





THE CUBAN FOOD STORY

Cuba is a fascinating country with an even more fascinating history, which has had a great influence over the food and cooking styles. In the glamorous 1950's Cuba was an exotic playground with fine food in abundance.

Celebrities would flock to Havana for the up-market bars and restaurants.

In Cuba today you would find a simple yet very effective style of food and cooking. Cuban cuisine has also been influenced by Spanish, French, African, Arabic, Chinese and Portuguese cultures, which makes it just that little more interesting.

We welcome you to The Cuban, we wish you a very enjoyable experience.

GRAND HAVANA BANQUET

\$65pp or \$60pp without dessert

PAN TIBIO Bread and house made Spanish dips



DULCE CERDO PICANTE Slow cooked pork belly finished with a glaze of honey and chilli paired with apple and cinnamon

HAVANOS CUBANOS Spiced lamb Cuban cigars with minted yoghurt

PARMESAN MASH



CROCANTE CALAMARI Crispy salt and pepper calamari

GAMBAS AL AJILLO Pan fried prawns with garlic and chilli cream, black bean rice

SWEETCORN & BLACK BEAN RICE



ROPA VIEJA Shredded beef, sweetcorn and black bean rice, tostone

PAELLA CUBANA Chicken, chorizo, prawns, calamari tossed with saffron rice, sweetcorn and black beans

STEAMED SEASONAL VEGETABLES



SPANISH CHURROS Served with liquid dark chocolate and Bailey's infused cream

Vegetarian menu options are available upon request
Minimum 4 pax

VARADERO BANQUET

\$40pp

PAN TIBIO Bread and house made Spanish dips



DULCE CERDO PICANTE Slow cooked pork belly finished with a glaze of honey and chilli paired with apple and cinnamon



HAVANOS CUBANOS Spiced lamb Cuban cigars with minted 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

Vegetarian menu options are available upon request
Minimum 2 pax

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	22
HAVANOS CUBANOS	Lamb flavoured with spices rolled to replicate fine Cuban cigars, complimented with mint yoghurt	22
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	19
GAMBAS AL AJILLO	Pan fried prawns with garlic and chilli cream, served with black bean rice	22
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
SETAS 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	17

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 chimichurri sauce	40
FILETE CUBANO	250gm eye fillet steak paired with seasonal vegetables and parmesan mash	45
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	36
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	30
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". 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	30

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 36

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 34

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 29

NACHOS Crispy nachos served with sour cream and homemade guacamole topped with melted cheese

Your choice of topping

Vegetariana 20

Lamb 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 25

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	20
ENSALADA DEL MAR	Prawns rubbed with garlic and spice soaked in citrus juices, mixed with green salad, walnuts and glazed apples	20
ENSALA DE CALAMAR	Tender salt and pepper calamari with mixed green salad and coconut and honey dressing on the side	20
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
SEASONAL VEGETABLES SAUTÉED IN GARLIC		12
GARDEN SALAD		7
SPICED BLACK BEANS		9

KIDS MENU

LINGUINI	Lamb bolognese 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

DESSERTS

SPANISH CHURROS	Served with dark chocolate dipping sauce and Bailey's infused cream	15
MOJITO CHEESECAKE	Lime, mint and rum cheesecake with ginger biscuit base	16
ARGENTINIAN CREPE	With banana and chocolate sauce served alongside vanilla bean ice cream	15
HOT CHOCOLATE PUDDING	With vanilla bean ice cream and a white chocolate biscuit crumb <i>Please allow at least 20 minutes</i>	15
CARAMEL AND PEAR TATIN	With homemade burnt caramel ice cream and butterscotch sauce	18
ALMOND PANA COTA	With a blueberry compote and sesame tuille	15

