

Cumbia

Bar - Kitchen

SHARED PLATES

TAPAS

CUMBIA ENTRÉE PLATTER (serve 2pax) 33

Chef favourite entrée for you to share.

EMPANADAS **gf** 13

Latin American favourite crocchè filled with various filling,(serve of 3).

COXINHA 14

Brazilian favourite dumpling filled with chicken & cream cheese (serve of 3).

BRAZILIAN MEAT BALLS 15

Wyagu beef mince with bulgur wheat and South American spices serve with spicy criolla sauce.

PORK BELLY CEVICHE **gf** 15

roasted, tender pork belly tossed in fresh citrus juice and hand cut sweet potato chips.

PORK RIBS **gf** 17

roasted ribs served with house made bbq sauce.

OLIVAS 10

marinated Willunga mixed olives served with bread.

PERUVIAN CEVICHE **gf** 23

Peru national dish, consisting of SA King Fish, cured in fresh citrus juice aromatic herbs and hand cut sweet potato chips.

GARLIC PRAWNS **gf** 21

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

OCTUPUS (Pulipo) **gf** 20

house pickled octopus served with olive oil & parsley potato salad.

CRAB CAKES 22

SA blue swimmer crab crumpets served saffron aioli , fresh dill and chilli oil.

PATATAS BRAVAS 11

roasted potato served with Cumbia spicy criolla sauce & chipotle mayo.

HALLOUMI BRUSCHETTA **gf vg** 14

grilled halloumi cheese topped with chopped vegetable, balsamic vinegar, honey and Murray River salt.

GRILLED CHORIZO **gf** 15

Adelaide hills grilled chorizo serve with citrus salsa.

FEED ME TAPAS

OPTION ONE 44

choose Your Own Three Course Tapas

OPTION TWO 58

choose Your Own Four Course Tapas

KIDS CORNER

Grilled Arepa with nutella 8

Fried Potato with sauce 8

Cheese Empanadas & Chip **gf** 9

SIDES

SOUR DOUGH BREAD **vg** 10

served with house made dukkah, olive oil and aged balsamic glaze.

GREEN SALAD **vg gf** 8

GRILLED AREPA 12

grilled cornbread served with olive oil & house made Dukkah.

CRUDO OF VEGETABLE **vg gf** 15

drilled seasonal vegetables.

FRIED POTATO CHIPS 10

served with chipotle mayo.

See reverse menu

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MAIN FAIR

CUMBIA,S PAELLA & SANGRIA **gf** 25

SOUTH AMERICAN PAELLA **gf** 20

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

CHILLI CRABS & PRAWNS 25

Australian crab meat and prawn sauté in olive oil, garlic, Aji Amarillo, Peruvian chilli sauce, seafood bisque, served with linguine pasta.

PORK BELLY 28

oven roasted pork belly served with grilled vegetable, drizzled with homemade jus.

PORK RIBS **gf** 28

roasted free range pork ribs, served with house made bbq sauce & fried potato.

ARGENTINIAN STEAK **gf** 36

400gr grilled scotch fillet rub with Cumbia South American spices served with roasted vegetables and chimichurri sauce.

MIXED GRILLED **gf** 59 (serve two)

consisting of marinated, grilled steak, pork belly, pork ribs,, chicken, served with roasted potato & salsa verde.

BURRITO BOWL 20

marinated grilled chicken, served with avocado, spicy criolla, beans, served with spinach tortilla.

CARIBBEAN FUSION 25

Sauté Australian prawns sauté with chopped veggies, honey ,lemon, fresh chilly, wine, served with linguine pasta.

WARM CHICKEN SALAD **gf** 20

marinate Latin chicken with mix leafy green, quinoa, tomato & avocado with olive oil.

GRILLED CHICKEN **gf** 25

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

GNOCCHI CRIOLLO **v** 21

house made potato dumpling tossed in Cumbia spicy criolla sauce, feta cheese, sundried tomato, fresh basil.

GARLIC PRAWNS 29

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

MEXICANA BOWL **gf vg** 19

organic mixed beans, fresh avocado, almond feta, tomatoes, fresh corn, served with spicy salsa.

AREPAS GRILLED BREADS **gf**

GRILLED AREPA 12

grilled corn bread served with olive oil & house made Dukkha

BELLY 19

grilled corn bread with smashed avocado, pork belly & spices salsa.

VEGIO 16

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

AVOCADO 15

grilled corn bread with guacamole, feta cheese & crispy potato.

BEEF 20

grilled corn bread topped with pull beef, avocado and sour cream.

PRAWNS 21

grilled corn bread with guacamole SA king prawn, crushed potato , topped with a citrus dressing.

CHORIZO 18

grilled corn bread with grilled chorizo & guacamole, haloumi cheese.

BURRATA 19

grilled corn bread topped with local burrata cheese, cherry tomato, fresh garlic.