS, M) - Loaded and toasted wholemeal pita triangles, filled with marinated chicken breast slices, slivered bell peppers, fresh onions, melted mature cheddar cheese, chipotle mayo and a side of sour cream - **€6.75**

Tacos del Pastor (S, L, G, C, SH) - Soft shell 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 - **€7.25**

Tacos de Pollo (S, SH, M, G, N, C) - Soft tacos with grilled chicken breast and our tangy pineapple salsa, guacamole and fresh coriander - **€7.25**

Taco Supreme (S, SH, G, L) - A combination of toasted crispy corn tortillas and soft wheat tortillas, with chilli con carne, sour cream, iceberg lettuce and shredded mature cheddar cheese - **€7.95**

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 - **€12.15**

Nachos Deluxe Upgrade - Top up with extra chilli con carne or chicken breast strips - **€2.50**

PASTA

Pesto Picante de Camarones (F, G, L, SH) - Spaghetti pasta and shrimps tossed in a red chilli, basil, pine nuts and garlic pesto sauce with a sprinkling of grana cheese - **€14.25**

Treccioni al Pastor (G, L, GC, C) - Pasta spirals with a ragú of slow-cooked pork shoulder, onions, coloured bell peppers, celery and tomatoes, garnished with a garlic cream cheese sauce and a pinch of thyme - **€12.95**

Truffle Mushroom Asparagus Risotto (V, L, G, M) - Arborio rice with fresh mushrooms, tartufo paste, onions and asparagus cooked in a mascarpone and Parmesan cheese - **€13.75**

HOUSE BURGERS

Cuba burgers are freshly made using 100% prime beef. Served with fries. Add an extra beef patty to your burger for an additional charge of **€2.00**.

Burger Salmone (F, L) - A fresh salmon patty, sliced avocado and tomatoes, pickled onions and rucola leaves, dressed in a zesty yoghurt, lemon and dill sauce, served in a poppy seed bun - **€15.65**

El Pollo Supremo (G, S, L, E, SH) - Country style deep-fried breaded chicken breast topped with a smoky-sweet chilli sauce, coleslaw and pickled cabbage, served in a toasted brioche bun - **€13.50**

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 - **€12.95**

El Gringo (G, L, GC, S, M, E) - Our classic two patty 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 - **€14.65**

El Sabroso (G, L, GC, S, M, E) - Our classic double burger garnished with a sautéed mushrooms, truffle paste, garlic mayo, rucola and melted brie cheese, served in a toasted brioche bun - **€14.95**



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 (C) Celery (GC) Garlic (L) Lactose (E) Eggs (F) Fish (N) Nuts

GRILLS AND MAINS

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

Chipotle Glazed Salmon (G, F, L, C, E, SH) - Chipotle chilli glazed salmon fillet, baked and with a chipotle mayo, pickled onion, and fresh coriander, served with a wedge of lime - **€22.75**

BBQ Pork Ribs (M, S, GC, G, L) - A full rack of slow-cooked pork ribs glazed in BBQ sauce - **€22.85**

Pollo a la Plancha (GC, SH, M, N, C) - Flame-grilled, achiote marinated chicken thighs, served with a pineapple salsa and fresh coriander, with a smoky-sweet chilli sauce on the side - **€18.75**

Carne Asada (SH, C, GC, L) - Grilled beef flap steak, served in medallions on a bed of cajun-spiced mixed peppers and onion, served with an in-house made salsa roja and spicy crema - **€24.95**

SALSAS DE CUBA · SAUCES

Pico De Gallo (Medium Spicy) (C, SH) - A refreshing salsa made of chopped tomatoes, celery, onions, jalapenos, coriander and lime juice - **€1.95**

Chipotle Mayo (Spicy) (SH, L, E) - Chipotle chillies grilled, chopped and blended into an in-house made mayonnaise - **€1.85**

Mexican Cheese Sauce (Spicy) (L, GC, SH, G) - Finely chopped chipotle chillies and mixed pimientos, blended into an in-house bechamel sauce - **€1.85**

Mustard Mayo (Mildly Spicy) (M, E, L) - English mustard and our inhouse mayonnaise, blended together into a tangy dipping sauce - **€1.70**

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

Latino Mushroom Sauce (South American mushroom sauce) (V, L, G, GC) - Mushrooms, fresh cream, beef stock, onions, garlic, thyme, salt and pepper - **€2.55**

Latino Pepper Sauce (South American peppercorn sauce) (V, G, SH, L, GC) - Mixed peppercorns, fresh cream, onions, garlic, Havana Club Spiced Rum, rosemary and salt - **€2.55**

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 tomatoes and black olives, in our in-house dressing - **€2.95**

DESSERTS

Ice-Cream (2 scoops) (G, L) - Strawberry, vanilla, chocolate, salted caramel - **€3.25**

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**

Plain Butter Croissant (G) - **€2.45**

Chocolate Croissant (G, L) - **€2.95**

Apple Pie (G, L) - **€4.95**

Chocolate Brownie & Scoop Ice-Cream (G, L, N) - **€4.95**

Carrot & Walnut Cake (G, L, N, E) - **€5.00**

Dark Chocolate Fudge Cake (G, L, N, E) - **€5.00**

Banoffee Pie (G, L, N, E) - **€5.00**

Strawberry Meringue (L, E, N) - **€5.00**