



The  
**CUBAN**

## 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–Min. 4 pax

### PAN CON TOMATO

Grilled baguette bread, tomato coulis infused with garlic, Aged Serrano Jamon

### TORTILLA DE PATATA

Classic Spanish potato and onion omelet, capsicum and tomato sauce

### CHORIZO

Authentic Spanish chorizo cooked in sweet and sour sauce, baguette toasts, rocket salad

### CALAMARES A LA ROMANA

Lemon battered fried calamari with harissa mayonnaise

### CUBAN CHICKEN SKEWERS

Marinated free range tenderloin chicken skewers, rocket, pear, walnuts, fig salad with goats cheese, honey and mustard dressing

### SETAS

Pan fried buttons mushrooms with parsley and garlic butter

### PAELLA CUBANA

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

### SPANISH CHURROS

Dark chocolate sauce and Baileys infused cream

## VARADERO BANQUET

45pp–Min. 2 pax

### PAN CON TOMATO

Grilled baguette bread, tomato coulis infused with garlic, Aged Serrano Jamon

### TORTILLA DE PATATA

Classic Spanish potato and onion omelet, capsicum and tomato sauce

### CHORIZO

Authentic Spanish chorizo cooked in sweet and sour sauce, baguette toasts, rocket salad

### CALAMARES A LA ROMANA


Lemon battered fried calamari with harissa mayonnaise

### PAELLA CUBANA


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

### SPANISH CHURROS

Dark chocolate sauce and Baileys infused cream



Vegetarian menu options are available upon request.



## TAPAS

<b>PAN CON TOMATO</b> (6 pce) Grilled baguette bread, tomato coulis infused with garlic, Aged Serrano Jamon <b>DF</b>	16
<b>PORK BELLY</b> (4 pce) Free range crispy skin slow cooked pork belly, confit apple, cinnamon and chili sauce <b>GF, DF, C</b>	26
<b>TORTILLA DE PATATA</b> (4 pce) Classic Spanish potato and onion omelet, capsicum and tomato sauce <b>V, GF, C</b>	16
<b>CHORIZO</b> (1 whole chorizo) Authentic Spanish chorizo cooked in sweet and sour sauce, baguette toasts, rocket salad <b>GF, C, DF</b>	18
<b>CALAMARES A LA ROMANA</b> Lemon battered fried calamari with harissa mayonnaise	18
<b>CUBAN CHICKEN SKEWERS</b> (4 pce) Marinated free range tenderloin chicken skewers, rocket, pear, walnuts, fig salad with goats cheese, honey and mustard dressing <b>GF, C</b>	20
<b>EMPANADA</b> Homemade pastry filled with spicy lamb mince served with mustard sour cream	17
<b>GAMBAS</b> (4 pce) Pan fried Australian green king prawns, homemade bisque garlic and chili sauce, saffron rice <b>GF, DF, C</b>	26
<b>SETAS</b> Pan fried buttons mushrooms with parsley and garlic butter <b>V, GF, C</b>	18
<b>PIMIENTO DEL PIQUILLO</b> (6 pce) Roasted baby red capsicum with creamy gorgonzola sauce <b>V, GF, DF, C, Vegan Option</b>	18
<b>CAVIAR DE BERENJENA</b> Sweet paprika and cumin eggplant puree, marinated green olives served with baguette toasts <b>Vegan, DF, Coeliac Option</b>	18

## MAINS

<b>MOJITO CHICKEN</b> Marinated free range chicken breast in coriander/mint/lime, crunchy Cuban salad, baked potato with sour cream <b>GF, C, DF Option</b>	32
<b>PAELLA CUBANA</b> Traditional Cuban paella with chicken, Spanish chorizo, prawns, mussels, calamari and saffron rice <b>GF, C, DF</b>	38
<b>PAELLA VEGETARIANO</b> Zucchini, mushroom, capsicum, saffron rice, goats cheese crumble <b>V, GF, C, Vegan Option</b>	30
<b>ROPA VIEJA</b> Traditional Cuban dish of shredded beef served with black beans/sweet corn rice and salad <b>GF, DF, Coeliac Option</b>	32
<b>TOASTED CUBAN SANDWICH</b> Pulled pork and ham, cheddar cheese, Dijon mustard, pickles served with chips	20
<b>NACHOS WITH LAMB MINCE OR PULLED PORK</b> Corn and tomato salsa, guacamole, sour cream and mozzarella cheese <b>GF</b>	26
<b>NACHOS VEGETARIAN</b> Zucchini, mushroom, capsicum, corn and tomato salsa, guacamole, sour cream and mozzarella cheese <b>V, GF</b>	21
<b>CHURRASCO</b> 250g grass feed Sirloin steak, black garlic butter, tortilla, roasted baby capsicum and eggplant puree <b>GF, C</b>	40
<b>TUNA FILLET</b> Yellow fin tuna fillet, salsa verde sauce, crispy polenta, confit red and yellow capsicum <b>GF, C</b>	38

**V** Vegetarian, **Vegan** Vegan, **GF** Gluten free, **DF** Dairy free, **C** Suitable for Coeliac  
It is not possible to list all the ingredients used in all our dishes please advise us of any food allergies. 15% Surcharge applies on Public Holidays.

## DESSERTS

<b>SPANISH CHURROS</b> (6 pce) Dark chocolate sauce and Baileys infused cream <b>V</b>	All 16
<b>MOJITO CHEESECAKE</b> Lime, mint and rum cheesecake, cinnamon and fennel crumble <b>V, GF Option</b>	
<b>CRÈME CATALANE</b> Caramelized citrus and rose infused flan, pineapple in syrup <b>V, GF, C</b>	

## SIDES

<b>ROCKET SALAD</b> With pear, cherry tomato, walnuts, fig, goats cheese, honey mustard dressing <b>V</b>	15
<b>BEER BATTERED CHIPS</b> <b>Vegan</b>	8
<b>SAFFRON RICE</b> <b>Vegan</b>	8
<b>CRISPY WARM BAGUETTE BREAD</b> With black garlic butter <b>V</b>	10
<b>SEASONAL VEGETABLES</b> Sautéed in garlic	12

## KIDS MENU

<i>Served with salad and choice of chips or rice or tortilla (Spanish omelet)</i>	All 17
<b>MINI STEAK</b>	
<b>CHICKEN STRIPS</b>	
<b>BATTERED FLATHEAD FISH</b>	