



Starters

Coxinha chicken croquettes with dill cream cheese (also available as oyster mushroom)

Platano Maduro frito with coconut puree and lemon cream (v)

Golden oyster mushroom wings in chilli sauce with mint chutney (v)

Charred halloumi with sweet chilli puree (also available as tofu)

Mains

Chilli gambas al Jilo with spinach cream

Havana chicken burger with red cabbage and fries (also available as tofu)

Roast Dry- Agreed Beef Joint served with red wine gravy (Pink or Well Done) (GF available)

Roasted chicken supreme served with pork and her stuffing (GF available)

Roast Rump Of Lamb served with red wine gravy (Pink or Well Done) (GF available)

Quorn Roast served with vegetarian gravy (V)

All roasts are served with roast potatoes, mixed seasonal vegetables & Yorkshire Pudding.

Desserts

Meringue roulade

Arroz con leche (chefs special Cuban rice pudding)

Chefs choice trio of desserts

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2 courses for £27.95 per person

3 courses for £32.95 per person

Here at Alma De Cuba we strive to provide our guests with the most dietary assistance we can. Most of our dishes are available with a vegan option and we can provide gluten and dairy free alternatives to everything, please feel free to ask your server if there is anything you require .

A discretionary service charge of 10% will be added to all bills

Please inform your server of any allergies within your party at time of seating