

you a very enjoyable experience.





TAPAS

ANTIPASTO	Spiced mixed olives with star anise, cumin and garlic olive oil and grilled tomatoes, capsicum and crusty bread	13
PAN TIBIO	Warm bread and homemade dips	13
DULCE CERDO PICANTE	Pork belly, slow cooked, finished with a glaze of honey and chilli paired with apple and cinnamon	19
HAVANOS CUBANOS	Lamb flavoured with spices rolled to replicate fine Cuban cigars, complimented with mint yoghurt	21
CORDERO A LA NARANJA	Braised lamb shoulder topped with an orange and fennel sauce	18
CHORIZO A LA MIEL	Spanish chorizo tossed in rosemary, thyme and garlic	16
ALBONDIGAS	Legendary lamb meatballs filled with feta cheese topped with cherry tomato and chorizo	19
POLLO DE LA HAVANA	Chicken strips marinated in garlic and citrus juices with sweetcorn and black bean relish on rocket	19
MEJILLAS DE VACUNO	Beef cheeks, cooked in red wine, served with chimmichurri sauce and roasted potatoes	17
GAMBAS AL AJILLO	Pan fried prawns with garlic and chilli cream, served with black bean rice	19
CROCANTE CALAMARI	Crispy salt and pepper calamari	16









PULPO	Tender octopus with patatas bravas and a capsicum and basil pesto	24
CEVICHE	Traditional South American dish, diced fresh salmon, red onion, capsicum and citrus juices	18
GARBANZOS	Chickpea and potato salad mixed with a corn and blackbean salsa	13
TOSTONE	Fried plantatin with a sweet mayonnaise dip	16
ZETAS CON QUESO	Mushrooms marinated in garlic and thyme with crumbled goat's cheese	18
EMPANADA	Trio of empanadas filled with shredded beef, pulled pork and Vegetariana	16

TAPAS SAMPLER FOR 2-\$70

Try our chef's favourite selection of Tapas.

PAN TIBIO	Warm bread and homemade dips
DULCE CERDO PICANTE	Pork belly slow cooked finished with a glaze of honey and chilli paired with apple and cinnamon
HAVANOS CUBANOS	Lamb flavoured with spices rolled to replicate fine Cuban cigars, complimented with mint yoghurt
GARBANZOS	Chickpeas with a warm potato salad and corn salsa
ZETAS CON QUESO	Mushrooms marinated in garlic and thyme with crumbled goat's cheese
GAMBAS AL AJILLO	Pan fried prawns with garlic and chilli cream served and black bean rice





$M\ A\ I\ N\ S$

CHURRASCO	Cuban style 250gm sirloin steak marinated in a mix of herbs and spices served with roasted pumpkin, fried plantains and chimmichurri sauce	38
FILETE CUBANO	250gm eye fillet steak paired with seasonal vegetables and parmesan mash	40
SANTIAGO SIZZLE PLATE	Mix of chicken and beef seared in Cuban spices mixed with roasted tomatoes, red capsicum, Spanish onion served with moros y cristianos rice sprinkled with crispy jamon	35
ROPA VIEJA	A very traditional Cuban dish consisting of shredded beef cooked amongst garlic, capsicum, red wine and spices served with sweetcorn and blackbean rice and tostone	29
PERNIL DE CORDERO CUBANO	Tender lamb shank with red wine jus served with roasted potatoes and seasonal vegetables	29
MOJITO CHICKEN	We have captured the flavours of the traditional Cuban cocktail "The Mojito".	29
	Free range chicken breast marinated in lime, mint and rum and char grilled, served with a baked potato topped with sour cream and chives and garden salad	









PAELLA CUBANA	This dish is a firm favourite at any Cuban celebration. Our paella features roasted chicken, Spanish chorizo, prawns, calamari tossed with saffron rice, sweetcorn and blackbeans	35
HEMINGWAY'S SALMON	Ernest Hemingway had a great passion for fishing in Cuba and there is now an annual tournament held in Havana in his honour	33
	Grilled salmon glazed with a citrus and orange reduction served with seasonal vegetables and parmesan mash	
FIDELS MISSILE	Red capsicum filled with a spicy sweet lamb mince and raisins topped with melted mozerella, served with roasted potatoes and side salad	26
NACHOS	Crispy nachos served with sour cream and homemade guacamole topped with melted cheese	
	Your choice of topping Vegetariana Lamb	20 25
PAELLA VEGETARIANA	Delicious mix of roasted eggplant, mushrooms, green peas sweetcorn, blackbeans and queso blanco tossed together paella style	28
VEGETARIAN MISSILE	Red capsicum filled with an assortment of vegetables, sweetcorn and black bean rice topped with mozerella cheese. Served with roasted potatoes and side salad	22





SALADS

ENSALADA DE POLLO	Free range chicken breast grilled with mixed green salad, Cuban sweetcorn and blackbean relish with sweet chilli mayonnaise on the side	18
ENSALADA DEL MAR	Prawns rubbed with garlic and spice soaked in citrus juices, mixed with green salad, walnuts and glazed apples	18
ENSALA DE CALAMAR	Tender salt and pepper calamari with mixed green salad and coconut and honey dressing on the side	18
ENSALADA DE GARBANZOS	Chickpeas marinated in garlic and olive oil, sweetcorn and black bean relish, roasted capsicum and crumbled goats cheese	16

SIDES

ROASTED POTATO WEDGES With an African rub and sweet chilli and sour cream	10
RICE TOSSED WITH SWEETCORN AND BLACK BEANS	7
PARMESAN MASH	7
BROCCOLINI AND BABY CARROTS	12
GARDEN SALAD	7
SPICED BLACK BEANS	9









KIDS MENU

LINGUINI	Lamb bolognaise in a tomato sauce topped with parmesan	15
MINI STEAK	With roasted potatoes and vegetables	17
CHICKEN	Grilled chicken strips with parmesan mash and salad	16
FISH AND CHIPS	Battered flathead with chips and salad	15
DESSERT VANILLA ICE CREAM DRINKS	With chocolate sauce	3
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SOFT DRINKS	Coke, Diet Coke, Sprite, Fanta	4
JUICE	Apple, orange, pineapple	5
MILKSHAKES	Strawberry, chocolate, vanilla, caramel, banana	6
THICKSHAKE	Made with ice cream (flavours as above)	8





