

# 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 pastel filled with various filling,(serve of 3).

#### COXINHA 14

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

#### BRAZILIAN MEAT BALLS (Kibes) 15

ground beef mixed well in South American spices, fresh herbs, filled with haloumi cheese, serve with spicy criolla sauce & fresh bread.

#### PORK RIBS gf 18

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

#### GRILLED CHORIZO gf 15

Adelaide hills grilled chorizo serve with citrus salsa.

#### OLIVAS 10

marinated Willunga mixed olives served with bread.

#### CRAB CAKES 22

SA blue swimmer crab crumpets served saffron aioli, fresh dill & chilly oil

### FEED ME TAPAS

#### OPTION ONE 50

choose Your Own Three Course Tapas

#### OPTION TWO 65

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, aji amarillo & aromatic herbs.

#### 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.

#### ANCHIOVETTA 11

marinated white anchovies fillets, served on cherry's tomato & capers bruschetta.

#### 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.

### SIDES

#### SOUR DOUGH BREAD vg 10

served with house made dukkah, olive oil and aged balsamic glaze.

#### GREEN SALAD vg gf 8

#### GRILLED AREPA gf 12

grilled cornbread served with olive oil & house made Dukkah.

#### CRUDO OF VEGETABLE vg gf 15

grilled seasonal vegetables.

#### FRIED POTATO CHIPS 10

served with chipotle mayo.

See reverse menu

## MAIN FAIR

### SOUTH AMERICAN PAELLA **gf** 25

with a glass of Sangria

### SOUTH AMERICAN PAELLA **gf** 20

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

### CHILLI CRABS & PRAWNS 25

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

### 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.

### ARGENTINIAN STEAK **gf** 39

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

### MIXED GRILLED **gf** 65 (serve two)

consisting of Chef choice of cut of meats from our grill, served with roasted potato & chimichurri.

### GRILLED CHICKEN **gf** 25

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

### BURRITO BOWL 20

Peruvian marinated grilled chicken, avocado, cherries tomato, rice, beans, served with spinach tortilla.

### CARIBBEAN FUSION 25

Sauté Australian prawns sauté with chopped veggies, honey, lemon, fresh chilly, wine, served with linguine pasta.

### WARM CHICKEN SALAD **gf** 20

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

### SORRENTINOS **vg** 21

Argentinian large ravioli pasta filled with cheese & spinach, tossed in a rose' sauce.

### GNOCCHI CRIOLLO **vg** 19

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.

### MEXICANA BOWL **gf** **vg** 22

organic mixed beans, rice, fresh avocado, almond feta, cherries tomatoes, fresh corn, served with spicy salsa.

## AREPAS GRILLED BREADS **gf**

### POLLO **gf** 20

grilled corn bread topped with grilled chicken tossed in Salsa Criolla topped with sour cream.

### BELLY **gf** 19

grilled corn bread with smashed avocado, pork belly & spices salsa.

### VEGIO **gf** 16

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

### AVOCADO **gf** 15

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

### BEEF **gf** 20

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

### CHORIZO **gf** 18

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

### PRAWNS **gf** 21

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

1 Scan our contactless menu for your safety



2 Choose the menu of your preference

3 We will come to you and take your order

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