

# Cuban Menu

by Professional Chef Diploma 2B student Malakai Robertson

Wednesday 29th & Thursday 30th April 2026

3 courses for **£28.95**

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## Starters

### Cuban-Style Ceviche

Citrus-cured fresh fish with lime and orange, red onion, coriander, subtle chilli heat

### Ajiaco (Colombian-Style)

A slow-cooked, comforting soup of mixed meats, root vegetables, corn, fresh herbs

### Yuca con Mojo (v)

Crispy cassava, traditional Cuban mojo of garlic, citrus, and olive oil

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## Mains

### Picadillo

Classic Cuban beef gently braised with tomato, green olives, capers, aromatic spices

### Pescado en Salsa

Pan-seared fish finished in a rich Cuban-style sauce of tomato, peppers, onion, garlic

### Cuban Vegan Bowl (vg)

Black beans and rice with roasted plantain, avocado, seasonal vegetables, citrus dressing

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## Desserts

### Crème Caramel with Cuban Espresso

Caramel custard served alongside a shot of intense Cuban espresso

### Cuban Rice Pudding

Creamy arroz con leche infused with cinnamon and citrus zest

### Buñuelo with Caramel Sauce

Light, crisp fritters, warm caramel sauce

## Fletchers Restaurant

City Hub, 111 Canal Street, Nottingham, NG1 7HB



To book, visit our website: [www.nottinghamcollege.ac.uk/fletchersrestaurant](http://www.nottinghamcollege.ac.uk/fletchersrestaurant) or call 0115 838 0111

We cannot guarantee that all our dishes are 100% free from nuts, gluten or their derivatives. If you have an allergy to any food items, please notify a member of staff immediately. All dishes are subject to availability.

Our prices are inclusive of VAT at the current rate.