

Cumbia

Bar - Kitchen

Shared Plates Tapas

EMPANADAS gf 14

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

COXINHA 14

A popular Brazilian 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 14

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

Extra add 6

Pulled Beef / Grilled Chicken / Roasted Pork Belly / Garlic Prawns

SPANISH PLATE 20

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

PATATAS BRAVAS vg gf df 13

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

MEX TACO gf 14

Grilled chicken, guacamole, chipotle & sour cream.

PERUVIAN CEVICHE gf df 23

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

KING SALMON CARPACCIO gf df 22

House cured in our selected spices, served with capers, olive oil & drizzled with pomegranate glaze.

GRILLED CALAMARI gf df 16

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

HALLOUMI BRUSHCHETTA gf vg 14

Grilled halloumi cheese topped with chopped vegetables, 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.

LAMB SKEWERS gf df 16

Marinated in our South American spices, served on a rocket lettuce & drizzled with house made Argentinian Chimichurri & chilli oil.

Feed Me MENU 65 per person (minimum 4 people)

Chef shared plate selections, for your enjoyment.

Platter PICADA gf (serve 2) 84

A mixed grilled, 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

vg = VEGETARIAN | gf = GLUTEN FREE | df = DAIRY FREE

Main Fair

SOUTH AMERICAN PAELLA gf 20

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

DELUXE PAELLA gf 28

Saffron rice, free range chicken, Adelaide Hills chorizo, local prawns & Port Lincoln black mussels, cooked in 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 gf 32

Oven roasted free range pork belly served with fried potatoes & dusted in our own Latin American spices.

PORK RIBS gf 32

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

ARGENTINIAN STEAK gf 42

400gr grain fed grilled scotch fillet rubbed with Cumbia's Latin American spices & drizzled with 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 & drizzled with chilli oil.

BURRITO BOWL gf 22

Peruvian marinated 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 oil, served with crusty bread.

MEXICANA BOWL gf vg 22

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

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 vg gf 16

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

GUACAMOLE vg 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.

PRAWNS gf 22

Grilled corn bread with guacamole, SA king prawn, crushed potatoes, topped with a citrus dressing.

Dessert

Pecan pie 9 | Cheese pastel drizzled with KI honey gf 13 | Flourless Lemon & white chocolate cake gf 9 | Guava & caramel pie 9

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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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