

# Tapas

- Pan de la casa** 17  
Grilled homemade focaccia with seasonal dips **DF, V Option**
- Queso & jamón** 21  
Jamón Serrano and Manchego cheese served with focaccia and beetroot relish **GF\***
- Tortilla de patatas** 22  
Patato and onion Spanish omelet served with romesco sauce and aioli **GF, DF, V, C**
- Pimientos del padrón** 22  
Roasted Baby capsicums with creamy fetta cheese and rosemary crumbs **V**
- Filetes de pollo** 26  
Marinated free range chicken tenders with our signature rocket salad **GF, C**
- Choripán** 26  
Chargrilled Spanish chorizo served on focaccia, aioli, chimichurri and herbs **DF, GF\***
- Calamares a la Romana** 24  
Lemon and saffron battered calamari with aioli and herb salad **DF**
- Ceviche de Atún** 24  
Fresh raw tuna marinated in lime juice, red onion, cilantro and cucumber **GF, DF, C**
- Empanada de cordero** 23  
Homemade pastry filled with spiced lamb mince and served with brava hot sauce
- Patatas Bravas** 17  
Wedges of fried potatoes dusted in paprika, Served with brava sauce and aioli **GF, DF**
- Gambas al ajillo** 32  
King prawns cooked in garlic, lemon and thyme served with grilled focaccia and rocket **DF, GF\***
- Panza de cerdo** 32  
12 hours braised crispy skin pork belly served with apple, cinnamon jus and herbs **GF, DF, C**
- Entrañas al chimichurri** 32  
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 CHORIZO, CHICKEN, SQUID, PRAWNS, MUSSELS AND VEGETABLES **GF, D, C**

REGULAR 42      LARGE 79

VEGETARIAN PAELLA 34

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



## Original Cuban Taste

- Ropa Vieja** 36  
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  
Pulled pork, ham, cheddar cheese, Dijon mustard and pickles served in chips **GF\***

## GRILL FUSION

- MOJITO CHICKEN** 38  
Free range chicken breast marinated in lime, mint and rum, served with Cuban salad, roasted sweet potatoes and sour cream **GF**
- SALMON HEMINGWAY** 39  
Tasmanian salmon, corn pure, green beans, salsa verde and herb salad **GF, C**
- CHURRASCO** 48  
250gr Rump 9+ Wagyu served with mix roasted potatoes and rocket salad **GF, DF**

## Sides

- FRIES AND AIOLI** 12      **SEASONAL VEGGIES** 12
- FIESTA RICE** 12      **ROCKET SALAD** 16  
Saffron rice, black beans and corn salsa **V**      Pear, cherry tomato, walnuts, fig, goats cheese, honey mustard dressing **V**
- CORN CHIPS AND GUAC** 12

## NACHOS AND TACOS



- 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)** 24  
Seasonal fried white fish, chipotle mayo, pickled cabbage, radish and coriander served on soft tortilla **DF**
- TACOS VEGETARIANOS (2pcs)** 23  
Beer battered zucchini with chipotle mayo, pickled cabbage, corn and black bean salsa, served on soft tortilla **V, DF**

## Kids menu

All 18

- 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

- Churros** All 18  
Home made churros tossed in cinnamon sugar served with chocolate and dulce de leche sauce **V**
- Chocolate parfaits**  
Dark chocolate parfaits with white chocolate crumble and caramelised oranges **V**
- Mojito cheesecake**  
Lime, mint and rum cheesecake with ginger crumbs, berries couli and lemon balm **V, GF\***

# The CUBAN

## Gran Havana Banquet

60pp Min. 2 pax

- 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**  
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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