

LITTLE DISHES, HUGE FLAVOURS!

TAPAS



Spanish Olives (v)

Crusty Breads (v)

Served with homemade creole and roasted garlic butter.

Homemade Guacamole (v)(g)

Served with tortilla chips.

Smoky Tomato Salsa (v)(g)

Served with tortilla chips.

▶ TRY BOTH - HOMEMADE GUACAMOLE & TOMATO SALSA ◀

FOR 2 PEOPLE SHARING, WE RECOMMEND 3 TAPAS AS A STARTER OR 6 AS A MAIN

MEAT

Roasted Chorizo (g)

It's a tapas classic for a reason. Chorizo glazed in a red wine and honey sauce.

Pork Belly Skewers (g)

One for the meat lovers! Pork belly skewers roasted in our signature spicy rum sauce, topped with pico de gallo.

Honey & Lime

Chicken Skewers (g)

Chicken breast skewers in a delicate honey and lime glaze. Beautifully simple.

Cheeseburger Tacos

Our handmade burger mix topped with melting Manchego cheese, served in 3 soft corn tacos. Indulgent and oh so tempting.

Chicken Quesadilla

It's pronounced 'kay-sa-dee-ah!' Crisp grilled tortilla with marinated chicken, cheese, onions and peppers.

Chorizo Croquetas

Little bites of heaven. Crispy chorizo croquetas, served with a garlic aioli for dipping.

Roasted Pork Tacos

Delicious pulled pork with caramelised pineapple and hot salsa, served in 3 soft corn tacos.

Beef Fillet Skewer*

Tender slices of beef fillet, glazed with chilli jam and served on a bed of sautéed peppers and onions.

Albondigas

Perfectly formed and intensely flavoured. Meatballs made from beef, chorizo and pork, in a rich tomato sauce.

VEG

Arroz con Padrón (v)(g)

Aromatic paella rice with Padrón peppers, spinach and hazelnuts.

Halloumi Tacos (v)

Charred halloumi and roasted vegetables, coated in chilli jam glaze and served in 3 soft corn tacos.

Cajun Cream Mushrooms (v)(g)

Sautéed mushrooms in a gorgeously rich cajun cream sauce.

Patatas Bravas (v)(g)

Fried potatoes topped with a spicy tomato sauce and garlic aioli. A tapas essential, pure and simple.

Charred Halloumi (v)

Charred halloumi, butternut squash and courgette, lightly coated in our chilli jam glaze. The perfect combination of flavours.

Nachos del Sol (v)(g)

Tortilla chips topped with Roquito pepper and Manchego cheese sauce, black beans, guacamole and mango salsa.

Padrón Peppers (v)(g)

Charred Padrón peppers seasoned with a sprinkle of salt. A traditional tapas treat.

Honey Glazed Vegetables (v)(g)

Courgettes, peppers, sweet potato and carrots, roasted in honey. Healthy food never tasted so good.

FISH

Calamari

Lightly dusted calamari, fried and served with garlic aioli. Delicately flavoured, with just enough crunch.

Mojito Prawns

Prawns fried in our very own Mojito batter. Juicy, crunchy and with just a hint of fresh mint.

Ceviche (g)

Hake cured in a fresh lime and coriander marinade, with pickled chillies. A match made in citrus heaven.

Gambas Pil Pil (g)

King prawns tossed in a buttery, chilli and garlic sauce. A combination that pulls together the very best of the tropics.

Crispy Squid Tacos

Crisp calamari with coriander and pickled chillies, served in 3 soft corn tacos. Makes for a seriously satisfying snack.



*Dish not included in any tapas offers.

If you require further information on ingredients which may cause allergy or intolerance please inform us so we can minimise the risk of cross-contamination during the preparation and service of your food. Please note, although our highlighted products do not contain gluten they are made in an environment that contains both gluten and nuts.



▶ MAIN PLATES ◀



Paella de Cuba

Aromatic rice piled with prawns, marinated chicken and smoky chorizo, topped with pico de gallo.

Caribbean Chicken Curry (g)

A warming chicken curry served with zesty rice. Caribbean spice at its finest.

Baked Fish (g)

Delicately baked hake, wrapped in a banana leaf with spinach and aromatic paella rice, then topped with asparagus and lemon.

Chicken Enchilada

Chicken marinated in lime, soy and pineapple, wrapped in tortillas with peppers and onions, then covered in creamy tomato sauce and grilled cheese. Served with zesty rice and black beans.

Chimichanga

Lime and soy marinated chicken with mozzarella cheese, peppers and pico de gallo, wrapped in a tortilla and fried. Served with zesty rice, black beans, guacamole and sour cream.

Sunshine Salad

Colourful, vibrant and full of flavour. Our super salad of smashed avocado, charred red peppers, asparagus, courgette, caramelised pineapple, sweetcorn salsa, carrot and red chard.

Choose from:

- ▶ Marinated Chicken
- ▶ Charred Halloumi (v)(g)

▶ BURRITOS ◀

Burrito

A tortilla stuffed to the brim with rice, beans, cheese and your choice of filling. Served with tortilla chips and black beans.

Choose from:

- ▶ Marinated Chicken
- ▶ Shredded Pork
- ▶ Mushroom, Bean & Spinach (v)

Burrito Bowl

We've dropped some carbs and replaced them with even more flavour! A burrito without the wrap. Zesty rice, black beans, peppers, onions, cheese, sour cream and guacamole.

Choose from:

- ▶ Marinated Chicken
- ▶ Shredded Pork (g)
- ▶ Mushroom, Bean & Spinach (v)(g)

▶ BURGERS ◀

Smokestack Burger

Our hand-pressed burger topped with slow-cooked shredded pork, jalapeños and spicy rum sauce, with Manchego and cheddar cheese. Served on a toasted bun with fries and rum mayo.

Cuban Cheeseburger

Premium steak burger, topped with melting Manchego and cheddar cheese. Served on a toasted bun with fries and rum mayo.

Cuban Hot Burger

Our hand-pressed burger, topped with jalapeños, spicy rum sauce, Manchego and cheddar cheese. Served on a toasted bun with fries and rum mayo.

▶ SANDWICHES ◀

Pulled Pork Sandwich

A stack of slow-cooked shredded pork, topped with hot salsa and crispy bacon bits. Served on a toasted bun with skinny fries.

Chicken Fajita Sandwich

Fajita-seasoned chicken breast, peppers, onions and smoked cheddar cheese, topped with our Cuban BBQ sauce. Served on a toasted bun with skinny fries.

Fillet Steak Sandwich

Fillet steak topped with aioli and pickled onions. Served on a garlic-buttered bun with skinny fries.

Halloumi Wrap (v)

Delicately flavoured halloumi wrapped up with smoky salsa, shredded lettuce, black beans, peppers and goat's cheese dressing. Served with skinny fries.

SIDES & FRIES

Skinny Fries (v)(g)

Sweet Potato Fries (v)(g)

Spiced Black Beans (v)(g)

House Salad (v)(g)

Zesty Rice (v)(g)

Cajun Cream Fries (v)(g)

Fries topped with rich cajun cream sauce.

Hot Fries (v)(g)

Fries topped with our homemade hot and smoky salsa.

Cheesy Cuban Fries (v)(g)

Paprika fries topped with Manchego cheese sauce.

Mojito Onion Rings (v)

Onion rings fried in our fresh Mojito batter.

Charred Sweetcorn (v)

Charred sweetcorn with honey, creole butter, chilli and coriander. Served with a warm tortilla.

Queso Fundido (v)(g)

Melting Manchego, smoked cheddar and chilli cheese on a base of spicy tomato sauce. Served with nachos for dipping.



▶ SAVE ROOM FOR OUR FAMOUS CHURROS ◀

Mojitos



Classic Mojito

How Cuba gets its mojo. **Bacardi Carta Blanca rum, mint, lime, sugar and soda.**



Apple & Blackberry Mojito

Appleton Estate Signature Blend rum and Chambord black raspberry liqueur with vanilla, apple, sugar and lime. A showstopper filled with sweet and sharp flavours.



Jolly Green Sailor

Sailor Jerry rum, Midori, apple, lime and mint with an Absinthe mist. Set sail for a voyage into the unknown.



Mangoes To Cuba

Bacardi Carta Blanca rum with lime, mango, mint, Ting and raspberries. Each taste takes you straight to paradise.



Coco Loco

Appleton Estate Signature Blend rum with apricot liqueur, coconut, lime, pineapple and a hint of fresh mint. Live the island life with a little tropical soul.



Raspberry Mojito

Bacardi Carta Blanca rum, lime, raspberries, sugar, mint and a splash of soda. Seductively sweet with an intense berry burst.

Rum PUNCHES

Club Tropicana

Santa Teresa Gran Reserva rum, mango and sweet almond, finished with Red Bull Tropical Edition and lime. One sip and you'll feel like you're partying poolside.

Madhatter

Entirely bonkers and full of muchness. **Bacardi Carta Oro and Carta Blanca rums with pineapple, vanilla, passion fruit and lime.**

SHARE A TEAPOT

Fruit Salad Teapot

This fruity brew features **Bacardi Carta Blanca rum, peach, raspberry, orange and lemonade.**



Totally Tropical Punch

The blissful taste of **Havana Club Añejo Especial rum** mixed with **pineapple, lime and passion fruit**, topped with **Ting**.



Reggae Rum Punch

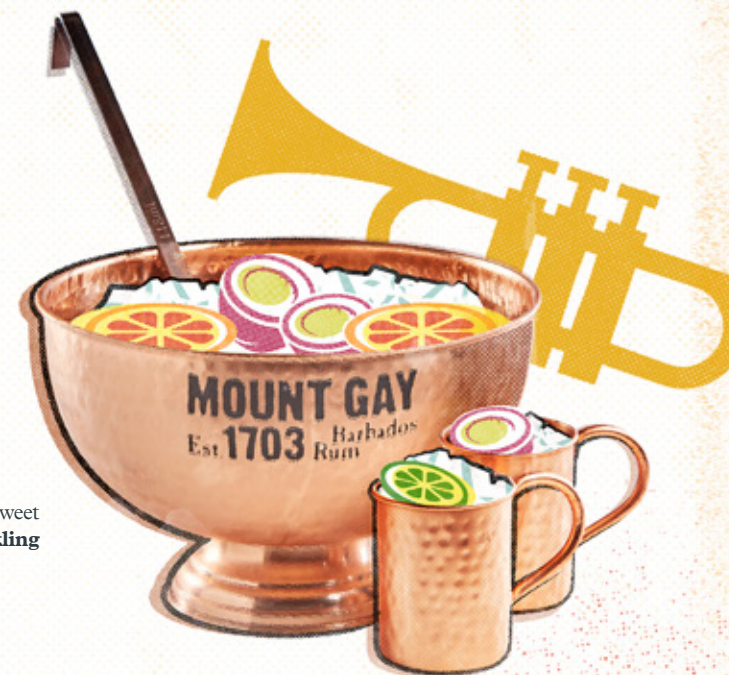
For the notorious Jamaican sweet tooth and lovers of rum. **Blackwell and Wray & Nephew rums** in a powerful punch with **Chambord black raspberry liqueur, orange, pineapple and lime.**

Mango Passion Punchbowl

Mount Gay Black Barrel rum with Cointreau, mango, passion fruit, lime and pineapple. A bowlful of sunshine.

Copper-Bottomed Cooler

Mount Gay Black Barrel rum with **sweet almond, apple, cranberry and sparkling white wine.** Good times, guaranteed.



On the Beach

The Icons

Classic Margarita

Once upon a time in Mexico, the Margarita was born. **El Jimador tequila** with **Cointreau**, **lime** and **sugar**, garnished with a **salt rim**. And they all lived happily ever after.

Strawberry Margarita

Classic and cool with subtle sweetness. **El Jimador tequila** with **Cointreau**, **lime**, **strawberry** and **sugar**.

Piña Colada

Puerto Rico's most famous creation, and for good reason. **Pineapple** blended with **Bacardi Carta Oro rum**, rich **coconut** and **cream**.



Miami Vice

Vice style never goes out of fashion. A mix of **Bacardi Carta Oro rum**, **coconut**, **cream** and **pineapple** topped with our own **Strawberry Daiquiri**.

Caribbean Island Iced Tea

A superior combination of **Bacardi Carta Blanca**, **Carta Oro**, **Carta Fuego** and **Blackwell rums** with **lime** and **Coca-Cola**.

Gaipirinha

Brazil's national drink is created by smashing **limes** and **sugar** with **Velho Barreiro cachaça** over crushed ice. As rustic as it gets.

Brazilian Bramble

Velho Barreiro Silver cachaça and **Chambord black raspberry liqueur** with **blackberries**, **sugar** and a little **lime**. Your one-way ticket to a beach in Rio.

The PERFECT G&T

Portobello Road

Smooth **Portobello Road gin** with **Fever-Tree tonic water**, garnished with **grapefruit**. Makes a fabulous first impression.

Bloom

A seriously stunning combination of **Bloom gin** and **Fever-Tree tonic water** with fresh **strawberries** and **lime**.

Tanqueray No. 10

Tanqueray No. 10 gin and **Fever-Tree tonic water**, garnished with **fresh raspberries** and a twist of **orange**. Beautifully balanced and oh so sippable.

Ron & Tonic

Ron Cubay 3 Year Old Carta Blanca rum and **Fever-Tree tonic water**, garnished with **orange** and **mint**. Sweet, mellow and simply sublime.



Cuba Libre

A Cuban classic since 1900, when American soldiers in Havana first persuaded a barman to mix his precious **Bacardi Carta Oro rum** with **lime** and a tasty new soda called **Coca-Cola**.



Pornstar Rumtini

A twist on a vodka classic. **Bacardi Carta Blanca rum** with **passion fruit**, **lime** and **vanilla**. Served with a shot of **sparkling wine**.



Classic Mojito

How Cuba gets its mojo. **Bacardi Carta Blanca rum**, **mint**, **lime**, **sugar** and **soda**.



Zombie

A Tiki classic. Donn Beach kept his recipe a secret and so do we. Our own secret **Zombie mix** with **pineapple** and **orange**, plus added **fire**.

DAIQUIRIS



Nuclear

Guaranteed to cause fallout the morning after. **Wray & Nephew** and **Bacardi Carta Blanca rums** shaken with **lime**, **sugar** and **crème de banane**.



Pineapple

A sun-kissed mix of **Bacardi Carta Blanca rum**, **pineapple**, **lime** and **sugar**.



Strawberry

Bacardi Carta Blanca rum with **strawberry**, **cranberry**, **lime** and **sugar**. Unbeatably refreshing.



Coconut

The spirit and sunshine of Jamaica. **Koko Kanu coconut rum** shaken with **lime** and more **coconut**.

FROM OUR FROZEN COCKTAIL MACHINES

CANTINERO'S CHOICE

Bloody Mary

Ketel One vodka, Big Tom tomato juice and a splash of **rum sauce**, lightly seasoned with **salt, pepper** and a pop of **cajun spice**. Comes with crisp **pork crackling** for that all-important crunch.

Amaretto Sour

Amaretto and Bumbu rum with **sugar, lemon** and a dash of **bitters**. A beloved classic that's been given a spicy Bajan twist.

Negroni

One drink, three divine spirits, a world of intoxicating flavours. **Tanqueray gin, Campari** and **Lustau Vermouth**, garnished with a classic **orange wedge** for the perfect hint of citric oil.



Raspberry Ron Collins

Plantation 3 Star rum shaken with **lime, sugar** and fresh **raspberries**, then topped with **soda**. Cuba's Holy Trinity with a hint of sweet berry.

Aperol Spritz

A delicate balance of **Aperol** and **Bolla Prosecco**, topped with **soda**. The classic, Italian apéritif that tastes like liquid sunshine.



Louisiana Lemon Drop

Delicious Deep South flavour, with a hint of Wild West. **Bayou Spiced rum** with **grapefruit, sugar, lemon, lime** and a splash of **Bulleit Bourbon Frontier whiskey**.

Fancy Pineapple Daiquiri

Stiggins' Fancy Plantation Pineapple rum with **pineapple, sugar and lime**. Lightly dusted with a **sweet cinnamon** pineapple - a symbol of luxury, hospitality and a very warm welcome.

Rum Old Fashioned

Appleton Estate Rare Blend 12 Year Old rum lengthened with **bitters, brown sugar** and an **orange twist**. An extraordinary, velvety indulgence.

MOCKTAILS

Summer Punch

Strawberry and **passion fruit**, mixed with **cranberry** and **soda**.

Lavender Lemonade

Soda with **lavender** and **lemon**. Sweet and innocent with a lasting delicate touch.

Apple & Raspberry Mojito

Fresh raspberries with **apple, lime** and **mint**. Sharp, refreshing and perfectly balanced.

Shy Mai Tai

Sweet almond balanced with **lime, pineapple** and garnished with perfumed **orange**.

WINE

White

Chardonnay
Los Romeros, Chile
Clean, fresh, unoaked

Pinot Grigio
Antonio Rubini, Italy
Apple, pear, white peach

Sauvignon Blanc
Casillero del Diablo, Chile
Crisp, refreshing, fruity

Albariño
Paco & Lola, Spain
Apple, herbal, fragrant

Rosé

White Zinfandel
Vendange, California
Strawberry, citrus, delicate

Grenache
Domaine Gordonne, France
Grapefruit, cherry, orange

Sparkling

Bolla Rosé
Sparkling Rosé, Italy
Strawberry, cherry, fresh

Freixenet Prosecco
Veneto, Italy
Lemon, green apple and grapefruit

Red

Merlot
Altoritas, Chile
Plum, fruity, soft

Garnacha
Pablo Old Vine, Spain
Blueberries, blackberries, refreshing

Rioja
Viña Real, Spain
Fruity, oaky, smooth

Tempranillo
Alexander Vs The Ham Factory,
Ribera del Duero, Spain
Chocolate, licorice, black fruit

Sangria

Bacardi Carta Oro rum, Campari, merlot, lime and San Pellegrino Aranciata Rossa sparkling blood orange juice.

Champagne

Veuve Clicquot Yellow Label
Brut, France

Laurent-Perrier Rosé
Cuvée Rosé Brut, France

Perrier-Jouët Belle Epoque
Brut, France

CERVEZA

Bottled Beers

Camden Hells
4.6% 355ml UK

Pacifico
4.5% 355ml Mexico

Dos Equis
4.2% 330ml Mexico

Lagunitas IPA
6.2% 330ml USA

Erdinger Weissbier
5.3% 500ml Germany

Brooklyn
5.2% 355ml USA

Corona
4.5% 330ml Mexico

Desperados
5.9% 330ml France

Lefte Blonde
6.6% 330ml Belgium

Peroni Nastro
5.1% 330ml Italy

Draught Beers

Mahou
5.1% Spain

Goose Island 312
4.2% USA

Camden Pale Ale
4% UK

Peroni Nastro
5.1% Italy

Amstel
4.1% Holland

Heineken
5% Holland

Bottled Cider

Kopparberg Mixed Fruit
4% 500ml Sweden

Rekorderlig Strawberry & Lime
4% 500ml Sweden

Draught Cider

Angry Orchard
5% USA

Aspall
5.5% UK

