

Cumbia

Bar - Kitchen

SHARED PLATES

TAPAS

CUMBIA ENTRÉE PLATTER (serve 2pax) 33
Chef favourite entrée for you to share.

EMPANADAS gf 13
Latin American favourite crocchè filled with various filling, (serve of 3).

COXINHA 14
Brazilian favourite dumpling filled with chicken & cream cheese (serve of 3).

BRAZILIAN MEAT BALLS 15
Wyagu beef mince with bulgur wheat and South American spices serve with spicy criolla sauce.

PORK BELLY CEVICHE gf 15
Roasted, tender pork belly tossed in fresh citrus juice and hand cut sweet potato chips.

PORK RIBS gf 17
Roasted ribs served with house made bbq sauce.

OLIVAS 10
Marinated Willunga mixed olives served with bread.

FEED ME TAPAS

OPTION ONE 44
Choose Your Own Three Course Tapas

OPTION TWO 58
Choose Your Own Four Course Tapas

KIDS CORNER

Grilled Arepa with nutella 8

Fried Potato with sauce 8

Cheese Empanadas & Chip gf 9

PERUVIAN CEVICHE gf 23
Peru national dish, consisting of SA King Fish, cured in fresh citrus juice aromatic herbs and hand cut sweet potato chips.

GARLIC PRAWNS gf 21
Sauteed SA prawns marinated in garlic & chilli, feta cheese.

OCTUPUS (Pulipo) gf 20
House pickled octopus served with olive oil & parsley potato salad.

CRAB CAKES 22
SA blue swimmer crab crumpets served saffron aioli, fresh dill and chilli oil.

PATATAS BRAVAS 11
Roasted potato served with Cumbia spicy criolla sauce & chipotle mayo.

HALLOUMI BRUSCHETTA gf vg 14
Grilled halloumi cheese topped with chopped vegetable, balsamic vinegar, honey and Murray River salt.

GRILLED CHORIZO gf 15
Adelaide hills grilled chorizo serve with citrus salsa.

SIDES

SOUR DOUGH BREAD vg 10
Served with house made dukkah, olive oil and aged balsamic glaze.

GREEN SALAD vg gf 8

GRILLED AREPA 12
Grilled cornbread served with olive oil & house made Dukkha.

CRUDO OF VEGETABLE vg gf 15
Grilled seasonal vegetables.

FRIED POTATO CHIPS 10
Served with chipotle mayo.

See reverse menu

Cumbia

Bar - Kitchen

MAIN FAIR

CUMBIA,S PAELLA & SANGRIA **gf** 25

SOUTH AMERICAN PAELLA **gf** 20

Saffron rice, chorizo, chicken mixed well with South American herbs and spices.

PORK BELLY 28

oven roasted pork belly served with grilled vegetable, drizzled with homemade jus.

PORK RIBS **gf** 28

roasted free range pork ribs, served with house made bbq sauce & fried potato.

MEXICANA BOWL **gf vg** 19

Organic mixed beans, fresh avocado, almond feta, tomatoes, fresh corn, served with spicy salsa.

ARGENTINIAN STEAK 36

400gr grilled scotch fillet rub with Cumbia South American spices served with roasted vegetables and chimichurri sauce.

MIXED GRILLED 59 (serve two)

Consisting of marinated, grilled steak, pork belly, pork ribs,, chicken, served with roasted potato & salsa verde.

BURRITO BOWL 20

marinated grilled chicken, served with avocado, spicy criolla, beans, rice & spinach tortilla.

GRILLED CHICKEN **gf** 25

grilled Peruvian marinated, free range chicken leg fillet , served with salsa verde, potatoes, sour cream & lime.

WARM CHICKEN SALAD **gf** 20

marinate Latin chicken with mix leafy green, quinoa, tomato & avocado with olive oil.

GNOCCHI CRIOLLO **v** 21

house made potato dumpling tossed in Cumbia spicy criolla sauce, feta cheese, sundried tomato, fresh basil.

GARLIC PRAWNS 29

Sautéed SA prawns marinated in garlic & chilli, feta cheese, served with bread.

CHILLI CRABS & PRAWNS 25

Australian crab meat and prawn sauté olive oil, garlic, Aji Amarillo, Peruvian chilli sauce, seafood bisque, served with linguine pasta.

CARIBBEAN FUSION 25

Sauté Australian prawns sauté in chopped vegies, honey ,lemon, fresh chilly, coconut cream served with linguine pasta.

AREPAS GRILLED BREADS **gf**

GRILLED AREPA 12

grilled cornbread served with olive oil & house made Dukkha

BELLY 19

grilled cornbread with smashed avocado, pork belly & spices salsa.

VEGIO 16

grilled corn bread with roasted pumpkin, feta cheese & Kangaroo Island fig syrup.

AVOCADO 15

grilled corn bread with guacamole, feta cheese & crispy potato.

BEEF 20

grilled corn bread topped with pull beef, avocado and sour cream.

PRAWNS 21

grilled corn bread with guacamole SA king prawn, crushed plantain, topped with a citrus dressing.

CHORIZO 18

grilled corn bread with grilled chorizo & guacamole, haloumi cheese.

BURRATA 19

grilled corn bread topped with local burrata cheese, cherry tomato, fresh garlic.

