



EL
Patio
DE CUBA

MENU



TAPAS

MIXED OLIVES AND FETA 8

WARM BREAD AND HOMEMADE DIPS 13

PORK BELLY (2PCE) 12

Slow cooked finished with a glaze of honey and chili paired with apple and cinnamon

LAMB "CUBAN CIGARS" (2PC) 14

Flavoured with spices complemented with mint yogurt

SPANISH CHORIZO 16

Tossed in rosemary, thyme, garlic and honey with warm bread

LEGENDARY LAMB MEATBALLS (2PC) 12

Filled with feta cheese topped with cherry tomato and chorizo

CHAR GRILLED FREE RANGE CHICKEN 19

Marinated in garlic and citrus juices with sweetcorn and black bean relish and rocket leaves

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TAPAS

BEEF CHEEKS 19

Served with chimichurri sauce,
roasted potatoes and cauliflower puree

PAN FRIED PRAWNS 19

With garlic and chilli cream
served with black bean rice

CRISPY SALT AND PEPPER CALAMARI 16

FRESH SALMON CEVICHE 18

Diced onion, capsicum and citrus juices
served with corn chips

CHICKPEAS WITH A WARM POTATO SALAD AND CORN SALSA 13

MUSHROOMS 18

Marinated in garlic and thyme
with crumbled goat's cheese

EMPANADAS (2PC) 10

Filled with mixed vegetables and feta



TAPAS

TAPAS SAMPLER FOR TWO 80

Try our chef's favourite selection of Tapas

Warm bread and homemade dips

Pork belly slow cooked
finished with a glaze of honey and chili
paired with apple and cinnamon

Lamb flavoured with spices rolled
to replicate fine Cuban cigars,
complimented with mint yoghurt

Chickpeas with a warm potato
salad and corn salsa

Mushrooms marinated in garlic and
thyme with crumbled goat's cheese

Pan fried prawns with garlic and chilli
cream served with black bean rice

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MAINS

CHURRASCO 230GM 40

Cuban style sirloin steak marinated in a mix of herbs and spices served with roasted pumpkin, fried plantains and chimmichurri sauce

FILETE CUBANO 250GM 45

Eye Fillet steak paired with seasonal vegetables and parmesan mash

SANTIAGO SIZZLE PLATE 35

Mix of chicken, lamb and beef seared in Cuban spices mixed with roasted tomatoes, red capsicum, Spanish onion served with Moros y Cristianos rice

ROPA VIEJA 29

A very traditional Cuban dish consisting of slow cooked shredded beef cooked amongst garlic, capsicum, red wine and spices. Served with sweetcorn and blackbean rice

CUBAN LAMB SHANK 29

Tender lamb shank with red wine jus served with rosemary and thyme roasted potatoes and seasonal vegetables

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MAINS

PAELLA CUBANA 35

This dish is a firm favourite at any Cuban celebration. Our paella features roasted chicken, Spanish chorizo, prawns, calamari tossed with saffron rice, sweetcorn and black beans

HEMINGWAY'S SALMON 33

Ernest Hemingway had a great passion for fishing in Cuba and there is now an annual tournament held in Havana in his honour

Grilled salmon glazed with a citrus and guava reduction served with seasonal vegetables and parmesan mash

FIDEL'S MISSILE 28

Red capsicum filled with a spicy sweet lamb mince and raisins topped with melted mozzarella, served with roasted potatoes and side salad

MOJITO CHICKEN 30

We have captured the flavours of the traditional Cuban cocktail "The Mojito"

Free range chicken breast marinated in lime, mint and rum then char grilled. Served with a baked potato topped with sour cream and chives and a garden salad



MAINS

NACHOS

Crispy nachos served with sour cream
and homemade guacamole,
topped with melted cheese

Your Choice of topping

Vegetarian 20
Lamb 25

VEGETARIAN PAELLA 28

Delicious mix of roasted eggplant, mushrooms,
green peas sweetcorn, black beans and feta,
tossed together paella style

VEGETARIAN MISSILE 25

Red capsicum filled with
an assortment of vegetables, sweetcorn
and black bean rice topped with mozerella
cheese. Served with roasted potatoes
and side salad

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SALADS

ENSALADA DE POLLO 18

Free range chicken breast, char grilled,
with mixed green salad, Cuban sweetcorn
and black bean relish with sweet chili
mayonnaise on the side

ENSALADA DEL MER 18

Prawns rubbed with garlic and spice soaked
in citrus juices, mixed with green salad,
walnuts and glazed apples

ENSALADA DEL CALAMARI 18

Tender salt and pepper calamari
with mixed green salad and coconut
with honey dressing on the side

ENSALADA DE VERDURAS 16

Chickpeas marinated in garlic and olive oil,
sweetcorn and black bean relish, roasted
capsicum and crumbled goats cheese



KIDS MENU

LINGUINI 13

Lamb bolognaise in a tomato sauce
topped with parmesan

CHICKEN 13

Grilled chicken strips with chips and salad

FISH AND CHIPS 13

Battered flathead with chips and salad

MINI STEAK 13

With chips and salad





SIDES

ROASTED GARLIC POTATOES 7

**RICE TOSSED WITH SWEETCORN
AND BLACK BEANS 7**

PARMESAN MASH 7

SAUTÉED VEGETABLES 7

GARDEN SALAD 7

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