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 served with grilled tomatoes, capsicum, feta 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 with bread and coriander aioli  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 salad  19

**MEJILLAS DE VACUNO**
Beef cheeks, cooked in red wine, served with chimichurri sauce, roasted potatoes, sauté vegetables and cauliflower purée  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 with homemade aioli  16

PULPO  Marinated tender octopus with patatas bravas, salad and a capsicum and basil pesto  24

CEVICHE  Traditional South American dish, diced fresh salmon, red onion, capsicum and citrus juices with corn chips  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**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>CHURRASCO</strong></td>
<td>Cuban style 250gm sirloin steak marinated in a mix of herbs and spices served with garden salad, roasted pumpkin, fried plantains and chimichurri sauce</td>
<td>40</td>
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<tr>
<td><strong>FILETE CUBANO</strong></td>
<td>250gm eye fillet steak, red wine jus and marinated mushrooms paired with seasonal vegetables and parmesan mash</td>
<td>45</td>
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<tr>
<td><strong>SANTIAGO SIZZLE PLATE</strong></td>
<td>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</td>
<td>36</td>
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<tr>
<td><strong>ROPA VIEJA</strong></td>
<td>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</td>
<td>30</td>
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<tr>
<td><strong>PERNIL DE CORDERO CUBANO</strong></td>
<td>Tender lamb shank with red wine jus served with roasted potatoes and seasonal vegetables</td>
<td>29</td>
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<tr>
<td><strong>MOJITO CHICKEN</strong></td>
<td>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</td>
<td>30</td>
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<tr>
<td><strong>PAELLA CUBANA</strong></td>
<td>This dish is a firm favourite at any Cuban celebration. Our paella features roasted chicken, Spanish chorizo, prawns, mussels and calamari tossed with saffron rice, sweetcorn and blackbeans</td>
<td>36</td>
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**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.

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, rice and raisins topped with melted mozerella. Served alongside roasted potatoes and side salad with feta.

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

Your choice of topping:
- Vegetariana
- Lamb

**PAELLA VEGETARIANA**
Delicious mix of roasted eggplant, mushrooms, green peas sweetcorn, blackbeans, roasted pumpkin and feta tossed together paella style.

**VEGETARIAN MISSILE**
Red capsicum filled with an assortment of vegetables, sweetcorn and black bean rice topped with mozerella cheese. Served alongside roasted potatoes and side salad with feta.
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

ENSALADA 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 TOSSSED WITH SWEETCORN AND BLACK BEANS
7

PARMESAN MASH
7

SEASONAL VEGETABLES SAUTÉED IN GARLIC
12

GARDEN SALAD
7

SPICED BLACK BEANS
9
## KIDS MENU

<table>
<thead>
<tr>
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<tbody>
<tr>
<td><strong>LINGUINI</strong></td>
<td>Lamb bolognaise in a tomato sauce topped with parmesan</td>
<td>15</td>
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<tr>
<td><strong>MINI STEAK</strong></td>
<td>With roasted potatoes and vegetables</td>
<td>17</td>
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<tr>
<td><strong>CHICKEN</strong></td>
<td>Grilled chicken strips with parmesan mash and salad</td>
<td>16</td>
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<tr>
<td><strong>FISH AND CHIPS</strong></td>
<td>Battered flathead with chips and salad</td>
<td>15</td>
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## DESSERTS

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