



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 - **€9.75**

Chicken Tortilla Soup (GC, C, L) - A lightly spiced hearty soup with shredded chicken, bean, tomato and sweetcorn mix, topped with sour cream and corn nachos - **€7.95**

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 - **€7.95**

Vegan Pita Pocket (V, G, SH) - A chickpea and red kidney bean mix, pico de gallo, rucola, iceberg lettuce and diced cucumber served in guacamole spread wholemeal pita bread - **€6.95**

Vegan Ceviche (V, SH) - Thinly sliced avocado, beetroots and cucumber with cauliflower florets, green beans, diced tomatoes and red onions, chilli and fresh lime juice, with coconut milk, on a bed of quinoa, crispy corn kernels and sweet potatoes - **€9.95**

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 - **€14.95**

Artichoke Salad (V) - A bountiful fresh salad with artichoke hearts, roast bell peppers, pickled courgettes, pearl onions, cherry tomatoes, black olives, fresh rucola leaves, all tossed in our house dressing and sprinkled with grated pecorino cheese - **€12.45**

Grilled Chicken Salad (SH, C, GC, L) - A moderately spicy Achiote (Mexican flavours) marinated chicken with pico de gallo, radish, black beans, sweetcorn, pickled red cabbage, coleslaw and shredded iceberg lettuce leaves, tossed in our own cilantro cream dressing - **€13.45**

Pearl Couscous & Grilled Halloumi Salad (SS, L) - Pearl couscous mixed with chopped cucumber, sliced red onion, cherry tomatoes, radish, black olives, pomegranate seeds and grilled Halloumi cheese. Seasoned with paprika, parsley, cumin and mint, and tossed in a Tahini dressing - **€11.65**

Korean Style Pork (N, S, SH) - Grilled, marinated fat-free fillet of pork with a spicy, sweet chilli paste and cucumber and carrot kimchi, salted peanuts and coriander - **€14.95**

Six Pack Revolution Salmon Salad (F) - Poached fresh salmon, served with chopped cucumber, sliced yellow bell pepper, carrots and avocado, served with quinoa, lime juice, a touch of coriander and a pinch of pepper - **€14.95**

Six Pack Revolution Mexican Black Bean Chilli (V, SH, GC) - Black beans, red lentils, red bell peppers and onions simmered in a garlic, chilli and tomato paste, richly flavoured by a cumin, coriander and paprika spice mix - **€10.95**

Achiote Grilled Chicken Breast (N, L, SH, G) - Moderately spicy, marinated and grilled chicken breast with mixed sliced bell peppers and onion, dressed with a salsa verde, a smokey three-chilli sauce and sour cream, served with a side of Cuban rice - **€18.75**

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, served with fries - **€16.85**

Focaccia Integrale con Rucola e Ricotta (V, G, L) - Wholemeal pizza dough topped with fresh basil pesto, ricotta cheese and rucola - **€9.95**

CUBA 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 (G, L) - Tomatoes, mozzarella fior di latte and Wudy sausage - **€6.45**

El Niño Burger (G) - 120g fresh beef patty, a squeeze of ketchup in between a soft brioche bun and accompanied with fries - **€7.95**

BREAKFAST AND BREADS

Breakfast Bagel (G, E, C, S, L, SS) - With a fried egg, smoked ham, melted cheddar cheese, and butter - **€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 - **€7.95** (Served till 11.30)

El Classico (G, L, C) - Smoked ham and cheddar cheese toasted sandwich - **€4.95** (Served till 11.30)

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 - **€6.65** (Served till 11.30)

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 - **€10.95** (Served till 11.30)

Huevos a la Mejicana (E, SH, C, L) - Fried eggs in a sauce of cherry tomatoes, peppers and courgette, corn nachos and sour cream, spiced with cumin, parsley, paprika and a touch cayenne pepper - **€7.85**

Roast Beef Bun (G, E, GC, SH) - Thinly sliced roasted beef chuck with pickled red onions, horseradish mayo and fresh rucola, served in a toasted brioche bun - **€13.95**

Cuban Bun (G, C, E, L, S, M, SH) - Smoked ham, thinly sliced slow-cooked pork belly, pico de gallo, cheddar cheese, gherkins, and mustard spread in a toasted brioche - **€9.85**

STARTERS AND BITES

Pita de Pollo (SH, L, G, C, SS, M) - Loaded and toasted wholemeal pita triangles, filled with marinated chicken breast slices, slivered bell peppers, melted mature cheddar cheese, chipotle mayo and a side of sour cream - **€7.45**

Taco de Pollo (G, SH) - Three wheat flour tacos with achiote marinated, grilled and sliced chicken breast, our in-house made pineapple salsa and freshly made guacamole - **€7.95**

Flauta de Pollo (L, C, SH) - Rolled up like a Cuban cigar! ... and crisp fried. Three corn tacos filled with pulled marinated chicken, salsa verde, sour cream and a smoky sweet chilli sauce, garnished with pickled onions and coriander - **€7.95**

Flauta de Carne (L, C, SH, 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, SH, G, GC) - 'Birria' - a slow-cooked beef, onion and adobo sauce stew, served in three corn tacos, topped with a mozzarella and cheddar cheese mix and a hint of coriander - **€9.45**

Quesadilla de Champiñones (G, L, GC, SH) - Sautéed mushrooms and garlic mixed in a 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, SH) - 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 AND RICE

Wholemeal and gluten free pasta are also available at an extra charge of **€2.00**.

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 - **€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, SH) - Pasta with a pulled beef ragú, 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, C, GC, SH) - 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**

HOUSE BURGERS

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

Chimi Y Churi (G, L, SH) - A juicy minced pork patty, with a green apple and fennel slaw, dressed with a tangy chimichurri dressing, served in a toasted brioche burger bun - **€6.50**

Barbacao (G, L, C, N) - Pulled slow-cooked pork with hash browns, pickled carrot, cabbage slaw, red onions and our in-house made BBQ sauce, all served in a brioche bun - **€6.50**

El Pollito (G, L) - Grilled chicken thigh with a garlic aioli dressing, sliced cucumber and red onions, served in a brioche bun - **€6.50**

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 brioche bun - **€6.50**

La Berenjena (G, S, SH) - Deep-fried breaded aubergine, coated in a Korean sweet chilli glaze, with a sesame slaw and fresh cucumber slices, served in a toasted brioche bun - **€6.50**

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 - **€6.95**

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, SH) - 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, pickled cucumber, iceberg lettuce and melted American cheese, garnished with crisp-fried onion rings - **€12.95**

Santiago (G, L, S, GC, M, E) - 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, SH) - Two beef patties, crisp fried streaky bacon, one fried egg, sliced onions and tomatoes, 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, C) - Grilled fresh salmon accompanied by a tasty sweetcorn salsa with onion, bell peppers, 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, SH, M, N, C) - 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**

Pork Stilo Milanese (L, G, SH) - Herb breadcrumb-crust, pan-fried pork chop, served with fresh rucola and cherry tomato, with a balsamic vinegar and salsa verde dressing - **€24.85**

Chipotle Glazed Pork Belly (L, CE, SH) - 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) - 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**



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

