

# FINCA

## FOOD

PLEASE ORDER AT THE BAR  
ASK A SERVER FOR DIETARY AND  
ALLERGEN INFORMATION



<b>GRANDE</b> <i>OUR BIGGER EATS</i>	<b>PEQUEÑA</b> <i>SMALLER DISHES TO FILL THE GAPS</i>	<b>DESSERTS</b> <i>SOMETHING TO FINISH OFF WITH</i>
<p><b>THE FINCA CUBANO</b> ..... <b>8</b></p> <p>GRILLED CUBAN SANDWICH. MOJO PORK SHOULDER, GLAZED GAMMON, PICKLE, GOUDA CHEESE, MUSTARD</p> <p><b>VEG CUBANO (v)</b> ..... <b>7.5</b></p> <p>GRILLED CUBAN SANDWICH. MOJO ASPARAGUS, WATERCRESS PESTO, PICKLE, GOUDA CHEESE, MUSTARD</p> <p><b>ROPA FRITA</b> ..... <b>8.5</b></p> <p>ROPA VIEJA (SLOW COOKED BEEF BRISKET), SHOESTRING POTATO, PICKLED RED ONION, ROAST GARLIC AIOLI, GUAVA BARBECUE SAUCE, ON A TOASTED BRIOCHE</p> <p><b>ARROZ FRITO WITH MOJO ASPARAGUS (v) (*) (gf)</b> ..... <b>10</b></p> <p>MOJO ASPARAGUS, CUBAN FRIED RICE, MOJO, SPRING ONION, BLACK BEANS, PICKLED PINEAPPLE, ROAST GARLIC AIOLI, RED MOJO</p>	<p><b>SWEET POTATO FRIES (v) (*) (gf)</b> ..... <b>4</b></p> <p>FINCA SEASONING, CHILLI &amp; CORIANDER, SOUR CREAM</p> <p><b>TOSTONES (v) (*) (gf)</b> ..... <b>5.5</b></p> <p>TWICE FRIED PLANTAIN. AVOCADO &amp; MANGO SALSA, ROAST GARLIC AIOLI, RED MOJO</p> <p><b>GOUDA &amp; SPRING ONION CROQUETTAS (v)</b> ..... <b>5</b></p> <p>SERVED WITH ROAST GARLIC AIOLI</p> <p><b>ARROZ FRITO (v) (*) (gf)</b> ..... <b>5.5</b></p> <p>CUBAN FRIED RICE, MOJO, SPRING ONION, BLACK BEANS, PICKLED PINEAPPLE, ROAST GARLIC AIOLI, RED MOJO</p> <p><b>FINCA FRESCO (v) (*) (gf)</b> ..... <b>4</b></p> <p>SWEETCORN &amp; BLACK BEAN SALSA, YUCA CRISPS, PICKLED PINEAPPLE, SPICED MANGO DRESSING, LIME YOGHURT</p>	<p><b>BUNUELOS &amp; MANTECADO (v)</b> ..... <b>5.5</b></p> <p>CUBAN DOUGHNUTS MADE FROM SWEET POTATO AND YUCA. SERVED WITH MANTECADO (LATIN VANILLA) ICE CREAM, SALTED CARAMEL &amp; HONEY SPICED NUTS</p> <p><b>FINCA FIVE SHOT SHARER</b> ..... <b>10</b></p> <p>KICK START OR ROUND OFF YOUR DINNER WITH FIVE OF OUR FAMOUS CUBAN COFFEE MARTINI SHOTS...</p> <p><b>HAVANA CLUB ESPECIAL, ESPRESSO, TIA MARIA, CONDENSED MILK</b></p>

## SAUCES

**GUAVA BARBECUE SAUCE**  
**BANANA KETCHUP**  
**50P each**

**FOR THE REAL FINCA  
FEAST, WE RECOMMEND...**

2 GRANDE PLUS 3 PEQUENA  
FOR TWO PEOPLE

## OUR STORY

CREATED BY FOUR FRIENDS; JOE, MICHAEL, OLI AND DANIEL – FINCA IS A UNIQUE CUBAN STREET FOOD CONCEPT LAUNCHED FROM A SHACK IN LIVERPOOL IN THE SUMMER OF 2016.

BORN OUT A DESIRE TO SERVE UP DISHES WHICH HAD NOT BEEN SERVED BEFORE, FINCA SPECIALISES IN CUBAN INSPIRED FOOD INCLUDING OUR FAMOUS CUBANOS – GRILLED CUBAN SANDWICHES – AND MUCH MORE.

SERVING UP OUR OWN TAKE ON TRADITIONAL RECIPES WHILST CREATING NEW, LATIN INSPIRED DISHES ALONG THE WAY; FINCA PRODUCES AS MUCH AS POSSIBLE IN-HOUSE USING ONLY THE HIGHEST QUALITY INGREDIENTS.

FROM COOKING IN SHACKS AND SHEDS OVER THE PAST TWO YEARS, WE'VE NOW WORKED OUR WAY INTO ARTISAN'S CAFÉ BAR, OUR MOST AMBITIOUS SET-UP TO DATE WITH REAL WALLS AND A PROPER ROOF!



El Ron de Cuba

# FINCA

## DRINKS MENU



### FINCA SIGNATURES

#### THE FINCA CUBAN COFFEE ..... 8.5 MARTINI

ONCE YOU TRY OUR CUBAN TAKE ON AN ESPRESSO MARTINI, NO OTHER WILL EVER COMPETE...

**HAVANA CLUB ESPECIAL, ESPRESSO, TIA MARIA, CONDENSED MILK**

#### MANGO & VANILLA DAIQUIRI ..... 8

WITH A HUGE AMOUNT OF TROPICAL FRUIT TO CHOOSE FROM, IT WAS A TRICKY JOB SETTLING ON OUR SIGNATURE DAIQUIRI. THIS MANGO AND VANILLA IS THE ULTIMATE REFRESHING COCKTAIL...

**HAVANA CLUB ANEJO 3-YEAR-OLD, VANILLA, MANGO, LIME JUICES**

#### PINEAPPLE MOJITO ..... 8.5

YOU SHOULDN'T MESS TOO MUCH WITH THE CLASSIC MOJITO RECIPE, HOWEVER ADD A DOLLOP OF HOMEMADE PINEAPPLE PURÉE AND YOU'VE GOT ONE BEAUTIFUL TROPICAL COCKTAIL...

**HAVANA CLUB ANEJO 3-YEAR-OLD, HOMEMADE PINEAPPLE PURÉE, MINT, LIME JUICE, SODA**

#### FINCA FIVE SHOT SHARER ..... 10

KICK START OR ROUND OFF YOUR DINNER WITH FIVE OF OUR FAMOUS CUBAN COFFEE MARTINI SHOTS...

**HAVANA CLUB ESPECIAL, ESPRESSO, TIA MARIA, CONDENSED MILK**

### CUBAN CLASSICS

#### CLASSIC DAIQUIRI ..... 8

INVENTED WHEN AN AMERICAN MINING EXPAT IN CUBA RAN OUT OF GIN AND DECIDED TO ADD SUGAR AND LIME JUICE TO IMPROVE HIS RUM, THIS CLASSIC COCKTAIL WAS A FAVOURITE OF WRITERS ERNEST HEMINGWAY AND F. SCOTT FITZGERALD...

**HAVANA CLUB ANEJO 3-YEAR-OLD, LIME JUICE, CASTER SUGAR**

#### FROZEN STRAWBERRY DAIQUIRI ..... 7.5

IN THE 1930s TWO PRODUCTS HIT THE GENERAL PUBLIC THAT WOULD CHANGE THE DAIQUIRI FOR GENERATIONS: THE REFRIGERATOR AND THE BLENDER – THE FROZEN STRAWBERRY DAIQUIRI HAS BEEN ON MENUS AROUND THE WORLD EVER SINCE...

**HAVANA CLUB ANEJO 3-YEAR-OLD, STRAWBERRY, LIME JUICE**

#### MOJITO ..... 8

THE MOJITO TOOK ROOT IN CUBA AT A TIME WHEN MOST RUM WAS HEAVY WITH FUSEL OILS AND SCARCELY SAFE TO DRINK. A SQUEEZE OF LIME, SOME SUGAR-CANE JUICE, A HANDFUL OF MINT LATER, AND IT WOULD GO DOWN JUST FINE...

**HAVANA CLUB ANEJO 3-YEAR-OLD, MINT, LIME JUICE, SODA**

ALL AVAILABLE AS NON-ALCOHOLIC COCKTAILS FOR 4.5

#### PINA COLADA ..... 8

CREATED BY A BARTENDER WHO WANTED TO CAPTURE THE FLAVOURS OF HIS HOMETOWN PUERTO RICO, HE REPORTEDLY SPENT THREE MONTHS EXPERIMENTING WITH HUNDREDS OF COMBINATIONS BEFORE PERFECTING THIS CLASSIC...

**HAVANA CLUB ANEJO 3-YEAR-OLD, KOKO KANU, HOMEMADE PINEAPPLE PUREE, COCONUT CREAM, PINEAPPLE JUICE, LIME JUICE**

#### CUBA LIBRA ..... 7.5

FIRST POURED DURING SPANISH-AMERICAN WAR OF 1898; THE DRINK'S TRADITIONAL NAME, "CUBA LIBRE" (FREE CUBA), WAS THE SLOGAN OF THE CUBAN INDEPENDENCE MOVEMENT...

**HAVANA CLUB ESPECIAL, SQUEEZE OF LIME, BITTERS, PEPSI**

#### CUBANITO ..... 8

THE CUBAN BLOODY MARY – PERFECT FOR PICKING YOU UP THE DAY AFTER A HEAVY NIGHT...

**HAVANA CLUB ESPECIAL, TOMATO JUICE, TABASCO SAUCE, WORCESTERSHIRE SAUCE, LEMON JUICE, MALDON SEA SALT**

### COFFEE

#### CAFÉ BOMBÓN ..... 3.5

CONDENSED MILK, ESPRESSO, MILK FOAM AND HAVANA ESPECIAL (WITHOUT RUM - 2.5)

#### AMERICANO ..... 2



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