

Tapas

- Pan de la casa** 17
Grilled homemade focaccia with seasonal dips **DF, V Option**
- Queso & jamón** 21
Jamón Serrano and Manchego cheese served with focaccia and beetroot relish **GF***
- Tortilla de patatas** 22
Patato and onion Spanish omelet served with romesco sauce and aioli **GF, DF, V, C**
- Pimientos del padrón** 22
Roasted Baby capsicums with creamy fetta cheese and rosemary crumbs **V**
- Filetes de pollo** 26
Marinated free range chicken tenders with our signature rocket salad **GF, C**
- Choripán** 26
Chargrilled Spanish chorizo served on focaccia, aioli, chimichurri and herbs **DF, GF***
- Calamares a la Romana** 24
Lemon and saffron battered calamari with aioli and herb salad **DF**
- Ceviche de Atún** 24
Fresh raw tuna marinated in lime juice, red onion, cilantro and cucumber **GF, DF, C**
- Empanada de cordero** 23
Homemade pastry filled with spiced lamb mince and served with brava hot sauce
- Patatas Bravas** 17
Wedges of fried potatoes dusted in paprika, Served with brava sauce and aioli **GF, DF**
- Gambas al ajillo** 32
King prawns cooked in garlic, lemon and thyme served with grilled focaccia and rocket **DF, GF***
- Panza de cerdo** 32
12 hours braised crispy skin pork belly served with apple, cinnamon jus and herbs **GF, DF, C**
- Entrañas al chimichurri** 32
Wagyu Rump 9+ cooked medium rare, served with salsa verde and chimichurri **GF, DF, C**

THE CUBAN PAELLA

OUR CUBAN VERSION OF THE CLASSIC PAELLA. SAFFRON RICE COOKED WITH CHORIZO, CHICKEN, SQUID, PRAWNS, MUSSELS AND VEGETABLES **GF, D, C**

REGULAR 42 LARGE 79

VEGETARIAN PAELLA 34

Vegetarian version of the classic Paella. Zucchini, mushroom, capsicum, saffron rice and goats cheese crumble **V, GF, Vegan Option**



Original Cuban Taste

- Ropa Vieja** 36
12 hours slow cooked wagyu beef, roasted capsicum, tomatoes and onions, served with rice, cuban salad and fried green plantains **GF, DF**
- Cuban Salad (prawns or Calamari)** 34
This classic salad is a blend of lettuce, cherry tomatoes, black beans and corn salsa, cabbage and radishes **GF, DF**
- Toasted Cuban Sandwich** 26
Pulled pork, ham, cheddar cheese, Dijon mustard and pickles served in chips **GF***

GRILL FUSION

- MOJITO CHICKEN** 38
Free range chicken breast marinated in lime, mint and rum, served with Cuban salad, roasted sweet potatoes and sour cream **GF**
- SALMON HEMINGWAY** 39
Tasmanian salmon, corn pure, green beans, salsa verde and herb salad **GF, C**
- CHURRASCO** 48
250gr Rump 9+ Wagyu served with mix roasted potatoes and rocket salad **GF, DF**

Sides

- FRIES AND AIOLI** 12 **SEASONAL VEGGIES** 12
- FIESTA RICE** 12 **ROCKET SALAD** 16
Saffron rice, black beans and corn salsa **V** Pear, cherry tomato, walnuts, fig, goats cheese, honey mustard dressing **V**
- CORN CHIPS AND GUAC** 12

NACHOS AND TACOS



- NACHOS CUBANOS**
White corn tortillas tossed in our blend of spices, topped with melted mozzarella, black beans, corn salsa, guacamole, sour cream and your choice of.. **GF**
- PULLED PORK** 29 **MIX OF VEGGIES** 26 **SPICED LAMB** 29
- TACOS DE PESCADO (2pcs)** 24
Seasonal fried white fish, chipotle mayo, pickled cabbage, radish and coriander served on soft tortilla **DF**
- TACOS VEGETARIANOS (2pcs)** 23
Beer battered zucchini with chipotle mayo, pickled cabbage, corn and black bean salsa, served on soft tortilla **V, DF**

Kids menu

All 18

- Rump steak with salad and chips **GF**
- Grilled chicken tenders with salad and rice **GF**
- Nachos with mozzarella and guacamole **GF, V**
- Fish and chips

Desserts

- Churros** All 18
Home made churros tossed in cinnamon sugar served with chocolate and dulce de leche sauce **V**
- Chocolate parfaits**
Dark chocolate parfaits with white chocolate crumble and caramelised oranges **V**
- Mojito cheesecake**
Lime, mint and rum cheesecake with ginger crumbs, berries couli and lemon balm **V, GF***

The CUBAN

Gran Havana Banquet

60pp Min. 2 pax

- PAN CON TOMATO**
Grilled focaccia tomato coulis infused with garlic, Aged Serrano jamon
- CALAMARI A LA ROMANA**
Lemon and saffron battered calamari with aioli and herb salad
- PIMIENTOS DEL PADRON**
Roasted Baby capsicums with creamy fetta cheese and rosemary crumbs
- FILETES DE POLLO**
Marinated free range chicken tenders with our signature rocket salad
- PAELLA CUBANA**
Traditional Cuban paella with chicken, Spanish chorizo, prawns, calamari and saffron rice
- SPANISH CHURROS**
Tossed in cinnamon sugar served with chocolate and dulce de leche sauce.

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