

A VERY

Tapas **Fiesta de Cuba** *Cocktails*

CHRISTMAS

2 COURSES 22.00 / 3 COURSE 27.00

AVAILABLE FROM FRIDAY 15TH NOVEMBER - FRIDAY 3RD JANUARY

*SUBJECT TO REDUCED OPENING OVER CHRISTMAS. NOT AVAILABLE NYE AFTER 17.00

CHRISTMAS EVE: 12:00-21:00

CHRISTMAS DAY: CLOSED

BOXING DAY: 12:00-20:00

NEW YEAR'S EVE: 12:00-21:00

NEW YEAR'S DAY: CLOSED

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GREENBRIDGE LEISURE PARK, SWINDON, SN3 3SQ

Fiesta de Cuba

Tapas

Cocktails

Standard Party Menu To Start

CAMEMBERT v

Baked camembert with roasted fig, honey and toasted bread to dip

CROQUETTES DE CECINA

Air dried beef croquettes served with garlic aioli

MEXICAN SALAD VG, NG

Five bean salad with sliced avocado in a citrus & coriander dressing

The Main Event

SEA BASS NG

Pan fried sea bass with capers, olives and a rich tomato, white wine and chilli sauce. Served with diced potatoes and padron peppers.

POLLO CAJUN NG

Chargrilled chicken breast with sundried tomatoes in a rich Cajun sauce served with fries and slaw.

TACOS VG*, NG*

3 hard shell corn tortillas filled with your choice of spiced chilli beef, asado chicken or vegan chilli beef. Topped with crunchy slaw, pico de gallo and pickled onions. Served with rice and beans.

FAJITAS VG*, NG*

Soft flour tortillas, sauteed peppers, onions and courgettes with fresh coriander and your choice of either mojo pulled pork, chicken or vegan chilli.

CHIMICHURRI STEAK NG

Sliced 10oz flank steak chargrilled to your preference of cook and served with fries, padron peppers, slaw and our homemade chimichurri sauce. £3 surcharge

To Finish

CHURROS VG

2 churro loops with sugar and cinnamon served with a Biscoff dipping sauce

SORBET VG, NG

Mango, blackcurrant and raspberry sorbet

DULCHE DE LECHE BROWNIE

Warm homemade brownie with our caramel sauce and a scoop of vanilla ice cream

NG = made with non gluten containing ingredients. NG* = non gluten containing alternative available

Unfortunately it is not possible to guarantee that any dish is 100% free from allergens due to the risk of cross contamination in our busy kitchens and bars. If you have an allergy or intolerance please ensure your server is made aware, even if the menu states the dish is allergen safe.