# Cumbia
Bar - Kitchen

## Shared Plates Tapas

**EMPANADAS** (serve of 3) **gf 15**
A Latin American favourite pastry filled with various fillings .

**CORN RIBS vg gf 15**
Latin spices, roasted garlic aioli, feta cheese, pickled jalapeno.

**BRAZILIAN MEAT BALLS (Kibes) 18**
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, jalapeno, sour cream & tomato salsa.
**Extra add 6**
Grilled Chicken / Roasted Pork Belly / Garlic Prawns

**PATATAS BRAVAS vg gf df 13**
Roasted potatoes served with Cumbia spicy criolla sauce & chipotle mayo.

**LAMB SKEWERS gf df 16**
Grilled tender lamb, skewered paired with a smooth butter bean purée. Finished with Argentinian chimichurri & a hint of smoked paprika.

**ROASTED BROCCOLINI gf vg 16**
Broccolini served over a creamy butter bean purée, finished with a drizzle of toasted sesame oil & a sprinkle of crushed pistachios.

**HALLOUMI BRUSHCHETTA gf vg 15**
Grilled halloumi cheese topped with chopped vegetables, balsamic glaze, honey & Murray River salt.

**PERUVIAN CEVICHE gf df 24**
Peru's national dish, consisting of SA fresh king fish, marinated in fresh citrus juice, aji amarillo, aromatic herbs & leche de tigre.

**CALAMARI gf df 20**
Golden-fried local calamari, lightly dusted in semolina for a delicate crunch, accompanied by fresh salad leaves & finished with a sweet & spicy honey-chilli oil.

**NIKKEI SHARK BAY SCALLOPS gf 7 each**
Golden-baked scallops with buttery wakame, crisp prosciutto & a hint of wasabi aioli - an elegant Peruvian-Japanese fusion.

**BUENOS AIRIES KINKAWOOKA BLACK MUSSELS 24**
Argentinian style, fresh local black mussels sautéed in white wine, olive oil & garlic, fragrant oregano. Served with focaccia to soak up every delicious drop.

**GAMBAS AL AJILLO | SPANISH GARLIC PRAWNS 24**
Succulent Aussie prawns sizzling in fragrant garlic-infused olive oil, finished with a hint of chilli & fresh parsley. A timeless Spanish classic, served with focaccia to savour every drop.

**SPANISH FOUR-CHEESE CROQUETTES 15**
Golden, crunchy four-cheese croquettes served on a silky butter bean purée, finished with toasted pistachios & rocoto chilly oil.

**BURRATA gf 24**
Creamy burrata served with caramelised seasonal fruit, toasted pistachio nuts, fresh basil & prosciutto, finished with a drizzle of tangy Kangaroo Island honey & a hint of Peruvian rocoto chilli oil.

## Feed Me **MENU 60 per person (minimum 2 people)**

Chef's top six shared plates, for your enjoyment.
**(Peruvian Ceviche - Empanadas - Scallops - Halloumi Brushchetta - Brazillian Meat Balls - Spanish Garlic Prawns)**

## Sides

**GREEN SALAD vg gf 8**

**GRILLED AREPA (serve of two) gf 10**
Colombian favourite grilled cheese bread.

**FRIED POTATO 10**
Served with chipotle mayo.

**ROASTED BROCCOLINI gf vg 16**
Broccolini served over a creamy butter bean purée, finished with a drizzle of toasted sesame oil & a sprinkle of crushed pistachios.

## 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 Fare

**SOUTH AMERICAN PAELLA gf 24**
Saffron rice, chorizo, chicken mixed well with South American herbs & spices.

**DELUXE PAELLA gf 30**
Saffron rice, free range chicken, Adelaide Hills chorizo, local prawns & Port Lincoln black mussels, cooked in South American herbs & spices.

**CHILLI CRABS & PRAWNS 32**
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 on smooth butter beans puree with a hint of truffle oil, drizzled with housemade bbq sauce.

**ARGENTINIAN STEAK gf 42**
350g grain fed grilled scotch fillet rubbed with Cumbia's Latin American spices & drizzled with Argentina chimichurri sauce, served with golden crispy chips & aioli.

**BURRITO BOWL gf 24**
Peruvian martinated grilled chicken, avocado, cherry tomatoes, jalapeno, rice, beans, served with corn chips.

**SPENCER GULF FISH & CHIPS 28**
Garfish fillet, lightly battered and coated in crunchy crumbs for a golden, crispy finish. Served with golden chips & creamy aioli.

**GRILLED CHICKEN gf 28**
Peruvian marinated, free range chicken leg fillet, served with salsa verde, potatoes, creamy aioli & lime.

**MEXICANA BOWL gf vg 24**
Organic mixed beans, rice, fresh avocado, feta, cherry tomatoes, jalapeno, fresh corn, served with spicy salsa.

**LOMO SALTADO 30**
A classic Peruvian stir-fry of beef strips sautéed with onions, tomatoes, and spices, tossed with soy sauce and vinegar. Served with fluffy rice for a perfect fusion of Japanese & Peruvian flavours.

## Arepa - Savoury Grilled Pancake

**POLLO gf 22**
homemade grilled corn bread topped with Peruvian marinated chicken, topped with smashed avocado.

**AREPA BELLY gf 21**
homemade grilled corn bread with smashed avocado, pork belly & spices salsa.

**VEGIO gf vg 20**
homemade grilled corn bread with grilled haloumi, grilled pumpkin, cos lettuce & drizzled with pomegranate glaze.

**AREPA WITH AVOCADO gf vg 18**
homemade grilled corn bread with smashed avocado, feta cheese & crispy potato.

**AREPA PRAWNS gf 24**
homemade grilled corn bread topped with smashed avocado, grilled prawns, & crispy potatoes.

## Dessert

**Churro's with Dulce de Leche 5.5 | Pecan pie 9 |**
**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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