



# FIESTA CUBANA MENU

## SHARING MENU

### STARTERS

#### Mushroom Tacos

Three corn tacos with mushrooms cooked in garlic, refried beans, chipotle chilli and lemon juice mix, complemented by guacamole and roasted pumpkin seeds. (GC,N,V)

#### Chicken Dynamite

Homemade chicken chunks cooked in a spicy mango chutney, spring onion and sesame seeds. (G,GC,L,N)

#### Nachos Mejicano

Warm tortilla chips topped with our own Mexican cheese-melt, refried beans, jalapeño peppers, pico de gallo and sour cream. (V,G,GC,S,L,SH)

### PANUZZI

#### Panuzzo La Campagnola

Mozzarella di bufala, sliced tomato, rucola, oregano, olive oil and Grana shavings. (G,L,V)

#### Panuzzo La Boscaiola

Prosciutto crudo, mushrooms, mozzarella di bufala, olive oil and oregano. (G,L,GC)

### MAINS

#### Achiote Spice Grilled Chicken Breast

Moderately spicy, marinated and grilled chicken breast with mixed sliced bell peppers and onion. Dressed with a salsa verde, three chilli sauce and sour cream. (N,L,G)

#### Chipotle Glazed Pork Belly

Slow-roasted pork belly with a tangy chipotle glazing. (L,CE)

### SIDES

#### Cuban Rice (V)

#### Fries (V,S)

### DESSERT

#### Struffoli with Nutella

Deep fried home-made dough balls, coated in icing sugar and served with Nutella. (G,L,N)

### DRINKS

#### Free Flowing Still & Sparkling Water, Local Beer, House Wine

Service of the beverages will start once all guests are seated at their table and will end once dessert has been served.

**€29 per person**

Allergy Note - The following are indications of food allergens that some dishes may contain.

Should you have any dietary requirements or suffer from any allergies, kindly inform a member of our staff when your order is being taken.

(G) - Gluten (L) - Lactose (V) - Vegetarian (M) - Mustard (N) - Nuts (C) - Celery (SH) - Spicy Hot (GC) - Garlic (SS) - Sesame Seeds (F) - Fish



# STAND UP MENU

## **Pork Fillet Wrap**

With a fresh Asian slaw and chilli. (N,G,S,SS)

## **Vegan BLT**

Toasted whole wheat bread, smoky radish 'bacon', tomatoes, and lettuce, with a vegan mayo spread. (M,G,V,S)

## **Tomato & Mozzarella Arancini** (G,E,L,S,G,V)

## **Pita De Pollo**

Loaded and toasted wholemeal pita triangles, filled with marinated chicken breast slices, slivered bell peppers, melted mature cheddar cheese, chipotle mayo. (SH,L,G,SS,M)

## **Chicken Dynamite**

Homemade chicken chunks cooked in a spicy mango chutney, spring onion and sesame seeds. (G,GC,L,N)

## **Flauta De Carne**

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. (SH,L,C,G)

## **Crispy Pork Belly Bites**

With a sweet, smoky chipotle glaze. (L,C)

## **Mini Burgers**

With our in-house special burger sauce and pickled cucumber. (G,S,GC,M,E)

## **Breaded Chicken Strips**

With chipotle mayo sauce. (G,S,E)

## **Grilled Maltese Sausage** (M,GC)

## **Panuzzo La Campagnola**

A thin and crispy pizza sandwich with mozzarella di bufala, sliced tomato, rucola, oregano, olive oil and Grana shavings. (G,L,V)

## **Panuzzo La Boscaiola**

A thin and crispy pizza sandwich with Prosciutto crudo, mushrooms, mozzarella di bufala, olive oil and oregano. (G,L,GC)

## **DESSERT**

### **Struffoli with Nutella**

Deep fried home-made dough balls, coated in icing sugar and served with Nutella. (G,L,N)

## **DRINKS**

**3 Hour Open Bar with Free Flowing Still & Sparkling Water, Local Beer, House Wine**

**€45 per person** (Minimum 30 persons)

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