

# THE CUBAN

TAPAS ★ COCKTAILS ★ GRILL

## SET MENU 3 COURSES £23.00 PER PERSON

### TAPAS STARTERS

#### CHORIZO AL VINO

spanish sausage pan-fried in red wine with red pepper and onion GF H

#### SPICED CHICKEN TENDERS

in panko breadcrumbs served with chipotle mayonnaise H

#### HOUMOUS

grilled pitta with roasted garlic and coriander houmous V

#### CHAR-GRILLED HALLOUMI

soft and succulent, sliced and lightly char-grilled V GF

### MAINS

#### TRADITIONAL PAELLA

onions, peppers, peas, garlic and saffron braised in white wine with chicken breast, chorizo and tiger prawns GF H

#### THE CUBAN BURGER

an 8oz homemade ground beef burger with our blend of house spices, baby leaf lettuce, sliced beef tomato, caramelised onions and chipotle mayonnaise, served with homemade chunky chips H

#### PAN-FRIED SALMON

served with a vinaigrette sauce, new potatoes & green beans GF H

#### SPANISH BEAN STEW

served with rice V GF H

### DESSERTS

#### CHURROS

dusted with cinnamon sugar and served with dulce de leche caramel sauce V

#### CHOCOLATE AND SALTED CARAMEL TART

served with vanilla pod ice cream V

#### ICE-CREAM OR SORBET

served with fresh raspberries and mint V GF H

#### MOJITO

if you would prefer a lighter option, why not try one of our signature Mojitos, with or without alcohol V GF H  
(or substitute one of our starters for a Mojito!)

V = Vegetarian G = Gluten Free H = Homemade

If you suffer from any allergies please notify a member of staff. Information is available on request. Although none of our dishes contain nuts we cannot guarantee that all our products come from a nut-free environment.

A discretionary service charge of 12.5% will be added to tables of 5 or more.



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## CUBAN PLATTER MENU

EACH PLATTER SERVES APPROXIMATELY 10 PEOPLE AND COSTS £100

### CUBAN PLATTER

#### MIXED OLIVES (V GF)

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

#### GRILLED PITTA (V)

Served with houmous and homemade aubergine dip.

#### SPICED CHICKEN TENDERS

Mini fillets of chicken breast coated in panko breadcrumbs and mixed spices.

#### PORK BELLY

Slow roasted and diced.

#### CHORIZO (GF)

Panfried Spanish sausage.

### MEDITERRANEAN PLATTER

#### MIXED OLIVES (V GF)

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

#### GRILLED PITTA (V)

Served with houmous and homemade aubergine dip.

#### CALAMARI

Lightly floured and fried, served with fresh lemon.

#### HALLOUMI (V)

Soft and succulent, sliced and lightly char-grilled.

#### GRILLED SMOKED PORK (GF)

Slices of smoked pork loin lightly char-grilled.

### VEGETARIAN PLATTER

#### MIXED OLIVES (V GF)

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

#### GRILLED PITTA (V)

Served with houmous and homemade aubergine dip.

#### PATATAS BRAVAS (V GF)

Fried diced potatoes served with a spicy tomato sauce.

#### SWEET POTATO FRIES (V GF)

Crispy and lightly seasoned.

#### HALLOUMI (V)

Soft and succulent, sliced and lightly char-grilled.

V = Vegetarian GF = Gluten Free

If you suffer from nut, wheat or other allergies, please ask a member of staff for more information.

All dishes are prepared in kitchens where nuts, flour, etc. are commonly used so we cannot guarantee that our dishes will be free from them.

