



STARTERS

Bang Bang Prawns R 105

Tempura crust, Sriracha Mayonnaise

Calamari R 95

Oven grilled with lemon butter or peri peri sauce
Fried Mediterranean style with classic tartare sauce

Snails 3 ways R 100

Garlic and parsley, smoked paprika, blue cheese

Smoked Springbok Carpaccio R 95

Shaved parmesan, rocket, biltong dust, coriander infused olive oil

Playing with Samosa's R 105

Every element of a prawn samosa.... De-constructed all the way

Cuban Chicken Livers R 80

Garlic, cream, tomato, peppers, chilli, coriander

Nacho's (V) R 75

Guacamole, salsa, jalapenos, sour cream

Creamy White Wine and Garlic Mussels R 85

Jalapeno Poppers (v) R 65

Tempura Fish Cakes R 55

3 in a portion- coriander, chilli, ginger with sweet chilli jam

Steak Trinchado R 85

Garlic, tomato, chilli, cream

Tasting Platter R 150

A selection of bites

(Platter for 2, thereafter R 75 per person)

Signature
Cuba 21
DP 2020



Grill

All our beef is wet aged, with the exception of T-Bone and Fillet on the Bone which are dry aged.

Steaks are seasoned with Maldon salt, black pepper, thyme and mustard seeds.
Grills are served with a choice of fries, baked potato, mash potato or basmati rice.

T BONE	400g	R 240
	600g	R 285
FILLET	200g	R 190
	300g	R 240
	400g	R 280
RUMP	200g	R 165
	300g	R 205
	400g	R 250
SIRLOIN	200g	R 165
	300g	R 205



Specialities

Fillet on the Bone 500g R 295

Mash, baby spinach, red wine and onion jus

Jalapeno and Feta Stuffed Fillet R 230 

Bacon wrapped, tomato salsa, cheese sauce

*Best served medium to medium-rare

Shisa Nyama Short Ribs Thin Cut 400g R 180

Ostrich Fillet R 210

Black pepper mash, blueberry jus

*Best served medium to rare

Venison R 210

Choice of starch, greens, red wine jus

*Best served medium rare

Sauces R36

Creamy Garlic

BBQ

Mushroom

Cheese

Pepper

Red wine and onion

Cheese and jalapeno 

Peri Peri 

Cheese and Biltong

Chimichurri

TOPPINGS

Grilled Prince Prawn(3) **R 55**

Crispy bacon and camembert **R 60**

Marrow, blue cheese butter and crispy onions **R 55**

Creamy garlic mussels **R 55**



LAMB

Grilled Lamb Chops 300g **R 195**
Choice of sauce, Fries


Grilled Lamb Chops 400g **R 255**
Choice of sauce, Fries

Slow Roasted Lamb Shank **R 295**
mash, seasonal vegetables, rosemary jus

Lamb Stir Fry **R 185**

POULTRY

Chicken and Prawn Curry **R 195**
Basmati rice, curry condiments

Mozambican Chicken **R 190** 
Whole baby chicken, peri peri sauce and fries

Tandoori Style Chicken **R 175** 
Mushroom scented mash, minted cumin yogurt and salsa rosa

Chicken Che Guevara **R 195**
Penne pasta, chicken pieces, pink prawns, Dijon mustard cream sauce

PORK

Deboned Pork Ribs **R185**
Sweet chilli basting, fries

Pork Belly **R 190**
Mash, pickled red cabbage, apple sauce

*cut down the
riba.*

J.S.

*Joost Springer
U.S. Consul
at Kanan*



FISH AND SHELL FISH

(Our Line fish catch changes daily, ask your waiter for daily specials)

Crayfish Tails **SQ**

Grilled Prawns **SQ**

Grilled Seafood Platter **SQ**

For one SQ – for two SQ

Simply Grilled Line fish **R 195**

Lemon butter, green beans, choice of starch

Seafood Curry **R 180**

Mauritian style daube curry with basmati rice and Poppadum

Calamari **R 195**

Lemon or peri peri served with savoury rice and green beans

Calamari **R 195**

Fried with tartare sauce and green side salad

Norwegian Salmon **R 250**

Champ and dill cream sauce

Prawn Curry **R 215**

Tomato based curry, basmati rice and curry condiments



*cut down the
uba.*

J.S.

*Josef Springer
U.S. Consul
at Kavar*



Desserts

Marshmallow Panna Cotta **R 65**
Berry coulis, Berry sorbet

Crème Brulee **R 60**

Fondant **R 80**
Liquid Callebaut dark chocolate centre

Warm Chocolate Nut Brownie **R 55**
Vanilla ice-cream and chocolate sauce

Vanilla Ice-cream and Chocolate Sauce **R 55**

Pecan Bread and Butter Pudding **R 60**
Butterscotch sauce, vanilla ice-cream

Trio of Sorbet **R 55**
Short bread biscuits



*Cerranna
Cuba 21.
d.p. Habana*