

# CUBANE0

## CATERING MENU

(SERVES 10 PEOPLE)

### HOUSE SPECIALTY

#### CROQUETTES 30.00

20 pieces of traditional Ham Croquettes.

#### PATATAS BRAVAS 60.00

Fried crispy potatoes topped with brava and aioli sauce.

#### TOSTONES 30.00

Fried Smashed Plantain.

#### BAKED CAULIFLOWER 80.00

Toasted Almonds, currants, serrano chilli, bacon, honey, breadcrumbs.

#### SWEET PLANTAINS 30.00

Garlic tomato bread, jamon serrano, sherry tomato.

#### YUCCA FRIES 45.00

Deep-fried yucca served with lime, cilantro sauce.

#### PLANTAIN CHIPS 50.00

Deep-fried thinly sliced green plantain served with mojo sauce.

### SANDWICHES

#### CUBANO 70.00

Half of slow roasted 24 hr pork, sweet ham, swiss cheese, pickles, cuban dressing, served on cuban roll.

#### MEDIA NOCHE 50.00

Half of sweet and smoked hams, swiss cheese, pickles, served on cuban roll.

### SOUP & SALADS

#### PLANTAIN SOUP 70.00

Classic cuban-style plantain soup shimmered with bacon, spanish seasoning, and plantain crumble.

#### HOUSE SALAD 30.00

Chopped Salad, tomato, cucumber, onions, cuban vinaigrette.

### ENTREES

#### ROPA VIEJA 160.00

Cuban-style shredded beef served with congri rice, and sweet plantains.

#### CHURRASCO 200.00

Grilled Skirt Steak, served with creamy polenta, sweet plantains, and chimichurri sauce.

#### MOJO CHICKEN 150.00

Marinated grilled chicken topped with caramelised onions, congri rice, tostones, and mojo sauce.

#### ARROZ IMPERIAL 100.00

Cuban-style yellow rice, includes smoked ham, roasted chicken, green beans, aioli, melted cheese.

#### PAELLA VALENCIANA 150.00

Saffron rice, roasted chicken, mussels, shrimps, piquillo pepper, green beans, sofrito sauce, chicken

### DESSERTS

FLAN

RICE PUDDING

CREMA CATALANA

PASTELITO DE GUAYABA

**\$40 ANY DESSERTS**