

N ARRIVAL

TOTOPOS V ask for G

Corn chips with tomato salsa.

TAPAS & STARTERS

BLAZING BIRD ask for G

salad. Sauced-up with your choice:

Honey peri-peri / Spicy bbq jerk

PICANHA ask for GF

1.95

chimichurri or chipotle butter.

CLASSIC BEEF BURGER

Our spicy chicken marinated with fiery sauce, served with slaw & fries or

HAVANA CLUB & JERK BBQ GLAZED PORK RIBS 🖪

Half a rack of fall off the bone pork ribs covered in a sticky rum glaze,

8oz rump cap sliced steak served with molho à campanha salsa & your

choice of mixed sweet potato & cassava fries or salad & fresh herb

in a creamy tomato & gherkin sauce. With beef tomato, baby gem & caramelised onions. Comes with slaw & a choice of fries or salad.

Our veggie black bean & beetroot burger, in a toasted brioche bun with

melted emmental, sliced beef tomato, tomato & gherkin sauce & baby gem.

BURGER TOPPINGS: Jalapeños, Chimichurri or Guacamole 75p

Avocado, dried cranberries, baby spinach & coriander, tossed in a poppy seed

Ouinoa, black beans, sweet potato & charred corn with molho à campanha

salsa served on top of crushed avocado with a cranberry & chilli salsa & roquito pepper drops. Topped with sweet potato crisps & sprinkled with fresh

We haven't listed all of the ingredients in every dish.

Any allergies/intolerances? Please let your server know.

Ask if you want our gluten-free & veggie/vegan menus.

Emmental cheese **V** 1.00 Brie **V** or Smoky pork chorizo 1.80

CRANBERRY & AVOCADO ENSALADA W G N

dressing & sprinkled with candied spiced almonds.

add Crayfish, Grilled chicken or Pan-fried halloumi

OUINOA ENSALADA W ask for G

BLACK BEAN & BEETROOT BURGER

Comes with creamy slaw & a choice of fries or salad.

topped with crispy onion & chilli, served with slaw & your choice of fries or

100% prime short rib & chuck beef patty, in a toasted brioche bun smothered

NACHOS W ask for GF

Corn tortilla chips with melted cheese, topped with pico de gallo salsa, jalapeños, tomato salsa, soured cream & guacamole.

Add a topping*

Shredded beef braised in chilli / Smoked chipotle chicken / Chilli con carne / Refried black beans

PATO TANIIITO

Rich shreds of roast duck & caramelised onion rolled in a flour tortilla & char-grilled, with a spicy cranberry salsa.

BRIE & MANGO EMPANADAS W

Two crispy pasties filled with gooey brie, chilli & mango, served with a corn & sweet chilli salsa.

Patagonian-style lamb meatballs with apple, mint, parmesan & a pinch of nutmeg. Braised in a rich tomato, mint & mild chilli sauce.

CHICKEN WINGS

Spicy & sauced-up with:

Honey peri-peri / Spicy bbg jerk

CRANBERRY & AVOCADO ENSALADA W G N

Avocado, dried cranberries, baby spinach & coriander, tossed in a poppy seed dressing & sprinkled with candied spiced almonds.

DADINHOS W

Our take on a Brazilian favourite, crispy cheesy cubes served with sticky chilli jam.

FAJITAS

Freshly-cooked to order in our very own mix of spices, onions & peppers. Dished up sizzling, with quacamole, soured cream, jalapeños, tomato salsa & soft wheat tortillas. Choose:

- Chicken breast strips

- Shelled prawns

- Three mushroom

add Cheese V

Supplement 3.00

CHILLI CON CARNE ask for G

A rich chunky beef & black bean chilli, with spring onion rice & jalapeño buttermilk cornbread. Choose a spiced butter to melt into your chilli

Mild - Cocoa & ancho chilli, Medium - Smoky chipotle butter or Hot - Habanero & pequin chilli

VEGGIE CHILLI ■ ask for ■

Sweet potato, butternut squash & chickpeas braised with spiced tomatoes, served with spring onion rice, soft wheat tortillas, soured cream & pink pickled onion.

Hand-rolled tortilla with smoky chipotle sauce, on a bed of spring onion rice with refried beans & topped with cheese. Choose:

- Roast butternut squash, red peppers, spinach & cheese V
- Spicy chicken, pepper, onion & cheese

2 00

Wheat tortilla stuffed with chipotle rice, refried beans, crunchy slaw & cheese & hand-rolled. With salad, soured cream & garlicky chipotle sauce on the side. Choose:

- Sweet potato, butternut squash & chickpea chilli
- Shredded beef braised in chipotle

ADD A SIDE

MIXED SALAD @	3.50
CREAMY SLAW Lime & coriander slaw.	2.00
TORTILLAS Four warmed soft wheat tortillas.	1.25
FRIES Straight-cut fries with creamy aioli.	3.50
SWEET PLANTAIN	2.25
REFRIED BEANS With soured cream & cheese.	2.00
SPRING ONION RICE @	2.00

XINXIM N ask for GF

Supplement 3.00

The classic recipe from north Brazil, freshly-cooked by our chefs here. Chicken & crayfish in a creamy lime & peanut sauce with spring onion rice, fine green beans, coconut farofa & sweet plantains.

MOOUECA DE PEIXE ask for GE

Peeled prawns & white fish cooked in a homemade creamy coconut, fresh tomato & lime sauce with spring onion rice, sweet plantain, pico de gallo & a coconut farofa to sprinkle.

BAHIAN COCONUT CHICKEN @

Chicken pan-fried in cumin, coriander & cayenne & cooked in a creamy coconut sauce with ginger, garlic, tomatoes & coriander. Served with spring onion rice & shredded greens.

Butternut squash, palm hearts & spinach in a creamy coconut curry with charred red peppers, garlic & fresh tomatoes. With spring onion rice, sweet plantain, pico de gallo & a coconut farofa to sprinkle.

AZTEC CHOCOLATE FUDGE CAKE

Warm spiced chocolate orange sponge cake. With vanilla ice cream.

DULCE DE LECHE MACADAMIA CHEESECAKE IN

Creamy vanilla cheesecake with roasted macadamia nuts & dulce de leche caramel sauce.

CREAMY CARAMEL CAKE

Layers of soaked sponge & caramelised cream, drizzled with dulce de leche. Topped with more caramelised cream & blueberries.

TEMBLEOUE GE

A creamy, set coconut pudding with mixed berries & mango purée.

INFORMATION

N Contains nuts GF Gluten free

A Contains alcohol V Vegetarian



We aren't responsible for stolen or lost items • All items will be presented on a single bill • We may need to change or withdraw this menu from time-to-time due to local events • Some dishes may contain bones • Our chicken, duck & lamb are Halal • An optional 12.5% service charge will be added to your bill. 100% recycled paper, printed with vegetable-based inks 0916L E15

COCKTAILS —

THE MARGARITA 7.70

Olmeca Altos tequila, Cointreau, lime juice & sea salt.

MOJITO 7.70

Havana Club Especial rum, mint, sugar, lime juice & soda.

RUM JULEP 8.15

The mojito's older brother; Eldorado 12 year old rum, coconut water, mint & sugar.

VANILLA & GINGER MOJITO 7.95

Pink Pigeon vanilla rum, ginger liqueur, mint, lime juice & ginger beer.

SPICED TEA PUNCH 8.15

Elements 8 spiced rum, Velvet Falernum, peach liqueur, tea, lemon & sugar

SMOKED CUBAN OLD FASHIONED 8.15

Havana Club 7 year old rum, sugar, bitters & applewood smoke.

CUBAN CHERRY N 7.50

Havana Club 3 year old rum, cherry brandy, maraschino liqueur, lime juice & almond syrup.

MIAMI VICE 8.50

Strawberry Daiguiri & Piña Colada in one glass.

COCONUT NEGRONI 8.15

Beefeater gin, sweet vermouth, Kalani coconut & Aperol.

SMOKING PLUMS 8.90

Bru-Xo mezcal, calvados, plum preserve, lemon juice & smoking cinnamon.

COLOMBIAN CAFÉ 8.00

La Hechicera Colombian rum, Kahlua & Aperol with coffee bean smoke.

EL PRESIDENTE 8.00

Havana Club Selección de Maestros rum, sweet vermouth & orange liqueur.

BRAZILIAN BIKINI-TINI N 8.95

Las Iguanas Magnifica cachaca, amaretto, fresh passion fruit with pineapple & lime juices.

HOMBRE BOMBRE 8.95

Chivas Regal, Las Iguanas Magnifica cachaça, pineapple juice & ginger syrup.

PINA COLADA 8.95

Malibu, coconut cream & pineapple juice.

SOFT DRINKS —

COCA-COLA / DIET COKE 3.10

The iconic glass bottle. 330ml.

COCA-COLA / DIET COKE / LEMONADE 2.75

NEW GUARANA Brazilian soft drink with guarana. 2.50

TING Grapefruit soda. 2.50

APPLETISER 2.50

Pineapple, Cranberry, Pomegranate, Watermelon, Mango, Freshly-squeezed orange, Apple juice or Vita Coco coconut water.

BELU SPARKLING / STILL WATER 1.95

Belu give all of their profits to Wateraid, UK sourced & bottled in recycled glass.

N Contains nuts Vegetarian VG Vegan

WATERMELON MARGARITA 8.95

Olmeca tequila, watermelon & lime juices.

IGUANA COSMO 8.95

Absolut Berri Açaí vodka, triple sec, grenadine, pomegranate iuice & fresh lime

YUZU SAMBA 8.95

Las Iguanas Magnifica cachaça, Yuzu, pineapple & lime juices.

DARK 'N' STORMYTM \$ 8.95 Pitcher 18.95

Gosling's rum, lime juice & ginger beer.

KING COLADA 8.95

Malibu, bottlegreen ginger & lemongrass syrup with lime & pineapple juices.

FREIXENET ICE 8.95

Freixenet ICE cava served over ice with a sprig of mint.

MANZANA FUEGO 8.95

Olmeca tequila, apple schnapps, fresh chilli, apple & lime juices.

PINK PASSION FRUIT 8.95

Pink Pigeon vanilla rum, apricot liqueur, Funkin passion fruit purée, vanilla sugar & pineapple juice.

TROPICAL BONBON 8.95

Beefeater gin, Kalani coconut liqueur & grenadine with mango

TO SHARE

RED BERRY PINEAPPLE 14.50 (FOR 3 PEOPLE)

Absolut Berri Açai vodka, Funkin raspberry purée, strawberry, raspberry & blackberry liqueurs with lime & pomegranate

MORTOS VIVOS N 9.90 (FOR 2 PEOPLE)

Las Iguanas Magnifica cachaças, amaretto, apricot liqueur, lime & pineapple juices, fresh passion fruit, rum & Angostura bitters.

ZOMBIE SKULL 18.50 (FOR 4 PEOPLE)

Four rums, Velvet Falernum, lime, pineapple & orange juices, bitters & grenadine. Flaming overproof rum, dark rum &

NON-ALCOHOLIC COOLERS

NEW HOMEMADE ICED TEA 3.50

Or try a fruity flavour:

Raspberry, Strawberry, Guava or Passion fruit add 30p

VIRGIN PIÑA COLADA 3.70

Pineapple juice, sugar & coconut cream, over ice.

NEW VIRGIN CUBA LIBRE 3.70

Rum flavoured syrup, lime & Coke.

NEW VIRGIN PASSION FRUIT BATIDA 3.70

Funkin passion fruit purée, condensed milk & coconut water.

NEW VIRGIN STRAWBERRY DAIQUIRI 3.70

Funkin strawberry purée, lime & apple juice.

PASSION FRUIT & ORANGE COOLER 3.70

Shaken passion fruit, lemon & orange juice.

APPLE MOJO-LESS 3.70

All our wines are between 11% & 14.5% abv. Please ask your server for further information. All spirits & liqueurs are served in 25ml measures. All

Muddled mint, lime, sugar & apple juice.

SPICED GINGER PUNCH 3.70

Bottlegreen spiced berry cordial with lemon & ginger beer.

GINGER & LEMONGRASS MOJO-LESS 3.70

Bottlegreen ginger & lemongrass cordial with fresh mint, lime & soda

2 FOR 1 COCKTHILS

IT'S HAPPY HOUR! COCKTAILS £8.95 PITCHERS £18.95

BUY ONE GLASS OR PITCHER (LOOK FOR THE 16), GET THE SAME ONE FREE. PERFECT FOR SHARING.

COCKTAILS

CAIPIRINHA

Las Iguanas Magnifica cachaça, fresh lime & sugar. Ask for a Caipiroska with Absolut vodka.

VANILLA MALTAL N

Havana Club Especial rum, Absolut Vanilia vodka, lime juice, almond syrup & bitters.

STRAWBERRY RED

Malibu, strawberry liqueur, lemon & cranberry juices & lemonade.

MANGO COLLINS

Absolut Mango vodka, triple sec, orange & mango juices with lemonade

GUAVA CAVA

Funkin quava purée, cassis & Freixenet cava.

CANA ROYALE #2

Las Iquanas Magnifica cachaça, hibiscus syrup & Freixenet cava.

CUBA LIBRE

Havana Club 3 year old rum, Coke & fresh lime.

STRAWBERRY DAIOUIRI

Havana Club 3 year old rum, strawberry liqueur, fresh lime juice & Funkin strawberry purée.

LONG ISLAND ICED TEA

Vodka, Havana Club Especial rum, Beefeater gin, Olmeca tequila, triple sec, lemon juice & Coke.

HUANA PARTY

Beefeater gin, Huana fruit liqueur, Funkin guava purée, bottlegreen elderflower cordial & cranberry juice.

COOLERS - £3.70

TROPICAL COOLER

A blend of mango, pineapple & lime juices with lemonade.

CITRUS COOLER

Crushed lemons, limes, ice & lemonade.

RASPBERRY COOLER

Funkin raspberry purée & bottlegreen elderflower refresher.

CERVEZAS



BEER & CIDER -

DRAUGHT BEER

BRAHMA BRAZIL 4.3% hf 2.25 pt 4.50 4 pt jug 15.00 STELLA ARTOIS 4.8% hf 2.20 pt 4.40 4 pt jug 14.50

BOTTLES

CORONA 4.5% 4.40

BRAHMA 4.3% 3.90

DAMM DAURA @ 5.4% 4.50

NEW NEGRA MODELO 5.4% 4.60

Dark, flavourful lager.

ALHAMBRA RESERVA 1925 6.4% 4.60 Strong, full-bodied Spanish lager. Perfect with grilled meat.

ROTHHAMMER NAZCA IPA 47% 4.60

Refreshing craft beer with delicate hops (35 IBU). **ROTHHAMMER BRAVE RED ALE 4.5% 4.60**

Full-bodied rich craft beer. Perfect with meat (40 IBU). **ROTHHAMMER REAL GOLDEN ALE 5.5% 4.60**

ESTRELLA INEDIT 750ML 4.8% 12.50

Light & fruity craft beer (20 IBU).

By Ferran Adrià, developed for food. Added coriander, liquorice & orange peel make this interesting & complex.

NEW STELLA CIDRE 4.5% 4.95

Served over ice with fresh passion fruit.

REKORDERLIG PASSION FRUIT 4% 4.95

REKORDERLIG MANGO & RASPBERRY 4% 4.95 Served over ice with raspberries & mint.

WYLD WOOD CIDER 500ML 6% 4.95

Deliciously fruity oak-matured cider, made from organic apples.

BUBBLES —

Pink with hints of summer fruits.

FREIXENET CORDON NEGRO CAVA SPAIN

Stylish dry fizz, refreshingly racy. 125ml 5.00 Bottle 24.95 FREIXENET ROSADO CAVA SPAIN Bottle 23.95

FREIXENET ICE CAVA SPAIN Bottle **25.95**

Enjoyed over ice with mint. DA LUCA PROSECCO VG SICILY Bottle 22.95

Lively & soft with pear & peach. G.H. MUMM ROSÉ V Bottle 49.00 Lively with fresh summer berries.

PERRIER-JOUËT GRAND BRUT NV Elegant & balanced with clean, soft creamy fruit.

WHITE WINES —

CRISP & ZESTY

SAUVIGNON BLANC, TIERRA CHILE

Brimming with fresh, concentrated flavours.

125ml 5.40 175ml 6.50 250ml 8.50 Bottle 20.95

VERDEJO, EL VELERO SPAIN

Green apple & citrus with a hint of flowers.

125ml 4.30 175ml 5.20 250ml 6.95 Bottle 16.50

LIGHT & EASY GOING

PINOT GRIGIO. GRAFFIGNA ARGENTINA

Light, refreshing & wonderfully fruity.

125ml 5.40 175ml 6.50 250ml 8.50 Bottle 20.95

CHARDONNAY, AURORA BRAZIL

Light & fruity with a hint of citrus.

125ml 4.95 175ml 5.95 250ml 7.75 Bottle 18.95

AROMATIC & LUSH

HERENCIA ALTÉS GARNATXA BLANCA. TERRA ALTA SPAIN

Flowers & melon, rich & complex.

Bottle 20.50

Bottle 28.20

RED WINES ____

JUICY & RIPE

CARMENÈRE. VERAMONTE CHILE VO

Raspberry, cherry & blackberry.

125ml 5.95 175ml 6.95 250ml 8.80 Bottle 22.50 MERLOT. ERRÁZURIZ 1870 CHILE

125ml 5.40 175ml 6.50 250ml 8.70 Bottle 20.50

Dark plum & cassis with hints of spice.

TEMPRANILLO, CASA ALBALI SPAIN Ripe cherry & plum fruit.

125ml 4.30 175ml 5.20 250ml 6.95 Bottle 16.50

LIGHT & FRUITY

MALBEC, LOS ROMEROS W CHILE

Packed with lush, ripe fruits.

125ml 4.95 175ml 6.20 250ml 7.60 Bottle 18.50

PINOT NOIR. LUIS FELIPE EDWARDS WE CHILE

Silky smooth & delicately structured.

125ml 5.95 175ml 7.20 250ml 8.95 Bottle 22.95

RICH & BOLD

RESERVA RIOJA. CAMPO VIEJO W SPAIN

Hidden layers & depths of flavour.

MALBEC-CABERNET, ETCHART ARNALDO B ARGENTIÑA Complex Bordeaux-style richness.

125ml 6.30 175ml 7.65 250ml 9.50 Bottle 24.95 BARREL SELECTION MALBEC, SALENTEIN ARGENTINA

ROSÉ WINES ____

Black fruit backed by vanilla.

TEMPRANILLO ROSÉ. EL VELERO SPAIN

Juicy with strawberry & citrus notes.

125ml 4.85 175ml 5.95 250ml 7.80 Bottle 18.95

GRENACHE ROSÉ, TORRES SPAIN Delicate & dry, with bright fruity flavours.

Bottle 49.00

125ml 5.10 175ml 6.20 250ml 7.95 Bottle 19.50

MALBEC ROSÉ, ETCHART ARGENTINA Deeper, fuller flavoured. One to savour.

125ml 5.30 175ml 6.40 250ml 8.10 Bottle 19.95

aby may be subject to change. We may need to change or withdraw this menu from time-to-time due to local events. Our policy is that only guests FREE DAMM 0% Alcohol-free beer from Estrella. 2.50 who can prove they are 18 & above can be served alcohol for their own consumption. Please drink responsibly.