Tanas

Jugarda
Pan de la casa
Grilled homemade focaccia with
seasonal dips of, v option
Queso & jamón
Jamón Serrano and Manchego cheese
served with focaccia and beetroot relish GF*
Tortilla de patatas
Patato and onion Spanish omelet served
with romesco sauce and aioli GF, DF, V, C
Pimientos del padrón
Roasted Baby capsicums with creamy
fetta cheese and rosemary crumbs v
Filetes de pollo
Marinated free range chicken tenders
with our signature rocket salad GF. C
Choripán
Chargrilled Spanish chorizo served on
focaccia, aioli, chimichurri and herbs DF, GF*

Ceviche de Atún

aioli and herb salad DF

Fresh raw tuna marinated in lime juice, red onion, cilantro and cucumber GF, DF, C

Lemon and saffron battered calamari with

Empanada de cordero

Calamares a la Romana

Homemade pastry filled with spiced lamb mince and served with brava hot sauce

Patatas Bravas

Wedges of fried potatoes dusted in paprika, Served with brava sauce and aioli GF. DF

Gambas al ajillo

King prawns cooked in garlic, lemon and thyme served with grilled focaccia and rocket DF, GF*

Panza de cerdo

12 hours braised crispy skin pork belly served with apple, cinnamon jus and herbs GF, DF, C

Entrañas al chimichurri

Wagyu Rump 9+ cooked medium rare, served with salsa verde and chimichurri GF,DF, C

THE CUBAN PAELLA

our cuban version of the classic paella, saffron rice COOKED WITH CHOPIZO, CHICKEN, SQUID, PROWNS, MUSSELS and vegetables GF.D.C

REGULAR 42

17

21

22

22

26

26

24

24

23

17

32

32

32

VEGETARIAN PAELLA 34

Vegetarian version of the classic Paella. Zucchini, mushroom, capsicum, saffron rice and goats cheese crumble V.GF.Vegan Option

LARGE 79





Original Cuban Taste 12 hours slow cooked wagyu beef, roasted capsicum, tomatoes and onions, served with rice, cuban salad and fried green plantains GF,DF CUBAN SALAd (Prawns or Calamari) 34 This classic salad is a blend of lettuce, cherry tomatoes, black beans and corn salsa, cabbage and radishes GF, DF Toasted Cuban Sandwich 26

Nachos

NACHOS CUBANOS

White corn tortillas tossed in our blend of spices, topped with melted mozzarella, black beans, corn salsa, guacamole, sour cream and your choice of.. GF

PULLED PORK 29 MIX OF VEGGIES 26 SPICED LAMB 29

TACOS DE PESCADO (2pcs)

Seasonal fried white fish, chipotle mayo, pickled cabbage, radish and coriander served on soft tortilla DF

TACOS VEGETARIANOS (2pcs)

Beer battered zucchini with chipotle mayo, pickled cabbage, corn and black bean salsa, served on soft tortilla V, DF

GRILL FUSION

38

39

48

MOJITO CHICKEN

Pulled pork, ham, cheddar cheese,

Dijon mustard and pickles served in chips GF*

Free range chicken breast marinated in lime, mint and rum, served with Cuban salad, roasted sweet potatoes and sour cream GF

SALMON HEMINGWAY

Tasmanian salmon, corn pure, green beans, salsa verde and herb salad GF, C

CHURRASCO

250gr Rump 9+ Wagyu served with mix roasted potatoes and rocket salad GF, DF

Sides

FRIES AND AIOLI

12 SEASONAL VEGGIES

FIESTA RICE

Saffron rice, black beans and corn salsa V

12 ROCKET SALAD

16 Pear, cherry tomato, walnuts, fig, goats cheese, honey mustard dressing V

CORN CHIPS AND GUAC 12

Kids menu

Rump steak with salad and chips GF Grilled chicken tenders with salad and rice GF Nachos with mozzarella and guacamole GF, V Fish and chips

Desserts

Mojito cheesecake

Lime, mint and rum cheesecake with ginger crumbs, berries couli and lemon balm v. GF*

Gran Havana Banquet

PAN CON TOMATO

Grilled focaccia tomato coulis infused with garlic, Aged Serrano jamon

CALAMARI A LA ROMANA

Lemon and saffron battered calamari with aioli and herb salad

PIMIENTOS DEL PADRON

Roasted Baby capsicums with creamy fetta cheese and rosemary crumbs

FILETES DE POLLO

All 18

Marinated free range chicken tenders with our signature rocket salad

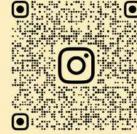
PAELLA CUBANA

Traditional Cuban paella with chicken, Spanish chorizo, prawns, calamari and saffron rice

SPANISH CHURROS

Tossed in cinnamon sugar served with chocolate and dulce de leche sauce.

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