

# HAPPY HOUR

## HAPPY HOUR DRINKS 8

### MOJITOS

#### CLASSIC MOJITO

Bacardi Superior, lime, mint.

#### STRAWBERRY MOJITO

Bacardi Superior, strawberry puree, lime juice and mint.

#### PASSION FRUIT MOJITO

Bacardi Superior, Chinola passion fruit liqueur, lime & mint.

### WINES

#### WHITE

- Pinot Grigio Canaletto
- Vavasour, Sauvignon Blanc, New Zealand
- Sea Sun, Chardonnay

#### RED

- Bonanza by Caymus, Cabernet Sauvignon
- Aruma, Malbec, Mendoza

#### SPARKLING

- Prosecco La Gioiosa, Italy

### DRINKS

#### CUBAN OLD FASHIONED

Havana Club Anejo, wild turkey, Iron Beer Demerara.

#### MARABU MULE

HARRY BLU'S® Vodka, honey, guava juice, lemon juice, Fever tree ginger beer

#### CUBA LIBRE

Bacardi Superior, lime juice & Coca Cola

#### DAIQUIRI PINEAPPLE

Plantation 3 Stars, lime juice, simple syrup & pineapple juice

#### CLASSIC MARGARITA

Tequila, triple sec & fresh lime juice

#### SPICY MARGARITA

Tequila, triple sec, Tabasco & fresh lime juice

#### MARABU CHARCOAL MARTINI

Vodka, espresso, Kahlua and Baileys

#### LYCHEE MARTINI

Vodka, St Germain liquor, peach schnapps, lychee purée, lime juice & simple syrup

### SANGRIAS

#### WHITE SANGRIA

White wine, fresh fruit, sugar, orange juice, pear liqueur and dark rum.

#### RED SANGRIA

Red wine, fresh fruit, sugar, orange juice, pear liqueur and dark rum

## BEER 7

Heineken  
Corona  
Stella Artois  
Corona Light  
La Rubia  
Lagunitas Ipa

## BAR SNACKS

Monday to Friday | 4pm - 7pm

#### HOMEMADE CROQUETAS ..... 8

Smoked Norwegian salmon croquettes, bechamel sauce, Philadelphia cream cheese, salmon caviar & caper aioli

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Nueske's smoked ham croquettes & bechamel sauce, served with cilantro aioli

#### TUNA TOSTON\* ..... 10

Crispy smashed plantain, topped with yellowfin tuna picadillo, eggplant, pickled shallots, mojo rojo sauce & avocado purée

#### TRUFFLE YUCA FRIES ..... 8

Yuca fries tossed in truffle oil, parmesan cheese & rosemary, served with a cilantro aioli.

#### ROPA VIEJA EMPANADAS ..... 8

Homemade crispy pastry filled with smoked flank steak, sweet peppers & onions, served with chimichurri sauce

#### BBQ PORK SLIDERS ..... 8

Slow roasted pork, house made tamarind BBQ sauce and cheddar cheese

An 18% service charge will be added to your bill.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Some items may be served rare.