

Cumbia

Bar - Kitchen

Shared Plates Tapas

EMPANADAS gf 14

Latin American favourite pastell filled with various fillings (serve of 3).

COXINHA 14

Brazil's favourite dumpling filled with chicken & cream cheese (serve of 3).

BRAZILIAN MEAT BALLS (Kibes) 15

Ground free range pork, mixed with South American spices, fresh herbs, grated cheese & served with criolla sauce & fresh bread.

NACHOS vg gf 16

Corn chips served with bean ragout, guacamole, sour cream & tomato salsa.

SPANISH PLATE 20

Graze on prosciutto, manchego cheese, olives & crusty bread.

MEX TACO gf 14

Grilled beef, halloumi, chopped vegetables & salsa chipotle.

GRILLED CALAMARI 16

Local grilled squid, drizzled with lemon, Murray River salt & Kangaroo Island honey.

PERUVIAN CEVICHE gf 23

Peru's national dish, consisting of SA king fish cured in fresh citrus juice, aji amarillo & aromatic herbs.

HALLOUMI BRUSHCHETTA gf vg 14

Grilled halloumi cheese topped with chopped vegetable, balsamic vinegar, honey & Murray River salt.

STEAMED BLACK MUSSELS gf 15

Pt Lincoln black mussels, cooked in olive oil, garlic, white wine, oregano & parsley, served with crusty bread.

ANCHIOVETTA 13

Marinated white anchovies fillets, served on cherry tomatoes & caper bruschetta.

PATATAS BRAVAS 11

Roasted potatoes served with Cumbia spicy criolla sauce & chipotle mayo.

Feed Me MENU 65 per person (minimum 4 people)

Chef shared plate selections, for your enjoyment.

Platter PICADA gf (serve 2) 84

A mixed grill, consisting of the chef's choice cut of meats from our grill, served with roasted potato & chimichurri.

Sides

SOURDOUGH BREAD 10

Served with house made dukkah, olive oil & aged balsamic glaze.

GREEN SALAD vg gf 8

GRILLED AREPA gf 10

Grilled cornbread served with olive oil & house made dukkah.

CRUDO OF VEGETABLE vg gf 13

Grilled seasonal vegetables.

FRIED POTATO 10

Served with chipotle mayo.

Kids Corner

GRILLED AREPA with nutella 8

FRIED POTATO with sauce 8

CHEESE EMPANADAS & CHIPS gf 9

Main Fair

SOUTH AMERICAN PAELLA gf 20

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

CHILLI CRABS & PRAWNS 29

Australian crab meat & prawns, sauteed 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 vegetables, drizzled with home made jus.

PORK RIBS gf 32

Roasted free range pork ribs, served with hickory smoked bbq sauce & fried potatoes.

ARGENTINIAN STEAK gf 42

450g grilled scotch fillet rubbed with Cumbia South American spices & served with roasted vegetables & Argentina chimichurri sauce.

SPANISH CHORIZO & PRAWNS 28

Smoked chorizo, prawns, sauteed in olive oil, garlic, mild yellow chilli paste, rocket lettuce, served with linguine.

PRAWNS & CALAMARI 28

Local squid, prawns cooked in garlic & olive oil. Peruvian mild chilli, squid ink, tossed in linguine.

BURRITO BOWL gf 22

Peruvian martinated grilled chicken, avocado, cherry tomatoes, rice, beans, served with corn chips.

GRILLED CHICKEN gf 26

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

GARLIC PRAWNS 29

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

MEXICANA BOWL gf vg 22

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

FISH OF THE DAY

Ask our friendly staff what's available & price.

Arepa Savoury Grilled Pancake

POLLO gf 20

Grilled corn bread topped with grilled chicken tossed in salsa criolla with sour cream on top.

BELLY gf 19

Grilled corn bread with smashed avocado, pork belly & spiced salsa.

VEGIO gf 16

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

AVOCADO gf 16

Grilled corn bread with guacamole, feta cheese & crispy potatoes.

BEEF gf 22

Grilled corn bread topped with pulled beef, avocado & sour cream.

CHORIZO gf 18

Grilled corn bread with grilled chorizo & guacamole, halloumi cheese.

PRAWNS gf 22

Grilled corn bread with guacamole, SA king prawn, crushed potatoes, 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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