



ONLY AT CUBA SHORELINE

EVERY WEDNESDAY AND FRIDAY
FROM 6 PM ONWARDS

STARTERS AND SIDES

GARLIC BREAD - Garlic, thyme, parsley butter, and lemon zest,
brushed on Maltese ftira and char-grilled - **€3.50**

MEXICAN GRILLED CORN - Charred corn on the cob brushed with butter,
chipotle mayo, feta cheese and coriander - **€7.95**

BEEF KOFTAS - Grilled minced beef skewers with cumin, paprika, coriander, fresh mint,
and orange zest, served with a garlic mayo dip and grilled pita bread - **€8.50**

TRIO OF SAUSAGES - Three succulent char-grilled sausages, traditional Maltese sausage,
Sicilian fennel sausage, spicy Italian sausage served with a chimichurri sauce (garlic,
green peppers, parsley, coriander, oregano, onions, and olive oil) - **€10.50**

GRILLS AND MAINS

CUBAN CHICKEN LEG - Charred boneless chicken leg, marinated in orange juice, orange zest,
paprika, coriander, and garlic and served with pickled red onion - **€18.50**

PORK BELLY - Marinated local pork belly in garlic, coriander seeds and fennel seeds,
char-grilled, and served with a pineapple, tomato, and lime salsa - **€19.50**

'CAVEMAN' TURKEY DRUMSTICK (for two persons - 1 kg) - Slow cooked giant
turkey drumstick, with a sweet and smoky glaze of chipotle pepper, hint of chilli,
coriander, and pickled red onions - **€29.95**

RIBEYE - Char-grilled prime ribeye steak, served with
a chimichurri sauce (garlic, green peppers, parsley,
coriander, oregano, onions, and olive oil) - **€28.50**

BBQ PLATTER - Pork belly, chicken leg, Sicilian fennel sausage, beef kofta - **€19.95**
(can be taken by one person or more)

All Mains courses are served with

POTATO SALAD - Tender new potatoes tossed in creamy mayo, red onions,
capers, parsley, and dill

COUS-COUS - Cous-Cous mixed with red onions, peppers, and feta cheese,
seasoned with cumin, paprika and coriander



BBQ FIESTA SHARING MENU

€25 PER PERSON
A MINIMUM OF 4 PERSONS

STARTERS

GARLIC BREAD - Garlic, thyme, parsley butter, and lemon zest, brushed on Maltese ftira and char-grilled

TRIO OF SAUSAGES - Three succulent char-grilled sausages, traditional Maltese sausage, Sicilian fennel sausage, and spicy Italian sausage served with a chimichurri sauce (garlic, green peppers, parsley, coriander, oregano, onions, and olive oil)

MAIN COURSE

CUBAN CHICKEN LEG - Charred boneless chicken leg, marinated in orange juice, orange zest, paprika, coriander, and garlic and served with pickled red onion

PORK BELLY - Marinated local pork belly in garlic, coriander seeds, and fennel seeds, char-grilled, with a pineapple, tomato, and lime salsa

'CAVEMAN' TURKEY DRUMSTICK - Slow-cooked giant turkey drumstick, with a sweet and smoky glaze of chipotle pepper, a hint of chili, coriander, and pickled red onions

BEEF KOFTAS - Grilled minced beef skewers with cumin, paprika, coriander, fresh mint, and orange zest, served with a garlic mayo dip and grilled pita bread

SIDES

POTATO SALAD - Tender new potatoes tossed in creamy mayo, red onions, capers, parsley, and dill

COUS-COUS - Cous-Cous mixed with red onions, peppers, and feta cheese, seasoned with cumin, paprika and coriander

DESSERT

MARITOZZO - A sweet brioche bun filled with whipped cream



ALLERGY NOTE

Should you have any dietary requirements or suffer from any allergies, kindly inform us.