

Cumbia

Bar - Kitchen

SHARED PLATES

TAPAS

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.

NACHOS **vg gf** 13

corn chips served with beans ragout, guacamole, sour cream & tomato salsa.

GRILLED CHORIZO **gf** 15

Adelaide hills grilled chorizo serve with citrus salsa.

OLIVAS 12

marinated Willunga mixed olives served with bread.

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.

FEED ME TAPAS

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A banquet of our delicious tapas for you to enjoy.

KIDS CORNER

Grilled Arepa with nutella 8

Fried Potato with sauce 8

Cheese Empanadas & Chip **gf** 9

S.A OYSTERS SHOTS (3 x serve) 19

Coffin Bay fresh oysters served with house made cocktail sauce & Peruvian Pisco.

GRATINADOS **gf** (6 x serve) 22

Coffin Bay fresh oysters gratin with garlic butter, panko crumb & amarillo aji.

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 13

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

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 31

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** 42

450gr grilled scotch fillet rub with Cumbia South American spices served with roasted vegetables and Argentina chimichurri sauce.

MIXED GRILLED **gf** 72 (serve two)

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

BURRITO BOWL **gf** 22

Peruvian marinated grilled chicken, avocado, cherries tomato, rice, beans, served with corn chips.

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.

GRILLED CHICKEN **gf** 25

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

GNOCCHI CRIOLLO **vg** 22

potato dumpling tossed in Cumbia spicy criolla sauce, feta cheese, 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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