KITCHEN CONCEPTS

CUBA
BISTRO · PIZZERIA · CAFÉ

HAVANA SET MENU

€15.00 per person
Minimum 10 persons

STARTER

TO SHARE

FOCACCIA ROSMARINO (G)
Olive oil, rosemary, rock salt
and fresh rucola

NACHOS MEJICANO (CY, G, N, M)
Warm tortilla chips topped with our Mexican cheese melt, refried beans, jalapeño peppers, pico de gallo and sour cream

MAIN COURSE

CHOOSE ONE

RED PEPPER RISOTTO (M)
Creamy Carnaroli rice cooked with sautéed onions, roasted red pepper, garlic confit, white wine and parmesan cheese

SPAGHETTI ALL' AMATRICIANA (G, M)
Spaghetti with crispy guanciale, pecorino, a rich tomato sauce, and a hint of chilli

QUINOA SALAD (N, SE)
A nutritious salad with quinoa, kale, radicchio, avocado, beetroot, roasted cashew nuts tossed in a honey and tahini dressing

HONEY MUSTARD CHICKEN SALAD (N, MD)
A flavourful salad with grilled chicken breast, fresh mixed salad leaves, red onions, crispy bacon, radish, crunchy walnuts, crispy onions and dried cranberries, all tossed in a honey-mustard dressing

EL PRIMERO BURGER (G, S, E, M, MD)
One smashed prime beef patty, melted cheese, pickled cucumber, in-house burger sauce, brioche bun

PANUZZO PICCANTE (G, M)
A thin and crispy pizza sandwich with mozzarella fior di latte, Spianata Calabrese, red peppers, mint pesto and olives

PANUZZO MALTESE (G, M)
A thin and crispy pizza sandwich with mozzarella fior di latte, Maltese sausage, sunflower pesto, lime zest and tomatoes

PIZZA MARGHERITA (G, M)
Tomatoes, mozzarella fior di latte, olive oil and basil

PIZZA EL DIABLO (G, M)
Tomatoes, mozzarella fior di latte, Spianata Calabrese, and chilli oil

DESSERT

TO SHARE

STRUFFOLI WITH NUTELLA (G, N, M, E)
Deep fried dough, drizzled with Nutella and icing sugar

- ALLERGY NOTE -

(G) – Gluten, (CS) – Crustaceans, (E) – Eggs, (F) – Fish, (P) – Peanuts, (S) – Soya, (M) – Milk, (N) – Nuts, (CY) – Celery, (MD) – Mustard, (SE) – Sesame, (MS) – Molluscs
Moderately Spicy, Spicy Hot, Vegan, Vegetarian
Should you have any dietary requirements or suffer from any allergies, kindly inform us while placing your order.

CUBA
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CARIBBEAN SET MENU

€20.00 per person
Minimum 10 persons

STARTER

TO SHARE

FOCACCIA ROSMARINO (G)
Olive oil, rosemary, rock salt and fresh rucola

NACHOS MEJICANO (CY, G, N, M)
Warm tortilla chips topped with our Mexican cheese melt, refried beans, jalapeño peppers, pico de gallo and sour cream

CUBAN CHICKEN WINGS (G, M, S, SE)
Crispy chicken wings coated in a slightly spicy and sweet glaze, toasted sesame seeds, garlic, and a hint of ginger

MAIN COURSE

CHOOSE ONE

RIGATONI BEEF RAGÙ (G, M, S)
Slow cooked, pulled beef and a tomato ragù, habanero flavoured cream cheese and parsley

RAVIOLI PORCINI (G, E, M)
Ravioli filled with earthy porcini mushrooms, pecorino, sage and butter sauce

HAVANA BEEF SALAD (N, SE, S)
Deep fried strips of crispy fried beef, kale, grilled peppers, cherry tomatoes, spicy cashew nuts with honey, sesame seed and a black bean dressing

SALMON SALAD (G, F, N, S)
Salmon with zesty green couscous, green apple, pomegranate slaw, and spiced cashews

EL PICANTE BURGER (G, S, E, M, MD)
Two smashed prime beef patties, jalapeños, melted cheese, crispy onions, pickled cucumber, in-house burger sauce, brioche bun

LA CHICA BURGER (G, E, M)
Southern style deep fried breaded chicken thighs, crispy bacon, pickled cucumber, parmesan mayo, brioche bun

PANUZZO AL PISTACHIO E MORTAZZA (G, M, N)
A thin and crispy pizza sandwich with mozzarella fior di latte, pesto di pistachio, tomato slices and mortadella

PANUZZO MALTESE (G, M)
A thin and crispy pizza sandwich with mozzarella fior di latte, Maltese sausage, sunflower pesto, lime zest and tomatoes

PIZZA BIANCA AI FUNGHI (G, M, S)
Mozzarella fior di latte, cream, garlic sautéed mushrooms, oyster mushrooms, pecorino cheese, topped with rucola, porcini salt and garlic oil

CAPRICCIOSA (G, M, E)
Tomato sauce, mozzarella fior di latte, mushrooms, artichokes hearts, hard-boiled egg, olives and smoked ham

DESSERT

TO SHARE

STRUFFOLI WITH NUTELLA (G, N, M, E)
Deep fried dough, drizzled with Nutella and icing sugar

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FIESTA CUBANA

Sharing menu
€29.00 per person
Minimum 10 persons

STARTERS

FOCACCIA ROSMARINO (G)
Olive oil, rosemary, rock salt and fresh rucola

CUBAN CHICKEN WINGS (G, M, S, SE)
Crispy chicken wings coated in a slightly spicy and sweet glaze,
toasted sesame seeds, garlic, and a hint of ginger

NACHOS MEJICANO (CY, G, N, M)
Warm tortilla chips topped with our Mexican cheese melt, refried beans,
jalapeño peppers, pico de gallo and sour cream

PANUZZI

PANUZZO AL PISTACHIO E MORTAZZA (G, M, N)
A thin and crispy pizza sandwich with mozzarella fior di latte,
pesto di pistachio, tomato slices and mortadella

PANUZZO LA CAMPAGNOLA (G, M)
A thin and crispy pizza sandwich with mozzarella di bufala, sliced tomato,
rucola, oregano, olive oil and grana shavings

MAIN COURSE

ACHIOTE SPICE GRILLED CHICKEN BREAST (CY, M)
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

CHIPOTLE GLAZED PORK BELLY (CY, S, M)
Slow-roasted pork belly with a tangy chipotle glaze

CUBAN RICE

FRIES (S)

DESSERT

STRUFFOLI WITH NUTELLA (G, N, M, E)
Deep fried dough, drizzled with Nutella and icing sugar

BEVERAGES

FREE FLOWING WINE, BEER, SOFT DRINKS, AND MINERAL WATER
Service of the beverages will start once all guests are seated at their table
and will end once dessert has been served

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CUBA
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STAND UP MENU

20 items - €25.00 per person
15 items - €20.00 per person
10 items - €15.00 per person
Minimum 30 persons

FINGER FOOD

MINI VEGETARIAN WRAP (G, S, M)
Zucchini, peppers, rucola, feta cheese, and hummus wrapped in a wholemeal wrap

MINI CHICKEN AND CUCUMBER WRAP (G, M, S)
Grilled chicken breast with tzatziki, red onions, cucumber, lamb's lettuce, served in a wholegrain wrap

MINI PORK WRAP (G, N, SE, P, S)
Pork fillet, shredded iceberg lettuce, Asian slaw, and peanut butter wrapped in a wholemeal wrap

HARISSA AND GRILLED PEPPERS FALAFEL (G, CY)
Crispy and tangy chickpea falafel served with in house made vegan mayo

PANUZZO LA CAMPAGNOLA SLICES (G, M)
A thin and crispy pizza sandwich with mozzarella di bufala, sliced tomato, rucola, oregano, olive oil and grana shavings

PANUZZO AL PISTACHIO E MORTAZZA SLICES (G, M, N)
A thin and crispy pizza sandwich with mozzarella fior di latte, pesto di pistachio, tomato slices and mortadella

MINI BUN WITH PULLED BEEF AND GUACAMOLE (G, CY, L)
Soft mini brioche bun filled with slow-cooked and pulled, marinated beef, with tangy adobo sauce and creamy guacamole

CHICKEN BITES (G, E, CY, M)
Crispy fried chicken glazed with sweet chilli sauce

MINI CHICHARRÓN (G, S, CY)
Mini slow-cooked and deep fried crispy pork belly bites topped with creamy guacamole and pico de gallo

MINI BURGERS (G, SE, MD, E)
With our in-house special burger sauce and pickled cucumber

TOMATO & MOZZARELLA ARANCINI (G, M, E, CY)
Crispy balls with a tomato risotto filling and a mozzarella heart

PULLED PORK BITES (G, M, S)
Crispy fried, breaded pulled pork bites

GRILLED SAUSAGE (MD, CY)
Pork sausage with mustard–honey dressing

JALAPEÑOS POPPERS (G, M)
Crispy, golden-fried jalapeño peppers stuffed with creamy cheese and spices

PICKLE AND CHEESE BITES (G, M, MD)
A tangy blend of creamy cheese spread, chopped gherkins, and onions, all encased in a crispy nacho crumb coating

CLASSIC FRIED CHICKEN (G, M)
Crispy golden-fried chicken

HONEY FRIED CHICKEN (G, M, S)
Crispy golden-fried chicken with a sweet honey and garlic glaze

DESSERT

STRUFFOLI WITH NUTELLA (G, M, N)
Deep-fried dough, drizzled with Nutella and icing sugar

FRIED MINI MQARET (N, G, E, M)
Deep-fried date fritters

DOLCI DI MANDORLA (N, G, E, M)
Almond cookie

MINI SFOGLIATELLA NAPOLI (N, C, E, M)
Delicious crispy puff pastry, filled with ricotta cheese, ground wheat, and orange candied cubes

MINI BROWNIES (N, G, E, M)
A rich, fudgy brownie made with dark chocolate

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BEVERAGE PACKAGES

FREE-FLOWING SOFT DRINKS & MINERALS BAR

€4.00 per person, per hour (minimum 3 hours)

WATER, SOFT DRINKS, AND JUICES

FREE-FLOWING WINE & BEER BAR

€5.50 per person, per hour (minimum 3 hours)

WINE, LOCAL BEER, WATER, SOFT DRINKS, AND JUICES

INTERNATIONAL OPEN BAR

€8.00 per person, per hour (minimum 3 hours)

SPIRITS, LOCAL BEER, WINE, PROSECCO, SOFT DRINKS, JUICES, AND WATER

LIST OF SPIRITS:

Aperitifs - Aperol, Campari, Martini

Rum - Havana 3 YO / Angostura 3 YO

Vodka - Smirnoff

Gin - Gordon's

Whiskey - Johnnie Walker Red , J&B , Jack Daniel's

Tequila - La Chica Silver

Amari - Amaro Montenegro, Averna, Amaro del Capo, Ramazzotti

Liquers - Baileys, Kahlúa, Cointreau, Limoncello, Amaretto Disaronno, Frangelico, Archers Peach Schnapps, Jägermeister, Sambuca

WINE PACKAGE

€10 per person

HALF BOTTLE OF WINE / HALF BOTTLE OF WATER AND COFFEE PER PERSON

Urmeneta Cabernet Sauvignon, Chile
Urmeneta Sauvignon Blanc, Chile