

# CAPE TO CUBA<sup>★</sup>

EST. 1999



## FOOD & DRINKS MENU

WiFi Password: CapeCubaGuest



CAPE TO CUBA



CAPETOCUBARESTaurant

WWW.CAPETOCUBA.COM

165 MAIN ROAD, KALK BAY, CAPE TOWN 021 788 1566



# THE MENU

## PLATA DE TAPAS

<b>Portuguese Sardines</b> 125 Crusted in Salt & Semolina, served on a Cuban Flat Bread with Salsa Verde	<b>Cuban Bread</b> 68 Served with Lime Mayo & Salsa
<b>Deep Fried Calamari Strips</b> 98 Served with Tartare Sauce	<b>Pollo empanizado</b> 95 Crumbed Chicken Breast served with Chilli & Lime Sauce
<b>Mussels</b> 105 Poached in a Creamy White Wine & Dill Sauce served with Cuban Bread	<b>Soul in a Bowl</b> 95 Peri-Peri Chicken Livers, served with Cuban Bread
<b>Cajun Grilled Calamari Tubes</b> 95 Pan fried with Peppers, Olives & Capers	<b>Cheesy Nachos Tradicional</b> 110 Baked Nachos with Cheese sauce, Jalapenos, Avo, Sour Cream & Salsa with Grilled Chicken 145 with Mojo Pulled Pork 165
<b>Crab Fritters</b> 89 Crab Fritters, served with a Coriander & Apple Mayo	<b>Chilli Poppers</b> 96 Pickled Jalapenos Stuffed with Cheese & served with Sweet Chilli Sauce
<b>Fresh Oysters</b> SQ Each served from our Oyster Tank	<b>Vegetable Spring Rolls</b> 98 Served with a Sweet Chilli Dip
<b>Serrano Margarita Oysters</b> SQ Kick your Oyster Game up a notch with this Spicy, Tangy, Mignonette. The Serrano Margarita Oyster Shot is Spicy and has just the perfect little kick of Tequila	<b>Cuban Breads &amp; Dips</b> 95 Homemade Hummus & Baba Ghanoush, served with Cuban Bread
<b>Beef empanadas</b> 108 Served with our Coriander Chutney	<b>Marinated Olives</b> 85 Mixed Olives Marinated in Garlic, Olive Oil, Rosemary, Chilli & Balsamic Glaze
<b>Chicken empanadas</b> 105 Served with our Coriander Chutney	<b>Pickled Fish Creole</b> 95 Using Cape Malay Spices, Served Cold
<b>Pork belly riblets</b> 115 Served with our Signature BBQ & Hoisin basting sauce	
<b>Chorizo a la plancha</b> 105 Pan Fried Chorizo with Peppers, Cajun Spice & Olive Oil. Served with Cuban Bread	

**P.S. SOME OF OUR DISHES CONTAIN NUTS & SESAME**

## EL PLATO PRINCIPAL LOS MARISCOS (SEAFOOD)

### Our Signature Paella For 1 285

Calamari, Line Fish, Prawns, Mussels, Chicken, Chorizo, & Peas tossed in a Spiced Rice

### Pescado de Habana 278

Line Fish served on Roast Vegetables of the day Topped with Grilled Pineapple & Coriander. Served with Lemon Butter sauce and a choice of Spiced Rice or hand cut chips

### 8 Grilled Prawns 395

Served on a Skewer, drenched in Lemon Butter Sauce. Served with Spiced Rice or hand cut chips

### Seafood Linguini 265

Line Fish, Mussels, Calamari & Prawns, served in a Creamy Gruyere Sauce

### Crayfish Thermidor 780

A Classic with Mushrooms, Gruyere Cheese Sauce, Served with Spiced Rice

### Crayfish SQ

### Seafood Platter for One 795

A selection of Line Fish, Oysters, Prawns, Patagonian calamari tubes & Mussels, served with our Signature Paella Rice

Add crayfish SQ

### Seafood Platter for Two 1650

Double the selection

Add crayfish SQ

### Hake and Chips 215

Freshly filleted hake, served with hand cut chips and tartar sauce

## EL PLATO PRINCIPAL CARNE

### Beef Burger 148

Pure Beef Sirloin Patty, served on a toasted Brioche bun with hand cut chips

### Chicken Burger 145

Grilled Chicken Breast, served on a toasted Brioche bun with hand cut chips

### Diablo Rum Burger 185

2 Pure Beef Sirloin Patties topped with Grilled Jalapeno, Emmenthal Cheese & Bacon, served on a toasted Brioche Bun with Rum Sauce & hand cut chips

### Chicken Tortilla wrap 198

Grilled Chicken & Roasted Vegetables, in a Gluten-Free Tortilla. Served with Coriander Chutney, accompanied with hand cut chips or a Side Salad

### Pechugas 220

Tender marinated Chicken Breast in a Creamy Blue Cheese Sauce. Served with veg of the day & spiced rice

### Cuban Pulled Pork Sandwich 195

Made the Traditional Cuban way with Pulled Mojo Pork, Ham, Emmenthal Cheese, Mustard and Gherkins. Served on a Crispy toasted ciabatta with hand cut chips

### Rack of Ribs 245

Basted with our secret sauce, served with hand cut chips



# THE MENU

## EL PLATO PRINCIPAL VERDURA \*\*VEGANO

### \*\*Vegetarian Burger 165

Chickpea based Patty, Roasted Aubergine & Vegan Sriracha Mayo, served on a toasted Brioche bun with hand cut chips

### \*\*Chickpea and Lentil Coconut Curry 178

Peppers, Onions, Garlic and Ginger.  
Served with rice and Pineapple Salsa.

### \*\*Tortilla De Verdura 185

Hummus, Roasted Vegetables & Rocket in a Gluten-Free wrap, served with coriander chutney

## ENSALADA

### Smoked Salmon Salad 189

Smoked Salmon with Crispy Ginger Pickled Cucumber, Dill Cream Cheese, Iceberg wedge, Goats Cheese, Radish, Crispy Capers & Spring Onion. Drizzled with Asian Sesame Dressing and served with Melba Toast

### Aromatic Couscous & Chickpea Salad 148

Couscous with Peppers, Chickpeas, Peppadew, Shredded Spinach, Cranberries & Sundried Tomatoes, Grilled Pineapple, Dressed with a Herb Dressing. Served on a bed of Rocket, topped with Toasted Almonds

### Ensalada De Pollo 185

Smoked Chicken breast on a bed of Rocket and Greens with Tomato, Sweet Corn, Red Onion, Cucumber, Pineapple, Black Sesame seeds and Whole Grain Mustard Dressing

### Hail Mary Salad 138

Roasted Heirloom Tomatoes and Red Peppers, Grilled Feta, Olives, Cucumber, Red onions, baby cos lettuce and Herb Dressing.

### Espina Salad 142

Caramelized Pear, Parmesan Shavings, Candied Walnuts, Cranberries, Tatsoi, Shredded Spinach & Tangy Blue Cheese Dressing and Spinach Spring Rolls

## POSTRES

### Castro's Government Torrejas 84

Homemade Brioche & Butter Pudding, with Cranberries, Raisins & Apricots.  
Served with a Rum Sauce & Vanilla Ice Cream

### Plantain Cigars 82

Cinnamon dusted & wrapped in Crispy Pastry, served with a Rum Dulce de Leche Sauce

### Milk Tart Spring Rolls 85

Served with Vanilla Ice-Cream

### Zesty Pina Colada Cheesecake 83

Biscuit Crumb, Topped  
with Toasted Coconut

## SEE OUR SELECTION OF CUBAN CIGARS IN OUR HUMIDORS

### NOTES ON MENU:

Corkage R120 per bottle / 4 guests  
A customary service fee of 10% may be added to your bill  
A service fee of 15% will be added to tables of 8 or more  
Cake Plate Charge R25 per person  
Please inform us of any dietary requirements you may have so that we can try and accommodate them to the best of our ability

\*\* Vegetarian

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# WINE MENU

## White Wines

	Glass	Bottle
Steenberg Sauvignon Blanc	92	380
Franschhoek Cellars Sauvignon Blanc		220
Boschendal 1685 Chardonnay	77	305
Porcupine Ridge Chardonnay		290
Franschhoek Cellars Chenin Blanc	65	220
Spier Good Natured Organic Sauvignon Blanc		245
Spier Signature Chenin Blanc		225

## Red Wines

Franschhoek Cellars Merlot	55	213
Steenberg Merlot		545
Fat Bastard Merlot		225
Zandvliet Shiraz	89	375
Spier Signature Cabernet Sauvignon	72	245
Spier Good Natured Organic Cabernet/Shiraz		275
Brampton Cabernet Sauvignon		245

## Blush Wines

Nederberg Grenach Rose	75	285
Bon Courage		215

## Mcc & Champagne

Steenberg Sparkling Sauvignon Blanc	80	384
Martini Prosecco	135	565
Steenberg 1682 Chardonnay Mcc 750ml		625
Graham Beck Brut Rose		525
Graham Beck Brut NV		525
Moet & Chandon		1850
Louis Roederer Christal 2014		18500

## Whiskey

Johnnie Walker Blonde	40
Johnnie Walker Black Label	45
Johnnie Walker Gold Label	85
Johnnie Walker Green Label	115
Johnnie Walker Blue Label	345
Johnnie Walker 18 year	165
Bulleit Bourbon	62
Dewars 15 year	69
Singleton 12 year	67
Teeling Small Batch	60
Southern Comfort Black	25
Jack Daniels	40
Bains	40



## Rum

Bacardi Blanca	28
Bacardi Carta Negra	28
Bacardi 4 year	40
Bacardi 8 year	54
Bacardi Spiced	22
German Cachaca	45
Stroh Rum	45



## Cognac & Brandy

Klipdrift Premium	35
D'usse VSOP	110
Hennessy VS	70
Buisquit Dubouche VSOP	90

## Vodka

Grey Goose	60
Ketel One	42
Ciroc	55
Stolichnaya Vanilla	35
Smirnoff	32

## Tequila

Casadores Silver	44
Casadores Reposado	52
Casadores Anejo	65
Don Julio Blanco	70
Don Julio Reposado	120
Don Julio Anejo	160
Don Julio 1942	465
Patron Silver	90
Patron Reposado	110
Patron Anejo	115
Casamigos Blanco	55
Casamigo Reposado	100
Casamigo Anejo	160
Casamigo Mezcal	320





# DRINKS <sup>★</sup>MENU

## GIN

Tanqueray London Dry	36
Tanqueray Sevilla	38
Tanqueray Royal	38
Tanqueray No.10	60
Tanqueray Zero	32
Bombay Sapphire	40



## Aperitifs

Campari / Aperol	38
Martinifero	25
Martini Dry/Rosso/Bianco	20
Avena Amoro	38
Pernod	26
Absinthe Jorgensons	65
St Germaine Elderflower	55
Cape Ruby Port	30
Medium Cream Sherry	30
Jagermeister	32

## Liquers

Disaronno Amaretto	45
Baileys Irish Cream	34
Amarula	20
Cointreau	49
Frangelico	34
Chambord	47
Limoncello	35
Kahlua	42
Wild Peach Schnapps	20
Smirnoff Spicy Tamarind	28

## Beers And Ciders

Amstel Lager	42
Heineken	45
Windhoek Lager	45
Heineken Non-Alcoholic	45
Sol	45
Bernini Blush/Classic	42
Hunters Dry/Gold	45
Savanna Dry/Light	50

## Beers on Tap

	330ml	500ml
Amstel Lager	35	52
Heineken/Silver	42	58
Windhoek Lager	40	55
Jack Black	40	55

## Cold Beverages

Coke, Coke No Sugar, Dry Lemon, Lemonade, Sodawater, Ginger Ale, Pink Tonic, Tonic Water	26
Sprite Zero	29
Tomato Cocktail	65
Aqua Still/Sparkling 750ml	40
Appetizer, Red Grapetizer	40
Red Bull, Red Bull Watermelon	48
Cordials	10
Juice Orange, Pineapple, Cranberry	35
Rock Shandy, Steel Works	38
Bos Ice Tea	38



# COCKTAIL MENU

<b>Classic Mojito</b>	<b>95</b>	<b>Raspberry &amp; Limoncello Martini</b>	<b>130</b>
Bacardi Carta Blanca Muddled with Fresh Lemon, Pure Cane, Sugar & Mint Leaves, Crushed Ice and Charged with Soda		Ketel One Vodka, Cointeau, Chambord, Limoncello & Frozen Raspberries	
<b>Mango &amp; Chilli Mojito</b>	<b>98</b>	<b>Espresso Martini</b>	<b>160</b>
Bacardi Carta Blanca, Mango, Fresh Chillies, Lemon & Mint		Ketel One Vodka, Tia Maria, Espresso, Vanilla Syrup	
<b>Hibiscus &amp; Cranberry Mojito</b>	<b>98</b>	<b>You Ma Se Martini</b>	<b>125</b>
Bacardi Carta Blanca, Hibiscus, Fresh Lemon, Mint & Cranberry Juice		Stolichnaya Vanilla, Passoa, Passionfruit & Martini Proseco	
<b>Watermelon Mojito</b>	<b>98</b>	<b>Cherry On Top</b>	<b>95</b>
Bacardi Carta Blanca, Fresh Watermelon & Mint Leaves		Stolichnaya Vanilla, Butlers Cherry, Morello Cherry Syrup, Fresh Cream	
<b>Margarita</b>	<b>145</b>	<b>Cosmopolitan</b>	<b>90</b>
Don Julio Blanco, Triple Sec, Lemon & Lime Served Shaken or Frozen		Smirnoff 1818, Triple Sec & Cranberry Juice	
<b>Mango Chilli Margarita</b>	<b>145</b>	<b>Hemingway Screwdriver</b>	<b>90</b>
Don Julio Blanco, Mango, Chilli, Lemon & Lime		Smirnoff 1818, Blue Curacao, Grenadine & Orange Juice	
<b>Frozen Watermelon Margarita</b>	<b>145</b>	<b>Voodoo</b>	<b>98</b>
Don Julio Blanco, Triple Sec, Watermelon & Lime		Southern Comfort Black, Butlers Banana, Smirnoff 1818, Grenadine, Blue Curacao & Pineapple Juice	
<b>Cherry Margarita</b>	<b>165</b>	<b>Frozen Strawberry Daquiri</b>	<b>105</b>
Don Julio Blanco, Cherry Liqueur, Disaronno Amaretto		Bacardi Carta Blanca & Strawberries	
<b>Cadillac Margarita</b>	<b>185</b>	<b>Bata Cubana</b>	<b>165</b>
Patron Silver, Cointreau, Fresh Lime		D'usse VSOP, St Germain Elderflower, Grenache Rose, Watermelon & Fresh Strawberries. Served Frozen	
<b>Jug Margarita</b>	<b>650</b>	<b>Mimosa</b>	<b>75</b>
Don Julio Blanco, Triple Sec, Lemon & Lime. Frozen		Steenberg Sparkling Sauvignon Blanc & Orange Juice	
<b>Salrita</b>	<b>180</b>	<b>Pineapple Highball</b>	<b>98</b>
Frozen Margarita Served with a Salitos Tequila Flavoured Beer		Johnnie Walker Blonde, Pineapple, Soda Water & Lemonade	
<b>Sapphire Martini</b>	<b>95</b>	<b>Aperol Spritz</b>	<b>125</b>
Bombay Sapphire, Martini Extra Dry & Olives		Aperol & Martini Proseco	
<b>Mother Goose Martini</b>	<b>120</b>	<b>Pink Flamingo</b>	<b>95</b>
Grey Goose Vodka, Martini Extra Dry, served with a Twist		Tanqueray Sevilla, Martini Bianco, Watermelon & Hibiscus	
<b>Fiero Martini</b>	<b>95</b>		
Tanqueray, Martini Fiero, Cinnamon			





# COCKTAIL MENU

<b>Caipirinha</b> 98	<b>Old Fashioned</b> 135
Germana Cachaca, Fresh Limes, Gomme Syrup & Lemon Juice	Bulleit Bourbon, Van Der Hum, Orange Bitters & Treacle Reduction
<b>Cuba Libre</b> 105	<b>Bulleit Sour</b> 130
Bacardi 4 Year & Fresh Limes & Coke/No Sugar	Bulleit Bourbon, Yuzu, Triple Sec & Pineapple Juice
<b>Mai Tai</b> 105	<b>Camokiwi</b> 130
Bacardi 4 Year, Bacardi Carta Blanca, Disaronno Amaretto, Triple Sec & Orange Juice	Tanqueray, Kiwi & Fresh Mint. Served Frozen
<b>Cape To Cuba</b> 110	<b>Pina Colada</b> 125
Tanqueray, Blue Curacao, Peach Schnapps, Bacardi Blanca & Pineapple Juice	Bacardi Blanca, Pineapple, Coconut & Coconut Cream
<b>Cuban Sunrise</b> 110	
Bacardi Carta Blanca, Cazadores Silver, Triple Sec, Grenadine & Orange Juice	
<b>Long Island Ice Tea</b> 145	
Bacardi Carta Blance, Tanqueray, Cazadores Silver, Smirnoff 1818, Triple Sec & Lemon Juice. Served with Coke/No Sugar/Cranberry Juice	
<b>Cuban Sling</b> 140	
Tanqueray Royale, Averna Amaro, Hennessy, Butlers Cherry & Bitters	
<b>Gin &amp; Basil Gimlet</b> 125	
Basil Syrup, Vanilla Syrup, Fresh Basil, Lemon & Lime Juice with Tanqueray	
<b>Peach On The Beach</b> 169	
Bulleit Bourbon, Peach Schnapps, SloJo Peach, Grenadine & Orange Juice	
<b>Hail Mary</b> 120	
Ketel One Vodka, Seasoned Tomato Cocktail & Sprig of Cellery	
<b>Sapphire Watermelon Bull</b> 98	
Bombay Sapphire Gin & Redbull	
<b>Negroni</b> 98	
Tanqueray Sevilla, Campari, Martini Rosso & Orange Bitters	
<b>White Russian</b> 98	
Smirnoff 1818, Kahlua & Fresh Cream	

## DESIGNATED DRIVERS

<b>Virgin Mojito</b> 85
Fresh Lemon & Mint, Pure Cane Sugar, Lemon Juice & Soda
<b>Virgin Mango Chilli Mojito</b> 85
SloJo Mango, Fresh Lemon, Chilli, Mint & Soda
<b>Hibiscus &amp; Berry Cooler</b> 85
Hibiscus, Fresh Lemon & Mint, Cranberry Juice & Soda
<b>Virgin Mary</b> 80
Seasoned Tomato Cocktail, Sprig of Cellery
<b>Virgin Pina Colada</b> 115
SloJo Pineapple, Coconut & Coconut Cream
<b>Virgin Strawberry Daquiri</b> 98
SloJo Strawberry & Lemon Juice. Served Frozen
<b>Virgin Watermelon Daquiri</b> 89
SloJo Watermelon & Strawberry. Served Frozen
<b>Virgin Camokiwi</b> 105
Tanqueray Zero, SloJo Kiwi & Fresh Mint. Served Frozen
<b>Cucumber Cooler</b> 85
Tanqueray Zero, Vanilla Syrup, Fresh Mint, Cucumber and Basil





# AN ODE TO: ERNEST HEMINGWAY

More than just a famous writer, he was a larger-than-life adventurer, lived boldly, loved fiercely, and wrote with a power that shaped American literature forever.

Born in Oak Park, Illinois, in 1899, Hemingway grew up surrounded by books, hunting rifles, and a family that valued the great outdoors. By the time he died in 1961, he had become a literary icon, a war hero, a big-game hunter, and a deep-sea fisherman with a love affair for Cuba that would forever link his name to the island.

## The Writer Who Redefined Storytelling

Hemingway's writing style was like nothing anyone had seen before. Short sentences. Simple words. No fluff. He stripped stories down to their bones, letting readers feel the raw emotion beneath.

His life experiences bled into his stories. During World War I, he volunteered as an ambulance driver in Italy and was seriously injured. He fell in love with a nurse while recovering—a romance that inspired *A Farewell to Arms*. Later, as a journalist covering the Spanish Civil War, he witnessed humanity at its best and worst, themes he explored in *For Whom the Bell Tolls*.

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*“Courage is grace under pressure.”*

*He lived by that motto, facing life's challenges and joys with an unflinching resolve.*

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## Hemingway and Cuba: A Love Affair

Hemingway didn't just visit Cuba—he made it his home. In 1940, he bought a house just outside Havana called Finca Vigía. It became his writing sanctuary and playground. There he wrote some of his most famous works, including *The Old Man and the Sea*. The novella tells the story of an aging Cuban fisherman. The book won the Pulitzer Prize in 1953 and earned Hemingway the Nobel Prize for Literature a year later.

Hemingway loved the island's energy, its people, and its culture. He could often be found in Havana's bars, sipping mojitos at La Bodeguita del Medio or daiquiris at El Floridita. Both spots still celebrate their connection to him, with photos and tributes lining the walls.

Hemingway was also a fisherman at heart. He spent countless hours aboard his beloved boat, the *Pilar*, cruising the Gulf Stream in search of marlin, tuna, and adventure.



## A Man of Action (and Chaos)

Hemingway's life was a whirlwind of excitement and drama. He needed to live a life that others only dreamed about.

- **War Hero:** Hemingway didn't just report on wars; he dove into them. During World War II, he worked as a war correspondent and even commanded his own group of resistance fighters in France. He once claimed he threw grenades at German soldiers from his fishing boat. True or not, it's pure Hemingway.
- **Hunter and Fisherman:** From the African plains to the Cuban seas, Hemingway hunted big game and fished for massive marlins.
- **Globetrotter:** Hemingway lived in Paris, Key West, Spain, and Cuba, soaking up inspiration from every place he called home. He was fluent in Spanish and French.
- **Lover of Cats:** Hemingway had a soft spot for six-toed cats. His home in Key West still houses dozens of these "Hemingway cats," descendants of his original pets.

## Funny, Odd, and Sometimes Tragic

Hemingway's life was downright bizarre at times. Here are some wild facts about him:

1. **Survived Two Plane Crashes:** On a safari in Africa, Hemingway's plane crash-landed. The next day, while trying to leave, his rescue plane also crashed.
2. **Could Outdrink Anyone:** Hemingway was legendary for his ability to handle alcohol. He even invented cocktails, like the "Death in the Afternoon," a mix of absinthe and champagne.
3. **Obsessed with Death:** Hemingway's fascination with life's darker side fueled his writing. From bullfights to battlefields, he sought out danger. He took his own life in 1961, after years of battling depression and health issues.
4. **Fear of the FBI:** Hemingway became paranoid that the FBI was watching him. They had been monitoring him due to his time in Cuba during a politically sensitive era.

## Hemingway's Enduring Legacy

His books are studied in schools, quoted by writers, and loved by readers worldwide. Cuba honors him as one of their own. Finca Vigía is now a museum, preserved just as he left it (the owners of *Cape to Cuba* have visited). His boat, the *Pilar*, sits on display as a symbol of his adventurous spirit. And those bars in Havana? They're still serving Hemingway's favorite drinks. His connection to Cuba, his passion for adventure, and his ability to write about the human condition with brutal honesty ensure that his legend lives on.