

2 COURSES ONLY £9.95

AVAILABLE MONDAY - FRIDAY, 3PM - 7PM

..... STARTERS

Albondigas

Perfectly formed and intensely flavoured. Meatballs made from beef, chorizo and pork, in a rich tomato sauce.

Calamari

Lightly dusted calamari, fried and served with garlic aioli. A delicate flavour with just enough crunch.

Cauliflower Frito (v)

Cauliflower florets fried in our very own Mojito batter with a goat's cheese and honey sauce, then topped with homemade smoky salsa.

Iberico Ham Croquetas

Decadently rich air-dried ham and béchamel croquetas, with a garlic aioli for dipping.

..... MAINS

Shredded Pork Burrito

A tortilla stuffed to the brim with rice, beans, cheese and slow-cooked shredded pork. Served with tortilla chips and black beans.

Cuban Cheese Burger

Premium steak burger, topped with melting Manchego and cheddar cheese. Served on a toasted bun with fries and rum mayo.

Aubergine & Artichoke Paella (v)(g)

Aromatic rice with aubergine, artichoke, mushrooms, cauliflower and asparagus, topped with pico de gallo.

Caribbean Chicken Curry (g)

A warming, homemade chicken curry, served with zesty rice. Caribbean spice at its finest.

..... DESSERTS

Colombian Chocolate Brownie (v)

Cacao de fino chocolate brownie, served with vanilla pod ice cream.

Toffee Nut Cheesecake (v)

Baked New York cheesecake with caramelised toffee nuts.

Coconut Ice Cream (v)(g)

3 scoops of luxury coconut ice cream topped with toasted coconut and grilled pineapple.

ADD A THIRD COURSE FOR JUST £3 EXTRA