

TAPAS

3 FOR £16 EVERYDAY

FOR 2 PEOPLE SHARING, WE RECOMMEND 3 TAPAS AS A STARTER OR 6 AS A MAIN. PRAWN DISHES - £1 SURCHARGE.

CUBAN FRIED CHICKEN | 6.5

Butter milk fried chicken strips tossed in our Cuban house seasoning served with a cajun rum mayo.

PATATAS BRAVAS | 6.5 V

Fried potatoes topped with a chilli tomato sauce & a side of garlic aioli.

SPICED BLACK BEANS | 6.0 V

Slow cooked black beans served with homemade tortilla chips.

BAKED CAMEMBERT | 7.0 V

Camembert with chilli, garlic & truffle oil served with cuban bread.

JALAPEÑO BITES | 5.5 V

Jalapeño peppers filled with soft cheese and tortilla chip coating.

JAMON CROQUETTES | 6.5

Crispy iberico ham croquetas served with garlic aioli.

BREAD & OLIVES | 6.0 V

Chunks of sour dough served with garlic chilli butter, and olives.

PLANTAIN BITES | 6.0 V

Sautéed plantain bites.

GAMBAS PICANTE | 7.0

5 king prawns in a chilli coriander & butter sauce.

CALAMARI | 6.5

Lightly dusted calamari, fried & served with garlic aioli.

MOJO PRAWNS | 7.0

Beer battered king prawns with our homemade chimichurri sauce.

GOATS CHEESE & SPINACH | 5.5 V

Crispy goats cheese and spinach croquetas served with garlic aioli.

TAQUITOS | 6.5 V

Two crispy rolled tortillas filled with a choice of fajita chicken or Mexican cheese. Served with salsa dip & salad.

ROASTED CHORIZO | 6.5

Chorizo glazed in a red wine & honey sauce.

PADRON PEPPERS | 5.5

Padron peppers sprinkled with sea salt.

PORK BELLY BITES | 6.5

Pork Belly bites roasted in a BBQ rum sauce.

CAJUN MUSHROOMS | 6.5 V

Sautéed mushrooms in a rich cajun sauce.

CORN BITES | 5.5 V

Fried corn ribs smothered in garlic butter & dusted with paprika.

NACHOS | 5.5

Topped with melted cheese, cheese sauce, sour cream, salsa, guacamole & pico de gallo.

Add Asado Chicken 1.0

Chilli beef 1.0

Mojo pulled pork 1.0

Mojo vegetables 1.0

QUESADILLA | 5.5 V

6-inch flour tortilla with grated cheese & pico de Gallo.

Add Asado Chicken 1.0

Chilli beef 1.0

Mojo pulled pork 1.0

Mojo vegetables 1.0

Main Plates

ASADO CHICKEN | 15.50

Chicken marinated in citrus, achiote, garlic & cumin, served with fries & slaw.

ROPA VIEJA | 16.0

Slow cooked shredded beef with charred onions & mixed peppers in a spiced sauce. Served with plantain, rice & beans.

TIGER PRAWN RANCHEROS | 17.0

Pan fried king prawns smothered in our cream & pico de gallo sauce served with rice & a flour tortilla.

SEA BASS | 18.0

Pan fried sea bass served with a creamy coconut Caribbean curry made with potatoes, red peppers, onion and garlic. Served with rice.

CHIMICHURRI STEAK | 23.0

8oz sirloin steak chargrilled and cooked to your preference. Served with fries, padron peppers, slaw and our homemade chimichurri sauce.

CUBAN FRIED CHICKEN BURGER | 17.0

Cuban fried chicken burger with Emmental cheese and house ranch, drizzled with honey. Served with fries and corn bites.

MEXICAN SMASH BURGER | 18.0

Two fajita seasoned smash beef patties topped with a melted spicy cheese, jalapenos, house ranch, chilli jam and salad. Served with fries and pickled slaw.

Taco Bowls | 15.0

10" flour tortilla bowl served with rice, beans, pico de Gallo, mixed leaves & your choice of filling. Topped with salsa, sour cream & guacamole. Or, you can choose 'without bowl'. Please ask your server.

MOJO PULLED PORK
MOJO VEGETABLES

ASADO CHICKEN
FAJITA CHICKEN
CHILLI BEEF

CHILI & CORIANDER
PRAWNS | 1.0
CHIMICHURRI STEAK | 3.0

SIDES & FRIES

FRIES | 3.0 V

SWEET POTATO FRIES | 4.0 V

SLAW | 3.0 V

RICE & BEANS | 4.0 V

LOADED FRIES | 6.0

Asado chicken
Chilli beef
Mojo pulled pork
Mojo vegetables

STUFFED POTATO SKINS | 6.0

Mexicana cheese & pico de gallo
Mexicana cheese & spiced mince beef

CUBAN Sandwiches

Our specially made cuban bread with delicious fillings, toasted & served with fries & slaw.

EL CUBANO | 13.0

Mojo pulled pork, honey roasted ham, Swiss cheese, American mustard & pickles.

EL POLLO | 13.0

Asado marinated chicken, salami, Swiss cheese, & American mustard.

EL HONGOS | 13.0 V

Mojo vegetables, Swiss cheese, American mustard & pickles.

EL JEFE | 13.0

Cuban pulled beef, caramelised onions, swiss cheese, garlic aioli & pickles.

BURRITOS | 15.0

A soft flour tortilla stuffed with rice, beans, cheese, salsa & filled with a filling of your choice. Toasted and served with a side of guacamole and pickled slaw.

Fillings Asado chicken, Chilli beef, Mojo pulled pork, or Mojo vegetables

TACOS | 15.0

3 six inch soft or hard shell tacos, with a choice of your filling + pickled slaw and pico de gallo. Served with rice and beans.

Fillings Asado chicken, Chilli Beef, Mojo pulled pork, or Mojo vegetables

FAJITAS | 16.50

Soft flour tortillas. sautéed peppers & courgettes, onions & fresh coriander, seasoned hot, medium or mild with your choice of filling. Add sliced sirloin or tiger prawns for 2.0

Fillings Sirloin, Asado chicken, Chilli Beef, Mojo pulled pork, or Mojo vegetables

Wine

WHITE

LA VIVIENDA VERDEJO, SPAIN

125ml 3.20 | 175ml 4.70 | 250ml 6.30 | BTL 18.0

Refreshing and crisp with lemon and lime flavours and soft, round finish.

WICKED LADY PINOT GRIGIO, CALIFORNIA

125ml 3.5 | 175ml 5.25 | 250ml 7.5 | BTL 24.5

Aromas of green apples on the nose with a touch of citrus and crunchy acidity on the finish.

ESPORAO AMARELO VINO VERDE, PORTUGAL

125ml 4.5 | 175ml 6.2 | 250ml 8.8 | BTL 26.50

The wine has exuberant citrus and tropical aromas with a creamy texture that leaves a long lingering and refreshing finish.

ROSE

VINA REAL ROSE, SPAIN

125ml 4.5 | 175ml 6.2 | 250ml 8.5

Petal pale pink in colour, soft flora; aromas balanced by fruits such as apricot and peach with a light fresh finish.

WICKED LADY, USA

125ml 4.0 | 175 6.50 | 250ml 8.0 | BTL 24.0

A fruit forward yet bold mix, loved for its red fruit flavours and smoky exotic spice notes.

RED

LA VIVIENDA RED, SPAIN

125ml 3.20 | 175ml 4.70 | 250ml 6.30 | BTL 18.0

Deep dark purple appearance with rich plums and structured tannins.

ZUCCARDI BRAZOS MALBEC, ARGENTINA

125ml 4.20 | 175ml 6.0 | 250 8.50 | BTL 28.5

Aromas of ripe red and black fruits. Cherries, plums and blackberries, medium bodied with soft tannins and balanced acidity.

ESPORAO MONTE VELHO TINTO, PORTUGAL

125ml 4.5 | 175ml 6.2 | 250ml 8.8 | BTL 26.5

Black fruit and wild berries with intense rich finish. It portrays the best bouquets and flavours of Alentejo grapes.

SPARKLING & CHAMPAGNE

DA LUCA PROSECCO

175ml 5.5 | BTL 32.0

Pear and peach fruit on a lively, yet soft and generous palate.

MOËT CHANDON

BTL | 75.0

Stone fruit forward including Mango and Guava. It has a generous palate that combines sweetness and freshness.

TWO for ONE

COCKTAILS AND MOCKTAILS

12PM-7PM & 9PM UNTIL CLOSE DAILY (2 OF THE SAME)

STANDARD COCKTAILS 10.0

DAIQUIRI

Havana Original and lime juice shaken and strained..
Choose from strawberry or mango.

PINA COLADA

Coconut rum, pineapple juice & cream topped with ice.

THE SPICED CHERRY COLA

Havana spiced, maraschino liqueur, coca cola and grenadine.

PORNSTAR MARTINI

Vodka, passion fruit liqueur, passion fruit puree, vanilla syrup & orange juice served with a shot of prosecco.

SEX ON THE BEACH

Vodka, archers & orange juice topped with cranberry juice.

TEQUILA SUNRISE

Tequila, triple sec, orange juice, and grenadine.

MARGARITA

Tequila, triple sec, lime juice & sugar served in a salt rimmed glass.

SALTED CARAMEL ESPRESSO MARTINI

Vodka, Kahlua, espresso & salted caramel shaken over ice.

PREMIUM COCKTAILS 12.0

CUBAN EMERALD

Havana original, blue curacao, Midori, lime, pineapple & vanilla shaken & strained.

STRAWBERRY & ELDERFLOWER MOJITO

Appleton rum, elderflower liqueur, lime, strawberry & mint topped with soda.

COCONUT CHERRY CRUSH

Malibu, Wray & Nephew over proof rum, maraschino liqueur, lime & grenadine poured over rocks.

MANGO MAI TAI

Havana original, orgeat syrup, mango, lime, pineapple and orange with a splash of vanilla.

CAIPIRINHA

Cachaca, fresh limes & demerara sugar shaken on ice.

RUM PUNCH

Havana original, Malibu, Wray & Nephew, pineapple juice, mango purée, lime, orange juice and grenadine.

Cocktail

OF THE MONTH

ASK YOUR SERVER FOR MORE INFORMATION

Spirits

DOUBLE UP
ADD 3.0

FRIS VODKA | 4.5
BEEFEATER | 4.5
MALFY BLOOD ORANGE | 5.5
MALFY LEMON | 5.5
JACK DANIELS | 4.5
KAHLUA | 4.5
ABSOLUTE | 6.5
JAGERMEISTER | 4.0
PEACH SCHNAPPS | 4.5
WOODFORD RESERVE | 6.5
DISARONNO | 4.5

RUM SELECTION

APPLETON ESTATE BLENDED 40% | 5.5
HAVANA CLUB 7-YEAR-OLD 40% | 4.5
HAVANA CLUB ESPECIAL 40% | 4.5
BUMBU CREME 15% | 4.5
BUMBU XO 40% | 6.5
DIPLOMATICO RESERVA EXCLUSIVA 40% | 7.0
RON ZACAPA CENTENARIO 23 YEAR OLD 40% | 15.5
BUMBU ORIGINAL RUM 40% | 5.5
WRAY & NEPHEW OVERPROOF RUM 63% | 6.5
DON PAPA 40% | 6.0
SANTA TERESA 1786 40% | 7.5
KRAKEN BLACK SPICED 40% | 5.5

TEQUILA

PATROM SILVER 40% | 6.0
PATRON REPOSADO 40% | 9.0
PATRON ANEJO 40% | 9.5
OLMECA BLANCO 38% | 3.0
OLMECA REPOSADO 38% | 3.5
TEQUILA ROSE 15% | 4.0

BOTTLES

ESTRELLA GALLICIA 5.5% | 4.0
ESTRELLA GF 5.5% | 4.0
MODELLO 4.5% | 4.0
OLD MOUT BERRIES & CHERRIES 4% | 5.0
OLD MOUT KIWI & LIME 4% | 5.0
OLD MOUT PINEAPPLE & RASPBERRY 4% | 5.0
CORONA 0% | 3.5
OLD MOUT BERRIES & CHERRIES 0.05% | 5.0

CORONA 4.5% | 6.0
HEVERLEE 4.4 | 6.0
MAHOU 5.1% | 6.0
ORCHARD PIG 4.5% | 5.5
BREWDOG WINGMAN PA 4.3% | 6.0
GUINNESS 4.3% | 6.0

MOCKTAILS

MANGO MOJITO 5.5

Mint, lime juice, orange juice, mango syrup & mango puree topped with lemonade.

SHIRLEY TEMPLE 5.5

Grenadine, lime juice & sugar topped with ginger ale.

THE GUAVA PASSION 5.5

Passionfruit purée and lime juice topped with guava juice.

SOFT

REGULAR 2.0 LARGE 3.5

COCA COLA
DIET COKE
LEMONADE
ORANGE JUICE
CRANBERRY JUICE
PINEAPPLE JUICE
GINGER BEER

PREMIUM

Soft

CAWSTON PRESS APPLE AND RHUBARB
THE PINK GRAPFRUIT SODA
JARRITO - STRAWBERRY,
MANGO OR MANDARIN

£3

Draught

½ PINT £3