

Cumbia

Bar - Kitchen

BREAKFAST DESAYUNO

CUMBIA BREAKFAST Poached egg, bacon, grilled tomato, avocado.	\$19.90
STEAK CABALLO Tender steak, fried eggs with criollo sauce.	\$21.90
COLOMBIAN BIG BREAKFAST Traditional Colombian breakfast consisting of fried eggs, chorizo, rice, beans, and sweet plantain.	\$19.90
SANTIAGO DE CHILE (V) Quinoa, black beans, cherry tomato, fried eggs with a spicy salsa.	\$19.50
CHANGUA (V) Poached eggs in vegetable stock with a dash of milk.	\$12.90
EGGS PERICOS (V) Scramble eggs, sweet corn, chopped tomato & shallots.	\$12.90
GRANOLA (VEGAN) with almond milk, seasonal fruit and honey.	\$14.90
CACHAPA (V) Venezuelan corn pancake filled with fresh cheese.	\$11.50



PLEASE ORDER AT THE BAR.

CORN BREAD AREPA

AREPA GRATINADA Corn bread gratin with tender beef and mozzarella.	\$12.90
AREPA VEGIE (V) Corn bread with fresh tomato, avocado, onion.	\$12.90
AREPA CON GUACAMOLE (V) Corn bread with smashed avocado, feta cheese & crispy onion.	\$12.90
AREPA CON POLO Double stack of Corn bread filled with tender chicken fillet and mozzarella cheese.	\$15.90
AREPA APILAR Double stack of Corn bread filled with pull beef, smashed avocado and sour cream.	\$15.90
AREPA BRUSCHETTA Corn bread topped with tomato, feta cheese, rocket lettuce and olive oil.	\$12.90



MAIN COURSE PLATO PRINCIPAL

SOBRE BEEF BRISKET Tender beef brisket in criollo sauce, served with arepa & avocado.	\$24.90
COCO'S FISH Fish of the day, with Criollo & coconut sauce.	\$24.90
TROPICAL CHICKEN SALAD Warm chicken salad with passion fruit salsa.	\$19.90
AJIACO Chicken soup yellow potato & fresh corn.	\$14.90
ARGENTIAN GRILL 600gr rump steak WITH chimichurri salsa.	\$36.00
CHICCIA PORK BELLY Roasted pork belly served with cauliflower & tilsit puree.	\$28.90

TAPAS

→ SHARED PLATES

AREPA CON CHORIZO & GUACAMOLE Colombian chorizo & avocado served on mini arepa.	\$14.90
EMPANADAS Corn pockets filled with various filling. <i>Empanadas are a traditional dish of most cuisines in Spanish-speaking countries</i>	\$14.90
CALAMARI WITH CAMARON ENCOCADO Calamari & Prawns sautéed in coconut sauce with patacones.	\$16.90
VIEIRAS Pan fried scallops, morcilla served on pea & basil puree.	\$18.00
CEVICHE PERUANO Peru national dish consisting of fresh fish cured in fresh citrus juice and aromatic herbs.	\$18.00
OYSTERS WITH PLEASURE Coffin Bay oyster served with a refreshing coriander, chilly, cucumber & capsicum vinaigrette.	\$17.90
TOSTONES CON GUACAMOLE W TOMATE (VEGAN) Patacones with smashed avocado and cherry tomatos	\$13.90
PORK BELLY CEVICHE Tender pork belly tossed in fresh citrus juices.	\$14.90
ROASTED CHICKEN WINGS Roasted chicken wings with Chipotle salsa.	\$13.90
DEVILS OYSTERS Coffin Bay oyster gratin with bacon & spicy sauce.	\$17.90



SALADS & SIDE DISHES

→ GUARNICIONES

TROPICAL SALAD (V) Pineapple, mango, cherry tomato, mixed lettuce, red onion with passion fruit vinaigrette	\$12.90
SIVA SALAD Cos lettuce crispy bacon, boiled egg, spicy plantain chips with chilli chipotle mayonnaise	\$14.90
PLANTAIN CHIPS (V) Plantain chips with avocado dipping sauce.	\$12.90

WINE BY THE GLASS

Bottega Prosecco Conegliano DOC, Italy	\$10.40
Claymore Joshua Tree Riesling, Clare Valley	\$10.40
Haselgrove First Cut Sauvignon Blanc, McLaren Vale	\$10.40
Tomich Rhyme & Reason Pinot Grigio, Adelaide Hills	\$10.40
Minnow Creek Chardonnay, McLaren Vale	\$10.40
Hedonist Tempranillo, McLaren Vale	\$12.90
Browns Of Padthaway Ernest Shiraz, Padthaway	\$12.90
Scarpantoni School Block, McLaren Flat	\$9.90
The Rose That Grew From Concrete Pinot Rosé, Adelaide Hills	\$11.90

BY THE BOTTLE

Commune of Buttons Commune White, Adelaide Hills Organic	\$55.00
Commune of Buttons Basket Town Pinot Noir, Adelaide Hills Organic	\$55.00

BEER & CIDER BY THE BOTTLE

Coopers Pale Ale, Australia	\$8.00
Quilmes Lager, Argentina	\$8.00
Corona, Mexico	\$8.00
Kona Big Wave Golden Ale, Hawaii	\$9.50
Kona Fire Rock Pale Ale, Hawaii	\$9.50
The Hills Co. Apple Cider, Adelaide Hills	\$7.50

COCKTAILS BY THE GLASS

Aperol Spritz Aperol, Prosecco DOC with orange slices	\$12.90
Chilcano Pisco, fresh lime, Dry ginger ale, bitters	\$13.90
Pisco & Pineapple Pisco, Pineapple juice	\$13.90
Pisco Mojito A Peruvian variation on the classic Mojito; fresh and delicious!	\$15.90
Pisco Sour	\$13.90
Brazilian Caipirinha! Brazil's answer to Tequila, Cachaça, muddled with fresh lime	\$13.90
Pisco Sangria	\$13.90
Espresso Martini Medellin finest Ron, Kahlua & espresso	\$13.90
Leche de Tigre Our signature cocktail, based on Peruvian Pisco, fresh oyster & aromatic herbs	\$14.90