



Group Dining Menu

For groups of 6 or more £35 per person

To Start

Alitas de pollo - Adobo spiced chicken wings with a hickory glaze.

(GF), (DF)

Salmon Cajun - Cajun roasted salmon salsa and herb dressing.

(GF), (DF) Allergens: Fish, Sulphur Dioxide

Patatas Bravas - Small cubed, fried potatoes in a paprika and tomato mix.

(V), (Ve), (GF), (DF) Allergens: Soya

Jamon Serrano - Serrano ham served with a celeriac remoulade.

(GF), (DF) Allergens: Celery, Mustard, Eggs

Entrée

Filete de Cerdo - Roasted pork fillet wrapped in serrano ham served with chorizo glazed peppers & onions, sweet cherry tomatoes and paprika potatoes finished with a pomegranate Rioja jus.

(GF available) Allergens: Gluten, Milk, Soya

Bacalao al Horno - Baked Cod supreme with a Samphire, Potato & Chorizo, citrus fish chowder.

(GF) Allergens: Fish, Milk, Soya, Celery

Esparragos Cayo Coco y Quinoa Roja - Asparagus and cajun cashews mixed through a tarragon red quinoa.

(V), (Ve), (GF), (DF) Allergens: Celery, Nuts

Pollo Glaseado Santa Clara - Jerk glazed chicken thigh served with cilantro, black bean & coconut rice and a pineapple & mango salsa.

(DF) Allergens: Gluten



Desserts

Iio de Banoffee - A Banoffee Mess of Banana and toffee sauce mixed through a sweet whipped cream and crushed meringue pieces.

(V), (GF) Allergens: Milk, Eggs

Pudín de Caramelo Pegajoso - Sticky Toffee Pudding served with toffee sauce and vanilla ice cream.

(V) Allergens: Eggs, Milk, Gluten

Ensalada de Frutas Exóticas - Exotic fruit salad with mandarin sorbet.

(V), (Ve), (GF), (DF)

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. All of our food is freshly prepared daily on site, as such, it may take longer during busier times.

(V) = Vegetarian

(Ve) = Vegan

(GF) = Gluten Free

(DF) = Dairy Free