



EL
Patio
DE CUBA

MENU



THE CUBAN FOOD STORY

Cuba is a fascinating country with an even more fascinating history, which has had a great influence over the food and cooking styles. In the glamorous 1950's Cuba was an exotic playground with fine food in abundance.

Celebrities would flock to Havana for the up-market bars and restaurants.

In Cuba today you would find a simple yet very effective style of food and cooking. Cuban cuisine has also been influenced by Spanish, French, African, Arabic, Chinese and Portuguese cultures, which makes it just that little more interesting.

We welcome you to El Patio, we wish you a very enjoyable experience.

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— SPANISH —

JOSPER

CHARCOAL OVEN

★
Star of Our Kitchen

The Star of our Kitchen is our Spanish Josper Charcoal Oven. An amazing blend of modern engineering yet using the simplicity of traditional Catalan cooking over hot coals. The tastes and flavor's are a culinary journey of a bygone era when food was cooked simply with the freshest produce and completely from scratch.

All the dishes cooked in the Josper are marked with a 🕒

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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 ① 16

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

CHARGRILLED CHICKEN ① 15

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

BEEF CHEEKS 19

Served with chimmichurri sauce, roasted potatoes and cauliflower puree



TAPAS

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 15

Marinated in garlic and thyme
with goats cheese and leek gratin

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 goats cheese and leek gratin

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

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MAINS

RUMP STEAK (200G) ① 20

Chargrilled and served with potatoes
and seasonal vegetables

FIRE GRILLED T BONE STEAK (350G) ① 29

Served with potatoes and seasonal vegetables

CHURRASCO 230GM ① 37

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

FILETE CUBANO 250GM ① 45

Eye Fillet steak paired with seasonal vegetables
and parmesan mash



MAINS

SANTIAGO SIZZLE PLATE 35

Mix of chicken 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



MAINS

PORK HOCK 35

Slow braised Pork Hock served with seasonal vegetables and Pork Jus

PAELLA CUBANA ① 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



MAINS

FIDEL'S MISSILE 28

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

CUBAN CHICKEN PASTA 20

Chicken breast cooked in a creamy garlic sauce served with linguine pasta

MOJITO CHICKEN ⓘ 30

We have captured the flavours of the traditional Cuban cocktail “The Mojito”

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 ① 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



SALADS

CHICKEN SALAD ⓘ 18

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

PRAWN SALAD 18

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

CALAMARI SALAD 18

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

VEGETARIAN SALAD 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

SOFT DRINKS 4

ICE CREAM 2.5

With chocolate sauce





SIDES

ROASTED GARLIC POTATO WEDGES 7

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

PARMESAN MASH 7

SAUTÉED VEGETABLES 7

GARDEN SALAD 7

CHIPS 7

SWEET POTATO CHIPS 7

CHARRED CORN ON THE COB ① 7

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