



STARTERS

GILDAS (1 UNIT)	2,00
<i>Basque olive, anchovy & pepper skewer.</i>	
TOTUMO CROQUETTES (6 UNITS)	11,90
<i>With roast pork loin, honey and goat cheese.</i>	
GRANDMOTHER'S IBERIAN CROQUETTES (6 UNITS)	12,30
<i>With Iberian ham and wild boletus (mushrooms).</i>	
OXTAIL CROQUETTES (6 UNITS)	12,30
<i>Shredded oxtail with a subtle touch of heat.</i>	
KONG CROQUETTES	11,90
<i>With blue cheese and banana.</i>	
SAMPLER OF CROQUETTES (8 UNITS)	15,80
<i>Try our four specialities.</i>	
MESTIZO POTATOES	12,50
<i>Potatoes and cassava fries accompanied by ali oli, mixed hot chutney.</i>	
SAMPLER PLATE (FOR 2 PEOPLE)	24,00
<i>With our specialities, all our four croquettes, "Cuban cigars" and our Chef's suggestion.</i>	
COUNTRY CHEESE BOARD	15,00
<i>Selection of country cheeses with homemade jam and walnuts.</i>	
CUBAN CIGARS	13,00
<i>Our classic Cuban cigars stuffed with duck teriyaki with eggplant ash.</i>	
RUMBA NACHOS	13,40
<i>Recipe of the Black Mamba with guacamole, cheddar cheese and pico de gallo.</i>	
SUPER RUMBA NACHOS	15,00
<i>The same recipe of the Black Mamba pero also with chicken, chorizo and jalapeños.</i>	
TEQUEÑOS	11,50
<i>Latin cheese fingers. The classic version and the version with guava, accompanied with homemade red fruit jam.</i>	
TIRITAS GUANABACOA	11,50
<i>Chicken strips breaded with corn flour and accompanied with spicy mestizo sauce and Mango mayonnaise.</i>	
CARIBBEAN CHICHARRON	11,00
<i>Pieces of fried pork accompanied with banana chips and homemade guacamole.</i>	
COCHINITA PATACONES (6 UNITS)	15,40
<i>Green plantain bites with our version of cochinita pibil, topped with lime dressing and pickled onions.</i>	
SHRIMP PATACONES (6 UNITS)	15,40
<i>Green plantain bites with our version of cochinita pibil, topped with lime dressing and pickled onions.</i>	
OXTAIL PATACONES (6 UNITS)	15,40
<i>Green plantain bites topped with our shredded oxtail recipe, with a subtle touch of heat.</i>	
SAMPLER PATACONES (6 UNITS)	15,40
<i>Try our 3 specialties: oxtail, shrimp, and cochinita pibil (pork).</i>	
MANGO GRILLED PROVOLONE	12,70
<i>Our scoundrel update of the classic grilled provolone with a sun of mango.</i>	

EXTRAS

<i>Extra Croquette (1 Unit)</i>	2,00	<i>Extra Tequeno (1 Unit)</i>	2,00
<i>Extra Patacon (1 Unit)</i>	3,00	<i>Extra Cuban Cigar (1 Unit)</i>	7,00

SALADS AND WOKS

LA BUGA'S SALAD	11,00
<i>Classic Russian salad with prawns, served on a crispy brick pastry.</i>	
MANGO FRUIT SALAD	13,90
<i>Tomato, avocado and mango fruit slices, with purple onion and mango vinaigrette.</i>	
TERIYAKI VEGETABLE WOK	13,50
<i>Wok of seasonal vegetables with a teriyaki sauce with a side of Himalayan basmati rice.</i>	
THAI STYLE CHIKEN WOK	14,00
<i>Wok of Thai style chicken with a side of Himalayan basmati rice.</i>	
FROM EAST TO CARIBBEAN	15,80
<i>Thai style pineapple fried rice with prawns, onion, tomato, cashew nuts.</i>	

EGGS AND HAMBURGERS

OUR LATIN BROKEN EGGS (RECOMMENDED FOR 2 PEOPLE)	17,50
<i>Our Latin version of fried eggs, on cassava chips, banana and potato chips, with sautéed mushrooms and iberian ham.</i>	
CARIBBEAN EGGS (RECOMMENDED FOR 2 PEOPLE)	17,50
<i>Our Caribbean version of eggs, shredded beef, beans, avocado, corn, feta cheese, fried cassava and jasmine flavored Himalayan basmati rice.</i>	
LA BUGA HAMBURGER	13,50
<i>200 grs.burger with cheddar cheese, bacon jam and The Mamba sauce.</i>	
OXTAIL ROCK AND ROLL	13,00
<i>Brioche bun filled with oxtail, lettuce, crispy carrot, and tomato and piquillo pepper jam.</i>	

FROM THE SEA

OCTOPUS FROM LA MAMBA	17,00
<i>Classic sautéed octopus, served on a bed of mashed potatoes and confit mushrooms.</i>	
PRawn Rock And Roll	13,00
<i>Brioche bun filled with sautéed prawns in garlic and ginger, lettuce, eggplant sprouts, and tartar sauce.</i>	
CHEF'S Ceviche	14,50
<i>A classic of Peruvian cuisine, fresh and vibrant, with the perfect balance of acidity and flavor.</i>	

FROM THE LAND

SAUTEED BEEF TENDERLOIN	17,00
<i>Beef Tenderloin sauteed with onion, potatoes, cassava and Peruvian meat sauce over rice and quinoa</i>	
OUR 300 GRs. BEEF STEAK	18,00
<i>Brioche bun filled with sautéed prawns in garlic and ginger, lettuce, eggplant sprouts, and tartar sauce.</i>	
SECRETO TAMAYAKI	14,00
<i>Iberian pork secreto sautéed with teriyaki sauce and tamarind reduction, served with fried cassava.</i>	

SWEET ENDING

CASSAVA CAKE	7,50
<i>Cassava cake soaked in coconut soup with passion fruit ice cream.</i>	
BLONDIE BROWNIE	7,50
<i>Brownie of white chocolate with chocolate noir and topping of chocolate ice cream.</i>	
CHEESECAKE	7,50
<i>The traditional Donosti cheesecake with our special touch.</i>	

ASK FOR THE ALLERGENS SPECIFICATIONS
ALL PRICES VAT INCLUDED. TERRACE 15% SUPPLEMENT