



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

75pp–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

CAVIAR DE BERENJENA

Sweet paprika and cumin eggplant puree, marinated green olives served with baguette toasts

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

55pp–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

- PAN CON TOMATO** (6 pce) 18
Grilled baguette bread, tomato coulis infused with garlic, Aged Serrano Jamon **DF**
- PORK BELLY** (4 pce) 32
Free range crispy skin slow cooked pork belly, confit apple, cinnamon and chili sauce **GF, DF, C**
- TORTILLA DE PATATA** (4 pce) 20
Classic Spanish potato and onion omelet, capsicum and tomato sauce **V, GF, C**
- CHORIZO** (1 whole chorizo) 24
Authentic Spanish chorizo cooked in sweet and sour sauce, baguette toasts, rocket salad **GF Option**
- CALAMARES A LA ROMANA** 22
Lemon battered fried calamari with harissa mayonnaise
- CUBAN CHICKEN SKEWERS** (4 pce) 26
Marinated free range tenderloin chicken skewers, rocket, pear, walnuts, fig salad with goats cheese, honey and mustard dressing **GF, C**
- EMPANADA** 22
Homemade pastry filled with spicy lamb mince served with mustard sour cream
- GAMBAS** (4 pce) 32
Pan fried Australian green king prawns, homemade bisque garlic and chili sauce, saffron rice **GF, DF, C**
- PIMIENTO DEL PIQUILLO** (6 pce) 20
Roasted baby red capsicum with creamy gorgonzola sauce **V, GF, DF, C, Vegan Option**
- CAVIAR DE BERENJENA** 20
Sweet paprika and cumin eggplant puree, marinated green olives served with baguette toasts
Vegan, DF, Coeliac Option
- FISH TACOS** (2 pce) 24
Seasonal white fish with Harissa mayo and red cabbage pickle in a soft taco

MAINS

- MOJITO CHICKEN** 35
Marinated free range chicken breast in coriander/mint/lime, crunchy Cuban salad, baked potato with sour cream **GF, C, DF Option**
- PAELLA CUBANA** 42
Traditional Cuban paella with chicken, Spanish chorizo, prawns, mussels, calamari and saffron rice **GF, C, DF**
- PAELLA VEGETARIANO** 33
Zucchini, mushroom, capsicum, saffron rice, goats cheese crumble **V, GF, C, Vegan Option**
- ROPA VIEJA** 35
Traditional Cuban dish of shredded beef served with black beans/sweet corn rice and salad **GF Option, DF**
- TOASTED CUBAN SANDWICH** 26
Pulled pork and ham, cheddar cheese, Dijon mustard, pickles served with chips
- NACHOS WITH LAMB MINCE OR PULLED PORK** 28
Corn and tomato salsa, guacamole, sour cream and mozzarella cheese **GF**
- NACHOS VEGETARIAN** 24
Zucchini, mushroom, capsicum, corn and tomato salsa, guacamole, sour cream and mozzarella cheese **V, GF**
- CHURRASCO** 45
250g grass fed Sirloin steak, black garlic butter, tortilla, roasted baby capsicum and eggplant puree **GF, C**
- TUNA FILLET** 42
Yellow fin tuna fillet, salsa verde sauce, crispy polenta, confit red and yellow capsicum **GF, C**
- PRAWN SALAD** 26
Pan cooked prawns in a green salad ginger and turmeric dressing **GF**
- HEMMINGWAYS SALMON** 39
Tasmanian Salmon served with vegetables in a citrus coconut sauce

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

All 18

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

SIDES

- ROCKET SALAD** 16
With pear, cherry tomato, walnuts, fig, goats cheese, honey mustard dressing **V**
- BEER BATTERED CHIPS** **Vegan** 10
- SAFFRON RICE** **Vegan** 10
- CRISPY WARM BAGUETTE BREAD** 12
With black garlic butter **V**
- SEASONAL VEGETABLES** 14
Sautéed in garlic

KIDS MENU

All 18

Served with salad and choice of chips or rice or tortilla (Spanish omelet)

MINI STEAK

CHICKEN STRIPS

BATTERED FLATHEAD FISH