



A decorative red floral border with intricate scrollwork and floral motifs, framing the central text.

## 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

<b>ANTIPASTO</b>	Spiced mixed olives with star anise, cumin and garlic olive oil served with grilled tomatoes, capsicum, feta and crusty bread	13
<b>PAN TIBIO</b>	Warm bread and homemade dips	13
<b>DULCE CERDO PICANTE</b>	Pork belly, slow cooked, finished with a glaze of honey and chilli paired with apple and cinnamon	22
<b>HAVANOS CUBANOS</b>	Lamb flavoured with spices rolled to replicate fine Cuban cigars, complimented with mint yoghurt	22
<b>CORDERO A LA NARANJA</b>	Braised lamb shoulder topped with an orange and fennel sauce	18
<b>CHORIZO A LA MIEL</b>	Spanish chorizo tossed in rosemary, thyme and garlic with bread and coriander aioli	16
<b>ALBONDIGAS</b>	Legendary lamb meatballs filled with feta cheese topped with cherry tomato and chorizo	19
<b>POLLO DE LA HAVANA</b>	Chicken strips marinated in garlic and citrus juices with sweetcorn and black bean relish on salad	19
<b>MEJILLAS DE VACUNO</b>	Beef cheeks, cooked in red wine, served with chimichurri sauce, roasted potatoes, sauté vegetables and cauliflower purée	19
<b>GAMBAS AL AJILLO</b>	Pan fried prawns with garlic and chilli cream, served with black bean rice	22

<b>CROCANTE CALAMARI</b>	Crispy salt and pepper calamari with homemade aioli	16
<b>PULPO</b>	Marinated tender octopus with patatas bravas, salad and a capsicum and basil pesto	24
<b>CEVICHE</b>	Traditional South American dish, diced fresh salmon, red onion, capsicum and citrus juices with corn chips	18
<b>GARBANZOS</b>	Chickpea and potato salad mixed with a corn and blackbean salsa	13
<b>TOSTONE</b>	Fried plantatin with a sweet mayonnaise dip	16
<b>SETAS CON QUESO</b>	Mushrooms marinated in garlic and thyme with crumbled goat's cheese	18
<b>EMPANADA</b>	Trio of empanadas filled with shredded beef, pulled pork and Vegetariana	17

## MAINS

- CHURRASCO** Cuban style 250gm sirloin steak marinated in a mix of herbs and spices served with garden salad, roasted pumpkin, fried plantains and chimmichurri sauce 40
- FILETE CUBANO** 250gm eye fillet steak, red wine jus and marinated mushrooms 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, mussels and 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, rice and raisins topped with melted mozerella. Served alongside roasted potatoes and side salad with feta 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, roasted pumpkin and feta 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 alongside roasted potatoes and side salad with feta 25

## SALADS

<b>ENSALADA DE POLLO</b>	Free range chicken breast grilled with mixed green salad, Cuban sweetcorn and blackbean relish with sweet chilli mayonnaise on the side	20
<b>ENSALADA DEL MAR</b>	Prawns rubbed with garlic and spice soaked in citrus juices, mixed with green salad, walnuts and glazed apples	20
<b>ENSALA DE CALAMAR</b>	Tender salt and pepper calamari with mixed green salad and coconut and honey dressing on the side	20
<b>ENSALADA DE GARBANZOS</b>	Chickpeas marinated in garlic and olive oil, sweetcorn and black bean relish, roasted capsicum and crumbled goats cheese	16

## SIDES

<b>ROASTED POTATO WEDGES</b>	With an African rub and sweet chilli and sour cream	10
<b>RICE TOSSED WITH SWEETCORN AND BLACK BEANS</b>		7
<b>PARMESAN MASH</b>		7
<b>SEASONAL VEGETABLES SAUTÉED IN GARLIC</b>		12
<b>GARDEN SALAD</b>		7
<b>SPICED BLACK BEANS</b>		9

## KIDS MENU

<b>LINGUINI</b>	Lamb bolognese in a tomato sauce topped with parmesan	15
<b>MINI STEAK</b>	With roasted potatoes and vegetables	17
<b>CHICKEN</b>	Grilled chicken strips with parmesan mash and salad	16
<b>FISH AND CHIPS</b>	Battered flathead with chips and salad	15

## DESSERTS

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

