

Cocktails

CLASSIC

- Mojito** (Cuba) 19
White rum, pieces of fresh limes, mint leaves, sugar syrup, sparkling water
- Gin Martini** (Australia) 18
Made with our local gin
- Bloody Mary** (Australia) 17
Vodka, tomato juice, lemon juice & spices
- Agua De Valencia** (Spain) 19
Gin, vodka, prosecco, orange juice
- Long Island Iced Tea** (USA) 21
The New York style cocktail combines cola, lemon & an assortment of white spirits
- Chilcano** (Peru) 18
Pisco, limes, sugar, bitter, spicy ginger
- Dark & Stormy** (Peru) 18
Dark rum, spicy ginger, fresh lime
- Bogota Mule** (Colombia) 18
Aguardiente, fresh limes, spicy ginger
- Brazilian Caipirinha** (Brazil) 19
Cachaca, fresh limes, sugar syrup

SWEET

- Sex on the Beach** (Hawaii) 19
Vodka, pineapple juice, cranberry juice
- Pina Colada** (Puerto Rico) 20
White rum, malibu original, pineapple juice, coconut cream
- Blue Hawaii** (Hawaii) 20
White rum, vodka, blue curacao, pineapple juice, lemon jus & sugar
- Strawberry Daiquiri** (Cuba) 20
White rum, fresh lime juice, fresh strawberries
- Cosmopolitan** (USA) 20
Vodka, cointreau, cranberry juice, squeeze of fresh lime
- Sting** (Australia) 19
Gin, fresh orange, berries, lime juice, tonic water
- Mango Daiquiri** (Cuba) 20
White rum, fresh lime juice, fresh mango
- Tropical Temptations** (Mexico) 19
Tequila, lime juice, pineapple juice, grenadine

SOUR

- Pisco Sour** (Chile) 19
Pisco, fresh lime juice, sugar syrup
- Sweet & Sexy** (Australia) 18
Amaretto, lime juice, cranberry juice
- Gin Fizz** (France) 19
Gin, lime juice, sugar syrup
- Margarita** (Mexico) 19
Tequila, cointreau, fresh lemon juice
- Boozy Sour** (Portugal) 19
Pisco, watermelon liquor, lime juice, sugar syrup
- Frida** (Mexico) 20
Tequila, cointreau, sour cherry, fresh lime
- Diego** (Mexico) 20
Spice tequila, cointreau, watermelon liquor, fresh lime

BITTERS

- Aperol Spritz** (Italy) 14
Aperol, sparkling wine
- Negroni** (Italy) 19
Gin, martini rosso, campari
- Mimosa** (France) 14
Sparkling wine & orange
- Pink Lady** (Australia) 21
Spiritato gin, lime juice, angostura bitters, sugar syrup

CHOCOLATE

- Espresso Martini** (Australia) 19
Vodka, kahlua, fresh espresso coffee
- Monkey Lala** (Honduras) 21
Kahlua, baileys, vodka, cream of coconut, chocolate syrup
- The Toblerone** (France) 21
Kahlua, frangelico, baileys, cream

NON-ALCOHOLIC

- Mojito Mocktail** 12
Fresh lime, mint leaves, sugar syrup, sparkling water
- Lemon Lime Bitters** 8.9
- Soda Lime & Angostura Bitters** 8.9
- Virgin Red Sangria** 9

Wines

WHITE

House White Pinot Gris	Glass 12
Cumbia Pisco White Sangria (Spain)	10 / 29
Bottga Prosecco Conegliano DOC (Italy)	12 / 48
Claymore Joshua Tree Watervale Riesling (Clare Valley)	11 / 45
KI Sauvignon Blanc (Adelaide Hills)	11 / 44
Minnow Creek Pinot Gris (Langhorne Creek)	12 / 44
Pike & Joyce Sirocco Chardonnay (Adelaide Hills)	14 / 55

ROSE

Geoff Merrill Charley Rose Dry Rose (McLaren Vale)	12 / 48
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RED WINES

House Red Sangiovese	Glass 12
Vino Familia Sangiovese by Amadio (Adelaide Hills)	12 / 45
Cumbias's Pisco Red Sangria (Spain)	10 / 29
Pike & Joyce Pinot Noir (Adelaide Hills)	13 / 52
KI Pinot Noir (Adelaide Hills)	65
Woodstock The Octogenarian Grenache (McLaren Vale)	13 / 55
Elderton Estate GSM (Barossa Valley)	52
Minnow Creek Sang & Cab Sauv (McLaren Vale)	12 / 48
Radio Boka Tempranillo (Valencia, Spain)	11 / 44
Trumpeter Malbec (Uco Valley Argentina)	62
Woodstock Pilot View Shiraz (McLaren Vale)	13 / 55
Geoff Merrill G & W Cab Sauv (McLaren Vale)	55
Pere Cruz Reserva Cab Sauv (Maipo Alto Chile)	59

Beers / Ciders

Coopers Pale Ale (SA)	9
Mismatch Session Ale (SA)	10
Hahn Super Dry (Aust)	9
Quilmes Cereza (Argentina)	12
Corona (Mexico)	10
Peroni Rossa (Italy)	10
The Hills Co Apple Cider (Adelaide Hills)	11
The Hills Co Pear Cider (Adelaide Hills)	11

Spirits

Brandy / Bourbon / Gin / Rum / Schnapps / Tequila /
Vodka / Whisky / Scotch / Pisco / Tequila / Cachaca /
Aguardiente / Liqueur / Cognac / Port & Muscat /

Mixers + 2.5

Cumbia

Bar - Kitchen

Creating a Latin American tapas - bar and deli together to share with the Adelaide community, a fusion of South American cuisine, music & folklore.

We aim to offer a global gastronomic experience, a fusion of traditional Latin flavours with a contemporary Australian edge.

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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