

# CENA

## TAPITAS

- PATATAS BRAVAS - \$8**  
*Marinated baked potatoes in homemade tomato concasse*
- PATATAS SALTEADAS - \$8**  
*Baked potatoes sautéed with garlic, onion, white wine*
- PATATAS Y CHORIZO - \$12**  
*Sauteed potatoes and chorizo, with herbs and spices*
- PORTOBELLO FRITO - \$12**  
*Portobello mushroom, breaded with cubano spices*
- CREMOSA DE SETAS - \$12**  
*Wild button mushrooms, sautéed in creamy garlic white wine sauce*
- AJO SETAS - \$12**  
*Wild button mushrooms, sautéed with garlic and parsley*
- CHORIZO Y QUESO RELLENO DE SETAS - \$14**  
*Wild button mushrooms stuffed with chorizo and mozzarella cheese*
- POLLO Y CHORIZO - \$14**  
*Sauteed chicken and chorizo with homemade tomato concasse*
- SALCHICHAS MEZCLAR CON PINONES - \$14**  
*Assorted sausages with pinenut and raisin in garlic white wine sauce*
- CASTILLAS EN SALSA DE PIMENTON - \$14**  
*Baked marinated baby back ribs topped with paprika sauce*
- POLLO EN SALSA DE CREMA PICANTE - \$14**  
*Sliced chicken sautéed in spicy cream sauce with capsicum*
- ALBONDINGAS - \$14**  
*Homemade beef meatball in spicy tomato sauce*
- SOLOMILLO EN EL AJO Y EL JIREZ - \$16**  
*Pan seared sirloin cube marinated in red wine*
- MARTINI CARNE DE VACUNO - \$16**  
*Beef cube, marinated with herbs and dry martini and grilled on stick*
- JENGIBRE CARNE DE VACUNO - \$16**  
*Beef cube sautéed with garlic, ginger and chilli padi served on hot plate*
- CAZUELA DE TORTILLA - \$16**  
*Beef, salsa and mozzarella cheese in layered tortilla*
- PATO ESTOFADO - \$16**  
*Pan seared duck breast and glazed with orange sauce*
- ESPARRAGOS ROLL - \$14**  
*Grilled jumbo asparagus roll with parma ham*
- SALMON DE ESPARRAGOS - \$14**  
*Blanched asparagus rolled with smoked salmon*
- ZARZUELA(SEAFOOD STEW) - \$18**  
*Sauteed prawn, mussels and squid braised in homemade tomato concasse*
- AJO GAMBAS - \$16**  
*Tiger prawn, sautéed in heavy garlic, chilli padi and white wine*
- GAMBAS DE TOMATE PICANTE - \$16**  
*Tiger prawn sautéed in spicy tomato concasse*
- MEJILLONES AL HORNO - \$14**  
*Baked mussels topped with tomato concasse and mozzarella cheese*
- MEJILLONES AL VINO BLANCO - \$14**  
*Mussels sautéed with capsicum in saffron white wine sauce*
- SALMON Y VIEIRAS - \$14**  
*Grilled cajun salmon skewer with scallops*
- VIERAS CON JAMON - \$16**  
*Scallops sautéed with parma ham and saffron white wine sauce*
- CEDRO DE AJO - \$14**  
*Pork loin sautéed with saffron garlic and chilli padi, served on a hot plate*
- CALABACINES Y JAMON CON PINONES - \$14**  
*Grilled zucchini, sautéed with parma ham and pine nuts*



## MAIN COURSE

- BISTEC A LO PABRE - \$24**  
*Grilled sirloin topped with eggs, cuban wedges, serve with havanna rum garlic cream sauce*
- POLLO AL MOJITO - \$22**  
*Grilled chicken thigh marinated with Mount Gay rum on a bed of patatas bravas and seasonal vegetables topped with mango salsa*
- ZANCA DE CORDERO - \$26**  
*Braised lamb shank with seasonal vegetables with choice of sides*
- OSSO BUCCO - \$26**  
*Braised veal in vegetable stew served with your choice of sides*
- CORDERO Y CEBOLLA - \$28**  
*Grilled marinated lamb rack with seasonal vegetables topped with red wine sauce and choice of sides*
- SUNTANNED SALMON - \$24**  
*Grilled salmon with honey mango glaze top with patatas bravas, serve with seasonal vegetables and choice of sides*
- ARROZ CON POLLO - \$22**  
*Homestyle favourite of cuban rice, grilled cajun chicken, chicken chipolata top with wild mushroom cream sauce*
- FILETE DE BACALAU DE ROMESCO - \$26**  
*Pan seared cod fillet with romesco sauce serve with seasonal vegetables and choice of sides*
- FAJITAS**  
*Everyones favourite, your choice of grilled cajun chicken, beef or marinated vegetables topped with mozzarella served with Guacamole, sour cream, homemade salsa with tortilla skin*
- CHICKEN - \$24 • BEEF - \$26 • VEGETABLES - \$22 • COBINATION - \$32**
- SALSA DE SALMON DE LIMONCILLO - \$24**  
*Grilled marinated salmon in lemongrass cream sauce serve with seasonal vegetables and choice of sides*
- PERCELA DE PARGO - \$22**  
*Red snapper fillet braised and baked with homemade tomato sauce and vegetables wrapped in a special baking paper served with Cuban rice*
- COSTILLAS DE CHILE - \$24**  
*Grilled marinated pork rib glazed in smokey homemade hot sauce on a bed of patatas bravas serve with vegetables*
- HONEY MUSTARD CHICKEN - \$22**  
*Grilled boneless chicken thigh marinated with honey mustard sauce serve with vegetables and patatas bravas*
- BISTEC DE RIBEYE CRUJIENTE - \$24**  
*Grilled rib eye steak drizzled with homemade bread crumbs topped with rosemary sauce serve with seasonal vegetables and choice of sides*
- RACK DE CORDERO EMPANADO - \$28**  
*Baked, breaded lamb rack topped with brown mint sauce and serve with seasonal vegetables and choice of sides*

\*ALL PRICES ARE SUBJECT OF 7% GST



# TODO EL DIA

## APERITIVOS

### NACHOS

PLAIN - \$12 • BEEF - \$14 • CHICKEN - \$14

*Corn tortila chips, baked with homemade salsa and mozzarella cheese*

**POLLO AL SESAMO - \$10**

*Chicken strips battered in traditional cuban spice and sesame seed with hot sauce*

**ALMENDRAS BOTE - \$10**

*Deep fried fillet with almond flakes*

**ALA DE POLLO - \$12**

*Deep fried marinated chicken wings castro style*

**CALAMARY - \$12**

*Coated with spices, deep fried till crispy*

**CUNAS DE PAPA ALA CUBA - \$8**

*Marinated potato wedges, deep fried and top with paprika*

**LA HABANA MEJILLONES ESTILO - \$12**

*Mussels battered in authentic cuban spice with breadcrumb*

## TOSTADAS

**GAMBAS Y QUESO - \$10**

*Creamy, cheesy shrimp*

**SETAS Y QUESO - \$8**

*Sauteed mushrooms topped with mozzarella cheese*

**JAMON Y QUESO - \$8**

*Parma ham with tomato spread topped with mozzarella cheese*

**QUESO CREMA Y SALMON ALHUMADO - \$10**

*Mascarpone cheese ,smoked salmon and olives*

*\*Served on a toasted baguette with mozzarella cheese*



DE L'AMERIQUE. 39  
FIGURE CXXXVI



## SOPAS

**SOPA DE FRIJOL NEGRO - \$8**

*Hearty black bean soup with cream*

**GAZPACHO - \$8**

*Served with celery stick, croutons*

**CREMOSA SOPA DE POLLO - \$8**

*Creamy chicken soup with diced chicken and croutons*

**SOPA DE ELOTE - \$8**

*Corn chowder with bacon bits*

**BREAD - \$5**

*Ciabatta, focaccia or baguette*

## ENSALADAS

**CREOLE - \$12**

*Mixed green salad served avocado, cherry tomato and olives tossed with balsamic vinaigrette*

**POLLO - \$12**

*Grilled cajun chicken, cherry tomato with mango salsa on a bed of mesclun salad*

**SALMON - \$14**

*Mixed green, smoked salmon, cherry tomato, olives with lemon dressing*

**BISTEC - \$14**

*Rucola salad served with air dried beef, cherry tomato, pinenut with lemon dressing*

**VERDURAS - \$12**

*Garden greens, grilled zucchini, eggplant, cherry tomato, slice olives with balsamic vinegrate*

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