



## **To Start**

**Alitas de pollo** - Adobo spiced chicken wings with a hickory glaze. **£8**  
*(GF), (DF)*

**Salmon Cajun** - Cajun roasted salmon salsa and herb dressing. **£9**  
*(GF), (DF) Allergens: Fish, Sulphur Dioxide*

**Patatas Bravas** - Small cubed, fried potatoes in a paprika and tomato mix. **£7**  
*(V), (Ve), (GF), (DF) Allergens: Soya*

**Gambas Picantes** - Large king prawns in a spicy tomato sauce. **£8**  
*(GF), (DF) Allergens: Crustaceans, Sulphur Dioxide*

**Aceitunas Mixtas** - Mixed olives marinated in a Cuban dressing. **£6.5**  
*(V), (Ve), (GF), (DF) Allergens: Sulphur Dioxide*

**Selección de Pan** - Mixed, warm Bread selection served with oils, vinegars and truffle butter. **£6.5**  
*(V), (GF available), (Ve available) Allergens: Gluten, Milk, Sesame Seeds, Sulphur Dioxide*

**Jamon Serrano** - Serrano ham served with a celeriac remoulade. **£7.5**  
*(GF), (DF) Allergens: Celery, Mustard, Eggs*



## Entrée

**Filete de Pollo** - Roasted chicken fillet wrapped in serrano ham served with chorizo glazed peppers & onions, sweet cherry tomatoes and paprika potatoes finished with a pomegranate Rioja jus. **£22**

*(GF available) Allergens: Gluten, Dairy, Soya*

**Carne Argentina** - 8oz Argentinian Sirloin Steak served with Cuban triple cooked hand cut chips, lemon thyme roasted tomato & a grilled flat capped mushroom.

**£30**

*(GF), (DF) Allergens: Soya*

**Bacalao al Horno** - Baked Cod supreme with a Samphire, Potato & Chorizo, citrus fish chowder. **£20**

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

**Cuban Picadillo** - Traditional plant based dish, made with lentils, potato, olives, capers and raisins. **£19**

*(Ve), (GF), (DF) Allergens: Celery, Mustard, Nuts, Sulphites*

**Mushroom Tortellini** - tossed in a garlic and tarragon cream sauce. **£20**

*(V) Allergens: Celery, Dairy, Gluten, Mustard, Nuts, Sulphites*

**Hamburguesa Santiago de Cuba** - 8oz Beef patty and BBQ spiced pork with melted Manchego cheese, baby gem and tomato. Served on a toasted brioche bun, Cuban fries, Alma Slaw, gherkin and onion rings. **£18**

*Allergens: Fish, Gluten, Milk, Eggs, Mustard, Fish, Soya, Sulphur Dioxide*

**Pollo Glaseado Santa Clara** - Jerk glazed chicken thigh served with cilantro, black bean & coconut rice and a pineapple & mango salsa. **£25**

*(DF) Allergens: Gluten*



## **Desserts**

**Ilo de Banoffee** - A Banoffee Mess of Banana and toffee sauce mixed through a sweet whipped cream and crushed meringue pieces. **£7**

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

**Pudín de Caramelo Pegajoso** - Sticky Toffee Pudding served with toffee sauce and vanilla ice cream. **£7**

*(V) Allergens: Eggs, Milk, Gluten*

**Pastel de queso glaseado con cerezas** - Cherry glazed cheesecake. **£7**

*(V) Allergens: Milk, Gluten*

**Ensalada de Frutas Exóticas** - Exotic fruit salad with mandarin sorbet. **£7**

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

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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.

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**(V)** = Vegetarian

**(Ve)** = Vegan

**(GF)** = Gluten Free

**(DF)** = Dairy Free