

TAPAS

ALL OUR TAPAS DISHES ARE FRESHLY MADE USING THE FINEST QUALITY INGREDIENTS.

OLIVES (V GF)

A selection of black and green olives.
3.50

MIXED OLIVES (V GF)

Black and green olives served with feta cheese and sundried tomatoes.
4.00

HOUMOUS & GRILLED PITTA (V)

Homemade houmous served with freshly grilled pitta.
4.00

SMOKEY AUBERGINE DIP & GRILLED PITTA (V)

Homemade aubergine dip served with freshly grilled pitta.
4.00

NACHOS (V H)

Lightly salted tortilla chips with monterey jack and cheddar cheese, salsa, guacamole, sour cream and jalapeño peppers.
5.00

CALAMARI (H)

Lightly floured and fried, served with fresh lemon and homemade tartare sauce.
5.00

SLICED MEAT PLATTER

Serrano ham, sliced and whole chorizo, sliced smoked pork. Served with bread, olive oil and balsamic vinegar.
7.00

HAM CROQUETTAS (H)

Homemade croquettas made from Serrano ham and leek in a creamy bechamel sauce rolled in panko breadcrumbs.
5.00

COD CROQUETTAS (H)

Homemade croquettas made from sustainable cod with parsley, potato and garlic rolled in panko breadcrumbs.
5.00

TIGER PRAWNS (GF H)

Pan-fried and sizzling, cooked with garlic and red chilli.
6.00

GRILLED SMOKED PORK (GF)

Slices of smoked pork loin lightly char-grilled.
4.50

SPANISH MEATBALLS (H)

Homemade beef, tomato and basil meatballs in a spicy herb sauce.
5.00

GRILLED HALLOUMI (V H)

Soft and succulent, sliced and lightly char-grilled.
4.50

CHUNKY CHIPS (V GF H)

Freshly cut from locally sourced potatoes.
3.00

SWEET POTATO FRIES (V GF)

Crispy and lightly seasoned.
3.50

PATATAS BRAVAS (GF H)

Fried diced potatoes served with a spicy tomato sauce.
4.00

CHORIZO (GF H)

Spanish sausage pan-fried in red wine.
4.00

SPICED CHICKEN TENDERS (H)

Mini fillets of chicken breast coated in panko breadcrumbs served with chipotle sauce.
5.00

CRAYFISH & CHORIZO PAELLA (GF H)

Delicious paella rice with onions, peppers, peas and saffron braised in white wine with garlic, crayfish and chorizo.
4.50

BBQ RIBS

Tender pork loin ribs, marinated in a smoky BBQ sauce.
5.00

PAELLAS

OUR PAELLAS ARE ALL FRESHLY HOMEMADE USING THE FINEST QUALITY INGREDIENTS.

TRADITIONAL PAELLA (GF H)

Delicious paella rice with onions, peppers, peas and saffron braised in white wine with chicken breast, chorizo and tiger prawns.

For one: 9.50

For two: 17.00

VEGETARIAN PAELLA (V GF H)

Delicious paella rice with onions, peppers, peas and saffron braised in white wine with aubergine, courgettes, baby spinach and green beans.

For one: 8.50

For two: 16.00

CRAYFISH & CHORIZO PAELLA (GF H)

Delicious paella rice with onions, peppers, peas and saffron braised in white wine with garlic, crayfish and chorizo.

For one: 9.50

For two: 17.00

DESSERTS

CHOCOLATE & ORANGE TART (V H)

with vanilla pod ice cream.
5.00

CHURROS (SPANISH DOUGHNUTS) (V)

Dusted with cinnamon sugar and served with caramel sauce.
4.50

ICE CREAM (2 scoops) (V GF)

with vanilla or coconut and pineapple.
4.00

SORBETS (2 scoops) (V GF)

Sparkling champagne or zesty lemon.
4.00

BURGERS

OUR FAMOUS UNRIVALLED CUBAN BURGERS ARE FRESHLY HOMEMADE USING THE FINEST QUALITY INGREDIENTS AND SERVED WITH HOMEMADE CHUNKY CHIPS.

THE CUBAN (H)

An 8oz homemade, ground beef burger created with our blend of house spices. Filled with baby leaf lettuce, sliced beef tomato, caramelised onions and chipotle mayonnaise.

11.00

THE CARIBBEAN (H)

An 8oz homemade, ground beef burger created with our blend of house spices. Filled with char-grilled pineapple, mango salsa and baby leaf lettuce.

11.00

THE HAVANA (H)

An 8oz homemade, ground beef burger created with our blend of house spices. Filled with crushed avocado, jalapeño peppers, tomato salsa and baby leaf lettuce.

11.00

Customise your burger with Swiss cheese, grilled chorizo, sliced green jalapeños or a fried egg
£1.00 per item.

SALADS

OUR SALADS ARE ALL FRESHLY HOMEMADE USING THE FINEST QUALITY INGREDIENTS.

CRAYFISH SALAD (GF H)

Crayfish tails served on salad leaves with cucumber, red onion and cherry tomatoes, dressed in our lemon olive oil.
9.50

MEDITERRANEAN SALAD (V GF H)

Olives, feta cheese, onions, cherry tomatoes and cucumber on a bed of salad leaves, dressed in olive oil and balsamic vinegar.
8.50

With char-grilled chicken £3.00 extra.

LATIN SALAD (V GF H)

Mango, pineapple, sliced radishes and cucumber served on a bed of salad leaves with a chilli, coriander and honey dressing.
8.50

With char-grilled chicken £3.00 extra.

CUBAN SANDWICHES

OUR FAMOUS CUBAN SANDWICHES ARE FRESHLY HOMEMADE USING THE FINEST QUALITY INGREDIENTS.

CUBANO SANDWICH (H)

Slow roasted pork belly, Serrano ham, melted Swiss cheese, dill pickles and wholegrain mustard served in a toasted nigella and sesame seed bun.
6.00

MEDITERRANEAN SANDWICH (H)

Char-grilled pork, halloumi, cucumber and beef tomatoes served in a toasted nigella and sesame seed bun.
6.00

V = VEGETARIAN GF = GLUTEN FREE H = HOMEMADE

AN OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO TABLES OF 4 OR MORE

IF YOU SUFFER FROM ANY ALLERGIES PLEASE NOTIFY A MEMBER OF STAFF. INFORMATION IS AVAILABLE UPON REQUEST. ALTHOUGH NONE OF OUR DISHES CONTAIN NUTS WE CANNOT GUARANTEE THAT ALL OF OUR PRODUCTS COME FROM A NUT FREE ENVIRONMENT.