



SMALL & SHARE PLATES

Guacamole (DF, GF, V, VEG) Crispy tortilla chips served with Cubana's own spiced guacamole and chunky tomato salsa	12	Cubana Chicken skewers (DF, GF) Four marinated chicken skewers with our house made Cubana spices (mild) served with a mango and pawpaw relish &	19
BBQ local prawns (DF, GF)	24	crunchy slaw	
Marinated grilled prawns served with our		Dusted Fried Squid (DF)	22
freshest mango and charred corn salsa		Crunchy pieces of fried squid in lightly spiced flour served with our tequila and	
Ceviche (DF, GF)	24	citrus aioli and small salad	
Fresh sashimi-grade fish of the day cured in citrus, pepitas, mojo sauce and fresh		Nachos for Two (DFO, GF. VO)	24
tomato salsa		Corn chips, blended cheese, black bean salsa, guacamole, sour cream, pico de gallo served	
Peri-Peri Wings (DF, GF)	16	with your choice of Mexican beef, shredded	
Marinated peri-peri chicken wings with lime aioli Will have a kick! 7/10 spicy		chicken or pulled pork	
	MARGA	RITAS -	
Classic			20
Timologo gooktail made with fresh lime ivide o	mooth toquila :	and a coloch of triple one control over inequith a	

Fresa La Bebida	20
Soft & Bubbly A bubbly twist on the original, combining crisp prosecco with smooth tequila, zesty lime juice and a touch of triple sec. This sparkling cocktail offers a refreshing balance of citrus and effervescent flair, making it a celebratory and sophisticated choice for any occasion	20
Cubana Kick Combines the classic tang of tequila, lime and triple sec with a bold, fiery kick of fresh jalapeño. This hot take on the classic brings heat from the peppers to the citrus base, balanced by a touch of sweetness and a chilly salted rim to spice up your evening	20
Timeless cocktail made with fresh lime juice, smooth tequila, and a splash of triple sec, served over ice with a salted rim. The perfect blend of tart, sweet and bold flavours offering smooth, citrusy refreshment in every sip	
Classic	20

A refreshing frozen strawberry cocktail that blends ripe, sweet strawberries with smooth tequila, tangy lime juice, and a hint of triple sec, all frozen to a slushy perfection. The ultimate tropical treat of fruity sweetness and citrus zing, perfect for an afternoon by the pool or fun night out.

El Mar Congelada 20

With vibrant colours of the Cancun sea, this frozen "Congelada" blends the sweet, fruity notes of blue moscato wine with smooth tequila, lime juice and ice, for a frosty, slushy delight. Perfect for adding some cool colour to your day (or night)





LARGE PLATES

Cubana Pork Ribs (DFO, GF)										
Rubbed with Cubana house spices & flame and served with Mexican rice, frangrant Mo	_	tyle pork spare ribs are cooked low and slow unchy slaw								
Tacos (DFO, GFO, VO, VEGO)			28							
Three traditional hard-shell corn tacos with a crunchy slaw, avocado corn salsa and chipotle aioli. Choose between Baja fish, pulled pork, fried chicken or our vegan mushroom and refried bean salsa Mexican Chicken Burger (DFO) Crunchy fried chicken, iceberg lettuce, sliced vintage cheddar, tomato, red onion, grilled pineapple, guacamole and chipotle aioli served with fries Scotch Fillet (DF, GF) 250g Scotch fillet, cooked to your liking & served with salsa verde, papas bravas and a side of spicy slaw										
						Market Fish (DF, GF) Fresh catch of the day, grilled and served with papas bravas, garden salad and our fresh Mojo sauce				
						Traditional Mexican Chopped Sal	ad (DFO, GF, V, ne bowl. Charre	, veg) ed corn, green onion, black beans, avocado, fresh	26	
Data State	A D	OD ON	_							
Baja fish Pulled pork	8	Sour Cream Guacamole	3							
Vegan mushroom	6	Tortilla corn chips	3							
Mexican Beef	6	Chipotle aioli	3							
Refried Beans	3	Salsa Verde	3							
Garden Salad	6									
	sı	DES -								
Elote (V, GF)	14	Papas Bravas (V, GF)	14							
Two char-grilled corn cobs, halved and topped with a smoked paprika and garlic butter, shaved pecorino cheese, fresh herbs and sea salt flakes		Kipfler potatoes or shoestring fries with house seasoning served with aoili or chipotle sauce								
	— D E S	SERTS								
Coconut & Rhubarb Panacotta (GF, V, VEG) Silky coconut and rhubarb panna cotta topped with a medley of fresh berries										
Churros (DFO, V) Golden, crispy churros served with rich caramel and decadent chocolate dipping sauces										
Mexican Flan con dulce de leche (GF, V) Creamy and smooth traditional Mexican flan topped with rich, sweet dulce de leche										

DF = Dairy Free, GF = Gluten Free, V = Vegetarian, Veg = Vegan, O=Option available. Please advise waitstaff of any allergies Please note there is a 15% surcharge on Sundays and public holidays.