

Spanish Olives

(v)(g)

Crusty Breads

(v)

Padrón Peppers

(v)(g)

Homemade Guacamole

(v)(g)

Served with tortilla chips.

Smoky Tomato Salsa

(v)(g)

Served with tortilla chips.

◀ TRY BOTH - HOMEMADE GUACAMOLE & TOMATO SALSA ▶

MEAT

Chicken Quesadilla

Little triangles of heaven. Crisp grilled tortilla with marinated chicken, cheese, onions and peppers.

Pork Belly Skewers (g)

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

Smoky Chicken Skewers (g)

Tender chicken skewers sealed with a mix of smoky spices and a hint of chilli. Topped with pico de gallo.

Roasted Pork Tacos (g)

Pulled pork with caramelised pineapple and salsa, served in 3 soft corn tortillas.

Beef Fillet Skewer*

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

Roasted Chorizo (g)

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

Cheeseburger Tacos (g)

Lightly seasoned beef topped with melting Manchego cheese, served in 3 soft corn tortillas.

Albondigas

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

Chorizo Croquetas

Crispy chorizo croquetas, served with a garlic aioli for dipping. Savoury tastes of Spain in every bite.

Jerk Fried Chicken

Chicken pieces coated in a cajun spice and jerk crumb, lightly fried and served with rum mayo.

VEG

Patatas Bravas (v)(g)

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

Cajun Cream Mushrooms (v)(g)

Sautéed mushrooms in a gorgeously rich cajun cream sauce.

Nachos del Sol (v)(g)

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

Halloumi Tacos (v)

Halloumi, butternut squash and courgette, lightly coated in our chilli jam glaze and served in 3 soft corn tortillas.

Roasted Sweet Potato (g)

Sliced sweet potato topped with spinach, peas, sour cream and crispy bacon bits.

Aubergine Gratin (v)(g)

Sliced aubergine and chilli cheese, stacked and slowly baked in a spicy black bean and bravas sauce. Food that feeds the soul.

Charred Halloumi (v)

Halloumi with butternut squash and courgette, in our very own chilli jam glaze.

Arroz con Padrón (v)

Aromatic rice with spinach, Padrón peppers and hazelnuts.

Honey Roasted Vegetables (v)(g)

Courgettes, peppers, sweet potato and carrots roasted in honey. Hearty, beautifully sweet and by far the best way to help get your five-a-day.

FISH

Mojito Prawns

Prawns fried in our signature Mojito batter, served with a lobster mayo.

Calamari

Lightly dusted calamari, fried and served with garlic aioli. A delicate flavour with just enough crunch.

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 tortillas. A true taste sensation.

Seafood Cataplana

A rich Portuguese stew of red fish, squid and clams cooked in a garlic, white wine and spicy tomato sauce. Served with toasted sourdough.

*Dish not included in any tapas offers.

MAIN PLATES

Pork and Clams

(g)

Chorizo sausage, clams and potato cooked in a spicy tomato sauce with white wine, garlic and onion. Topped with crisp pork belly pieces.

Grilled Red Fish (g)

Red fish fillet served on a bed of spinach, coriander and peas, with a smoky tomato salsa.

Paella de Cuba

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

Caribbean Chicken Curry (g)

A warming, homemade chicken curry with pineapple and potato, served with zesty rice. Caribbean spice at its finest.

Empanada Grande

Giant empanada filled with Caribbean chicken, pineapple, spinach and cheese. Served with green salad, chilli & lime dressing and topped with sour cream.

PERFECT WITH...

Potato Braised with Chorizo (g)

Potatoes braised with roasted chorizo, tomato, onion and garlic. Intense, smoky and full of Cuban flavour.

Crispy Fried Courgette (v)

Courgette lightly fried in our signature Mojito batter, served with Cuban gremolata.

Creole Sweetcorn (v)

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

Charred Courgette (v)(g)

Charred courgette topped with a hint of Manchego cheese and zesty lime.

SALADS

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
- Halloumi (v)(g)

Havana Crunch (v)

Fresh spinach, coriander and peas with sour cream and hot rum sauce, topped with crushed spicy mixed nuts.

Add:

- Smoky Chicken
- Halloumi (v)

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:

- Chicken & Guacamole
- Pork & Pineapple
- Mushroom, Bean & Spinach (v)

Burrito Bowl

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

Cuban Hot Burger

Your choice of burger with jalapeños, spicy rum sauce, Manchego and cheddar cheese. Served on a toasted bun with fries and rum mayo.

Choose from:

- Premium 8oz Steak Burger
- Jerk Fried Chicken

Cuban Cheeseburger

Your choice of burger with melting Manchego and cheddar cheese. Served on a toasted bun with fries and rum mayo.

Choose from:

- Premium 8oz Steak Burger
- Jerk Fried Chicken

Quesadilla Burger

Our own hand-pressed burger with mozzarella, hot chilli cheese, spinach, spiced sugar and serrano ham, in a quesadilla topped with pico de gallo. Served with fries and rum mayo.

◀ UPGRADE YOUR FRIES TO SWEET POTATO, CHEESY CUBAN OR CAJUN CREAM ▶

SANDWICHES

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 fries.

Pulled Pork Sandwich

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

Halloumi Wrap (v)

Halloumi wrapped up with smoky salsa, shredded lettuce, black beans, peppers and goat's cheese & honey dressing. Served with fries.

Jerk Fried Chicken Wrap

Jerk fried chicken and spiced black beans in a goat's cheese & honey dressing, wrapped up in a flour tortilla. Served with fries.

Fillet Steak Sandwich

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

Mojitos



CREOLE ORANGE

Bayou Spiced rum with blood orange, lime, sugar and mint. We've infused a classic Cuban Mojito with the spirit of Louisiana.

JOLLY GREEN SAILOR

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

CLASSIC MOJITO

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

RASPBERRY

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

LAVENDER & APPLE SMASH

Apple, mint and lemon with cranberry and a hint of lavender. Sweet and innocent with a lasting delicate touch.

APPLE & BLACKBERRY

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

CUCUMBER & ELDERFLOWER

Havana Club 3 Year Old rum and elderflower liqueur muddled with mint, lime, sugar and cucumber. Classic flavours that create a cool, fresh concoction.

The PERFECT G&T



PORTOBELLO ROAD

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



BLOOM

A stunning combination of Bloom gin and Fever-Tree light tonic water with fresh strawberry and lime garnish.



TANQUERAY NO. 10

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



SLINGSBY RHUBARB

Classic British flavours with a fragrant, exotic twist. Slingsby Rhubarb gin and Fever-Tree Aromatic tonic water garnished with mint and lemon.

SEEDLIP 'G' & T



An aromatic alternative to gin that doesn't compromise on spirit. Seedlip Spice 94 and Fever-Tree light tonic water garnished with cucumber and a hint of basil. It's what to drink when you're not drinking.

Rum PUNCHES



POLYNESIAN PUNCH

Take a trip to the Pacific in every single sip. Bacardi Cuatro rum and Blue Curaçao shaken with sweet almond, mango, apple and lime.

REGGAE RUM PUNCH

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

VIRGIN ZOMBIE SLAYER

All the fun, all the flavour, less of the fire. Pineapple, passion fruit, lime and strawberry, filled to the top with Ting.

MADHATTER

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

FRUIT SALAD TEAPOT

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



CARNIVAL TROPICANA

Dive into this dream and your senses will dance. Bacardi Carta Oro rum, pineapple, passion fruit and strawberry, topped with Red Bull Tropical Edition.

MARIPOSA

Fall in love with this perfectly sweet butterfly punch. Koko Kānu coconut rum and Chambord black raspberry liqueur shaken with passion fruit, pineapple, cranberry and lemon.

MANGO PASSION PUNCHBOWL

A bowlful of sunshine. Mount Gay Black Barrel rum and Wray & Nephew Overproof rum with Cointreau, mango, passion fruit, lime, pineapple and grapefruit

PARADISE FIZZ

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

On the BEACH



SANTERÍA

We've smashed fresh orange, lime and sugar with Havana Club 7 Year Old rum for a treat that'll take you straight back to Cuba's heyday.

CLASSIC MARGARITA

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

BLOOD ORANGE MARGARITA

A delicate balance of El Jimador Reposado tequila and blood orange, shaken with lime and even more orange. Bright, intense and bittersweet.

MIAMI VICE

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

MARTINIQUE FRUIT SHAKE

Distilled in the French Caribbean islands, Trois Rivières Blanc rhum agricole is known for its unique flavour. We've blended it with mango, coconut, pineapple, apricot and lime.

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.



REINA COLADA

Bacardi Cuatro rum and Freixenet prosecco with coconut, vanilla and pineapple. Spanish for 'queen', La Reina is regal, refined and, well, rather exquisite really.

CARIBBEAN ISLAND ICED TEA

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



CAIPIRINHA

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

BLACKBERRY COLADA

Blackberry, coconut and vanilla mixed with pineapple and lime. The perfect treat if you're resisting temptation.



The ICONS



PORNSTAR RUMTINI

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

CUBA LIBRE

A Cuban classic since 1900, when Havana added rum to a tasty new American soda. We serve ours with Bacardi Carta Oro rum, lime and Coca-Cola Zero.

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 very own Zombie mix with pineapple and orange, plus added fire.

DAIQUIRIS



NUCLEAR

Guaranteed to cause fallout the morning after. Bacardi Carta Blanca rum and Wray & Nephew Overproof rum 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.

PAN AM

Bacardi Cuatro rum and Aperol shaken with pineapple, cranberry, sweet almond and lemon. One small sip will whisk you away, and forever feed your wanderlust.

FROM OUR FROZEN COCKTAIL MACHINES

CANTINERO'S CHOICE

Wine

WHITE

Chardonnay
Los Romeros, Chile
Bottle · Carafe · 175ml

Pinot Grigio
Antonio Rubini, Italy
Bottle · Carafe · 175ml

Sauvignon Blanc
Santa Rita 120, Chile
Bottle · Carafe · 175ml

Albariño
Lolo Tree, Spain
Bottle

ROSÉ

White Zinfandel
Lavender Hill, USA
Bottle · Carafe · 175ml

Grenache
Coteaux Varois en Provence, France
Bottle · Carafe · 175ml

RED

Merlot
Altoritas, Chile
Bottle · Carafe · 175ml

Cabernet Sauvignon
Santa Rita 120, Chile
Bottle · Carafe · 175ml

Malbec
Portillo, Argentina
Bottle · Carafe · 175ml

Crianza
Viña Real, Spain
Bottle · Carafe · 175ml

Pinot Noir
Dashwood, New Zealand
Bottle · Carafe · 175ml

SPARKLING

Freixenet Prosecco
Veneto, Italy
Bottle · 125ml

Freixenet Sparkling Rosé
Veneto, Italy
Bottle · 125ml

CHAMPAGNE

Veuve Clicquot Yellow Label
Brut, France
Magnum · Bottle

Laurent-Perrier Rosé
Cuvée Rosé Brut, France
Bottle

Dom Pérignon
Brut, France
Bottle

SANGRIA

Bacardi Carta Oro rum, Campari, merlot, lime, sugar and San Pellegrino Aranciata Rossa sparkling blood orange juice. Indulgent and irresistible, its Spanish heritage shines through in the flavour.

BEER & CIDER

BOTTLED BEERS

Pacifico
4.5% 355ml Mexico

Dos Equis
4.2% 330ml Mexico

Lagunitas IPA
6.2% 330ml USA

Erdinger Weissbier
5.3% 500ml Germany

Budvar
5.0% 330ml Czech Republic

Corona
4.5% 330ml Mexico

Desperados
5.9% 330ml France

Leffe Blonde
6.6% 330ml Belgium

Peroni Nastro
5.1% 330ml Italy

DRAUGHT BEERS

Mahou
5.1% Spain

Camden Pale Ale
4.0% UK

Peroni Nastro
5.1% Italy

Brooklyn
5.2% USA

Goose Island IPA
5.9% USA

Camden Hells Lager
4.6% UK

BOTTLED CIDER

Kopparberg Mixed Fruit
4.0% 500ml Sweden

Rekorderlig Strawberry & Lime
4.0% 500ml Sweden

DRAUGHT CIDER

Angry Orchard
5.0% USA

Aspall
5.5% UK



CHERRY MAI TAI

A delightful twist on Trader Vic's recipe. Appleton Estate Signature Blend and Rare Blend 12 Year Old rums with Cointreau, sweet almond, sugar, lime and maraschino cherry. The Tahitian word "Maitai" means 'good'.

AMARETTO SOUR

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

APEROL SPRITZ

A lower-alcohol alternative. A delicate balance of Aperol and Freixenet prosecco, topped with soda. The classic Italian apéritif that tastes like liquid sunshine.

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

Ron Zacapa 23 rum lengthened with bitters and brown sugar. An extraordinary, velvety indulgence.

PINEAPPLE PASSION SPRITZ

Light, bubbly and refreshing, from Italy to Cuba and back again. Bacardi Cuatro rum, pineapple liqueur, Freixenet prosecco, passion fruit and soda.



DISCOVER

BACARDÍ.

CUATRO

EXCLUSIVE SERVES FOR REVOLUCIÓN DE CUBA

Try this fantastic 4-year-old rum in our new Cuatro serves: Polynesian Punch • Reina Colada • Pan Am • Pineapple Passion Spritz

BEER FLIGHT

A selection of three beers from across our varied draught range. Choose your own or let your Cantinero put together a flight for you.