



## 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 11 €

**Causa limeña** peruvian potato salad with octopus, tuna & avocado 11 €

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

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

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

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

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

**Gyozas** filled of pork (6 un) 10 €

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

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

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

## ALL YOU NEED IS... GREEN!

**Mery** baby leaf, crunchy chicken, parmiggiano, cherry tomatoes and parmiggiano cream 11 €

**Thai Zirvi** baby leaf, noodles, vegetables, octopus, squid and prawns with thai sauce and cashew nuts 13 €

**Huguete** quinoa, walnuts, mango, avocado, carrot, red cabbage, and yogurt & mint cream 12 €

**Salmon Poke** rice, marinated salmon, edamame, tobiko, wakame seaweed, carrot and sesame dressing 12 €

**Tuna Poke** rice, wild bluefin tuna with kimchi (spicy), mango, cucumber, cashew nuts, purple carrot and sesame dressing 13 €

## ID LIKE TO BE UNDER THE SEA...

**Salmon and avocado tartar** with wakame seaweed, lime mayonnaise and sriracha 13 €

**Ceviche La Cubana** of sea bass with peruvian corn, sweet potato and vegetables 13€

**Wild bluefin tuna tataki** with wakame and pickled ginger 16 €

**Grilled octopus** served with mashed potatoes 14 €

## WRAPS 12 €

**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 17 €

**Suckling pig ingot** cooked at low temperature with couscous 15 €

**Lagarto with Cuban Majao** and Patacones... it means... iberian pork marinated in roasted coffee, brown sugar, lime and ginger served with fried banana 16 €

## PASTA 13 €

**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 14 €

**Prawns risotto** with boletus mushrooms 15 €

**Chicken red thai curry** with basmati rice 13 €

🕒 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 12 €

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€

Chicken Nuggets and fries 6 €

Pasta with tomato sauce and cheese 5 €

Ham and cheese Sandwich 3.50 €

Fries 3.50 €

## DESSERTS

Mojito Sorbet 6.5 €

Homemade Brownie with vanilla ice cream 6.5 €

Our super homemade Mango "flow" 6.5 €

Nutella Cake... and not to talk about calories...just about enjoy live! 6.5 €

Carrot Cake with nocciola ice cream 6.5 €

Vanilla and Cookies Frappé 7 €

**NOBODY BUT YOU KNOWS...** 

## TO MAKE ME COFFEE

Coffee	1.70	Bombón	2.00
Infusion/Tea	1.70	Carajillo	2.50

Café Frappé 5.50

Café Frappé with Baileys 6.50

Café Frappé *La Cubana* 6.50

(with white chocolate and red berries)

## WINES

### WHITE

*La Cubana* D.O Somontano 3.00 14.00

Bicos D.O Rías Baixas - 15.00

Descomunal D.O Verdejo 3.50 15.00

### ROSÉ

Castelo Rosé IP T.Castilla León 3.50 16.00

### RED

*La Cubana* D.O Somontano 3.00 14.00

Circo D.O Cariñena - 15.00

Tinto de Verano 2.50 10.00

Slush of Tinto de Verano 3.00 12.00

## SANGRIA AND CAVA

Sangría 4.50 14.00

Sangría of Cava and Love 5.00 15.00

Cava Parxet - 24.00

Small bottle of Cava Codorniu - 5.50

## BEERS

Small draft 1.70 Big draft 3.50

Alhambra 1925 3.00 Victoria 2.20

Estrella Damm 2.20 Coronita 3.00

Daura (gluten free) 2.20 No Alcohol 2.20

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

## FRESH JUICES

♥ ONLY FRUIT, VEGETABLES & CARE! 5.50€

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

Ainhoa orange - carrot - ginger

Naro apple - cucumber - pineapple - mint

## COCKTAILS

MOJITO 6.50

COCOMOJITO 7.00

STRAWBERRIES MOJITO 7.00

WATERMELON MOJITO 7.00

MANGO MOJITO 7.00

CAIPIRINHA 6.50

CAIPIROSKA 6.50

STRAWBERRY CAIPIROSKA 7.00

BLACK CAIPIROSKA 7.00

SPRITZ 6.50

PISCO SOUR 7.00

PIÑA COLADA 7.00

BLOODY MARY 7.00

CANELA FINA! Gin♥Cinnamon♥Lemon 7.00

DAIQUIRI *La Cubana* 7.00

SPICY MANGO MARGARITA 7.00

Cocktails alcohol free 5.00 / 5.50

We use biodegradable packaging for our Take Away service

Allergens information menu available