



A WORLD OF DISHES 🌍

Baos one filled with CHICKEN with avocado mayonnaise, cucumber and rocket and the other one filled LAMB with coriander hummus, purple carrot and wakame seaweed 12,10 €

Causa limeña peruvian potato salad with octopus, tuna & avocado 12,10 €

Hummus with pita bread, Kalamata olives, carrot and celery 7,7€

Tzatziki with pita bread, walnuts, carrots and celery 7,7 €

Bravas-Se-Me-Enamora-El-Alma spanish fried potatoes with our 3 homemade sauces

(brava, truffle mayonnaise and sweet chili & Jagermeister) 6,6 €

Artisanal croquettes, we change them daily! Ask us! (6 un) 8,8 €

Gyozas filled of pork (6 un) 11 €

Nachetes nachos with pico de gallo, cheese and guacamole 7,7 €

Señor Nacho nachos with pico de gallo, bacon, chicken, cheese and guacamole 8,8€

Lisensiado Ignacio nachos with pico de gallo, meat, beans, cheese, guacamole and spicy jalapeños 8,8 €

ALL YOU NEED IS... GREEN!

Mery baby leaf, crunchy chicken, parmiggiano, cherry tomatoes and parmiggiano cream 12,1 €

Thai Zirvi baby leaf, noodles, vegetables, octopus, squid and prawns with thai sauce and cashew nuts 14,3 €

Huguete quinoa, walnuts, mango, avocado, carrot, red cabbage, and yogurt & mint cream 13,2 €

Salmon Poke rice, marinated salmon, edamame, tobiko, wakame seaweed, carrot and sesame dressing 13,2 €

Tuna Poke rice, wild bluefin tuna with kimchi (spicy), mango, cucumber, cashew nuts, purple carrot and sesame dressing 14,3 €

ID LIKE TO BE UNDER THE SEA...

Salmon and avocado tartar with wakame seaweed, lime mayonnaise and sriracha 14,3 €

Ceviche La Cubana of sea bass with peruvian corn, sweet potato and vegetables 14,3€

Wild bluefin tuna tataki with wakame and pickled ginger 17,6 €

Grilled octopus served with mashed potatoes 15,40€

WRAPS 13,2 €

Peterpedia smoked salmon, Philadelphia cream cheese, spinach, pickles and dill mustard

Purito iberian pork cheeks, rocket, Payoyo cheese, crunchy onion and tomato jam

Mirosa sweet and sour chicken, rocket, dried tomatoes and crunchy onion

La Nuit hummus, dried tomatoes, rocket and avocado

♥ MEAT MUNCH! ♥

Beef tenderloin Tataki with truffle mashed potatoes 18,7 €

Suckling pig ingot cooked at low temperature with couscous 16,50 €

Lagarto with Cuban Majao and Patacones... it means... iberian pork marinated in roasted coffee, brown sugar, lime and ginger served with fried banana 17,6 €

PASTA 14,3 €

Chicken Wok with tagliatelle, vegetables and peanuts

Squids and prawns black Wok with tagliatelle and vegetables

Fresh pasta filled with boletus in truffle cream and parmiggiano

...horn to be RICE!

Iberian pork risotto with shiitake mushrooms 15,4 €

Prawns risotto with boletus mushrooms 16,5 €

Chicken red thai curry with basmati rice 14,30 €

🕒 we need at least 25 min to prepare your risotto. We serve them with parmiggiano. If you don't like, just tell us, please!

BURGERS 13,2 €

200 gr. super homemade Burger (Black Angus) served with fries!

Cucci with parmiggiano, rocket and truffle mayonnaise

Mimi with cheese, lettuce, tomato and bacon

Chewaka with goat cheese and caramelised onion

Japo with wakame seaweed, shiitake mushrooms and wasabi mayo

Vegan quinoa and kale burger with spinach, dried tomatoes, guacamole and pickles

SHARING IS COOL!!!! MOST OF OUR DISHES ARE DESIGNED TO SHARE SO YOU CAN TRY A BIT OF EVERYTHING!



La Cubana KIDS!

Fish fillet breaded with fries 7,7€

Chicken Nuggets and fries 6,6 €

Pasta with tomato sauce and cheese 5,5 €

Ham and cheese Sandwich 3.85 €

Fries 3.85 €

DESSERTS

Mojito Sorbet 7.15 €

Homemade Brownie with vanilla ice cream 7.15 €

Our super homemade Mango "flow" 7.15 €

Nutella Cake... and not to talk about calories...just about enjoy live! 7.15 €

Carrot Cake with nocciola ice cream 7.15 €

Vanilla and Cookies Frappé 7,7 €

NOBODY BUT YOU KNOWS... 

TO MAKE ME COFFEE

Coffee	1.85	Bombón	2.20
Infusion/Tea	1.85	Carajillo	2.75

Café Frappé 6.00

Café Frappé with Baileys 7.15

Café Frappé *La Cubana* 7.15

(with white chocolate and red berries)

WINES

WHITE

La Cubana D.O Somontano 3.30 15.40

Bicos D.O Rías Baixas - 16.50

Descomunal D.O Verdejo 3.85 16.50

ROSÉ

Castelo Rosé IP T.Castilla León 3.85 17.60

RED

La Cubana D.O Somontano 3.30 15.40

Circo D.O Cariñena - 16.50

Tinto de Verano 2.75 11.00

Slush of Tinto de Verano 3.30 13.30

SANGRIA AND CAVA

Sangría 4.95 15.40

Sangría of Cava and Love 5.50 16.50

Cava Parxet - 26.40

Small bottle of Cava Codorniu - 6.05

BEERS

Small draft 1.85 Big draft 3.85

Alhambra 1925 3.30 Victoria 2.40

Estrella Damm 2.40 Coronita 3.30

Daura (gluten free) 2.40 No Alcohol 2.40

As we love local products and business, this year we serve two **MALAGA CRAFT BEER** 4,4€
Tukan (IPA style) and *Back to Basics* (citric and fruity)

FRESH JUICES

♥ ONLY FRUIT, VEGETABLES & CARE! 6.05€

Luca strawberry - banana - apple

Mara orange - strawberry - pineapple

Fer orange - apple - ginger - strawberry

Berta apple - lemon - ginger - honey

Jan watermelon - orange - lemon - mint

Carlota watermelon - strawberry - ginger

Biel kale - banana - pineapple - apple

Emma kale - spinach - apple - lemon

Ainhua orange - carrot - ginger

Naro apple - cucumber - pineapple - mint

COCKTAILS

MOJITO 7.15

COCOMOJITO 7.70

STRAWBERRIES MOJITO 7.70

WATERMELON MOJITO 7.70

MANGO MOJITO 7.70

CAIPIRINHA 7.15

CAIPIROSKA 7.15

STRAWBERRY CAIPIROSKA 7.70

BLACK CAIPIROSKA 7.70

SPRITZ 7.15

PISCO SOUR 7.70

PIÑA COLADA 7.70

BLOODY MARY 7.70

CANELA FINA! Gin♥Cinnamon♥Lemon 7.70

DAIQUIRI *La Cubana* 7.70

SPICY MANGO MARGARITA 7.70

Cocktails alcohol free 5.50 / 6.05

We use biodegradable packaging for our Take Away service

Allergens information menu available