

Tapas

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

OLIVES (V VG 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

TOASTED CIABATTA (V VG)
Served with extra virgin olive oil and balsamic vinegar.
3.50

HOUMOUS AND PITTA BREAD (V VG H)
Houmous served with freshly grilled pitta.
4.00

LATIN SALAD (V GF H)
Mango, pineapple, sliced radishes and cucumber served on a bed of salad leaved with a chilli, coriander and honey dressing.
4.00

NACHOS (V H)
Lightly salted tortilla chips with Monterey Jack and cheddar cheese, salsa, guacamole, sour cream and jalapeno peppers.
5.00

FRENCH FRIES (VVG)
Deep fried and crispy potato French fries.
3.50

SWEET POTATO FRIES (V VG GF)
Crispy and lightly seasoned.
4.00

GRILLED HALLOUMI (V)
Soft and succulent, sliced and lightly char-grilled.
5.00

BAKED GOATS CHEESE (V H)
Drizzled with honey and topped with sweet potato crisps.
3.50

CHORIZO (GF H)
Spanish sausage pan-fried in red wine with red pepper and onion.
4.50

SLICED MEAT PLATTER
Serrano ham, sliced and whole chorizo.
5.00

CHICKEN WINGS
Hot and kicking chicken wings in a spicy coating.
5.00

SPANISH MEATBALLS
Beef meatballs in a spicy tomato and herb sauce.
5.50

BBQ RIBS
Tender pork loin ribs, marinated in a smoky BBQ sauce.
5.50

CALAMARI (H)
Lightly floured and fried, served with fresh lemon.
5.00

Platters

SERVES 2

THE CUBAN PLATTER
Mixed olives with feta cheese and sundried tomatoes.
Houmous and pitta bread.
Serrano ham, sliced and whole chorizo.
Calamari served with fresh lemon.
Hot and kicking chicken wings.
22.00

VEGETARIAN PLATTER
Mixed olives with feta cheese and sundried tomatoes.
Houmous and pitta bread.
Spicy bean burger.
Crispy sweet potato fries.
Char-grilled halloumi.
19.00

Burgers & Sandwiches

OUR FAMOUS CUBAN BURGERS ARE FRESHLY MADE BY OUR LOCAL BUTCHER USING THE FINEST QUALITY INGREDIENTS.

THE CUBAN
An 8oz ground beef burger created with a blend of spices. Filled with baby lettuce, sliced beef tomato, caramelised onions and chipotle mayonnaise. Served with French fries or sweet potato fries
11.00

THE CARIBBEAN
An 8oz ground beef burger created with a blend of spices. Filled with pineapple, mango salsa and baby leaf lettuce. Served with French fries or sweet potato fries
11.00

THE MEXICAN
An 8oz ground beef burger created with a blend of spices. Filled with guacamole, tomato salsa and baby leaf lettuce. Served with French fries or sweet potato fries
11.00

SPICY BEAN BURGER (V)
Made from kidney beans, potato, carrot and green peppers with a topping of salsa sauce, coated in breadcrumbs and served in our toasted brioche bun with baby leaf lettuce and a sliced beef tomato. Served with French fries or sweet potato fries
9.00

HALLOUMI BURGER (V)
Thick cut traditional grilled halloumi served in our toasted brioche bun with baby leaf lettuce, sliced beef tomato and mayonnaise. Served with French fries or sweet potato fries
9.00

VEGAN BURGER (V VG)
Vegan burger made from soya and wheat proteins and served in our toasted brioche bun with baby leaf lettuce and sliced beef tomato. Served with French fries or sweet potato fries
11.00

SLIDERS
Three mini burgers of your choice.
15.00

CUBAN SANDWICH (H)
Slow roasted pork belly, Serrano ham, melted Swiss cheese, dill pickles and wholegrain mustard. Served in a toasted ciabatta. Served with French fries or sweet potato fries
10.00

Paellas

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

TRADITIONAL PSELLA (GF H)
Delicious paella rice with onions, peppers, peas and saffron braised in white wine and chicken breast, chorizo and tiger prawns.
For one: 9.50
For two: 17.00

VEGETARIAN PSELLA (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

SEAFOOD PSELLA (GF H)
Delicious paella rice with onions, peppers, peas and saffron braised in white wine with garlic, calamari, tiger prawns, mussels and chorizo.
For one: 11.00
For two: 19.00

Desserts

CHURROS (SPANISH DOUGHNUTS) (V)
Dusted with cinnamon sugar and served with caramel sauce.
5.00

ICE CREAM AND SORBETS (2 scoops) (V GF)
Vanilla pod ice cream
Coconut and pineapple ice cream
Zesty lemon sorbet
4.00

V = VEGETARIAN VG = VEGAN 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.