

BREAKFAST MENU

- Steak & Eggs** 1650
Baby potatoes, wasabi mayo, Toast
- Breakfast Omelette** 1000
Ham, mushroom's, Gouda cheese (vegetarian available)
- Crepes** 800
French style, seasonal fruits, crispy bacon and mascarpone cheese
- Breakfast Pancakes** 800
American style, seasonal fruits, crispy bacon and mascarpone cheese
- Eggs Benedict** 1250
English muffin, smoked salmon (optional)
parmesan cheese, poached egg, hollandaise sauce.

TEASERS

- Pork Bites** 1200
Twice cooked, succulent, Honey Mustard sauce
- Mini Beef Samosa's** 1200
With chilli jam and salad
- Empanadas** 1200
Slow roasted shredded chicken breast,
mozzarella cheese, honey mustard sauce
- Croquettes** 1250
Ham, bacon, spring onion and corriander, mozzarella cheese melt,
pink sauce
- Cuban Beef Bites** 1250
Grilled skewered beef, wasabi mayo sauce
- Buffalo Wings** 1400
All flavors in one bite, garlic mayo ioli
- Crispy Calamari** 1900
Twice cooked, home-made tartar sauce

SALADS

- South Western Salad** 1500
Avocado, sweetcorn, diced tomatoes, bacon (optional)
assorted lettuce machego cheese and creamy house dressing
- Cuban Black Bean Salad** 1300
Marinated black beans, mixed tomatoes, cucumbers
iceberg lettuce, avocado, house vinegrate

MAIN AFFAIR

- Cuban Vegetarian** 1400
Roasted vegetables, black beans casserole, steamed rice,
tomato salsa, guacamole
- Classic Cuban Sandwich** 1500
Pork, Ham, pastrami, chorizo, pickles, Swiss cheese, mustard
mayo spread, lyonnaise potatoes and cuban salad
- Chicken Sandwich** 1500
Oven roasted chicken, chicken poloni, pickles, Swiss cheese,
mustard mayo spread, lyonnaise potatoes and cuban salad
- Classic Burger** 1600
Minced beef and pork partie, tomato, lettuce, pickles and
simple green salad
- Cuban Chicken Libre** 1800
Overnight marinated chicken Maryland, libre sauce,
captain morgan rum, coca cola vegetables rice, pico di galo
- Charcuterie Board** 1800
Assorted cheese, cold cuts, marinated olive's,
seasonal fruit jam, nuts, grapes and cheese crackers
- Cuban Style Red Snapper** 2500
Red snapper fillet, served with local chard and rice
- Indian Ocean Red Snapper** 2500
Red snapper fillet with creole style sauce served with
local chard and white rice
- Grilled Beef Filet** 2500
Grilled beef fillet, farm fresh seasonal vegetables,
patata bravas and peppercorn sauce
- Shredded Angus Beef** 2500
Angus beef fillet married with peppercorn sauce
potato mouselline and fresh seasonal vegetables
- Rib Eye Steak** 3800
21 days aged prime rib eye steak with fresh vegetables
patata bravas and mushroom sauce
- Cuban Style Norwegian Salmon** 3000
Norwegian salmon, twice cooked, charred pineapple slice,
zesty tangy pineapple sauce
- Sharing Platter's** 6000
Mixed meat platter with beef mini steaks, chicken drumstick and
pork spare ribs with fries and pica di gallo
- ## SIDE'S
- Home Fries** 300
- Rice (vegetable or white)** 300
- Sauteed or Creamed Spinach** 300
- Guacamole** 300
- Pico Di Gallo (Salsa)** 300
- Mashed Potato** 300
- Lyonnaise Potatoes** 300
- Plantain** 500

