



A fusion between classic North American soul food and hearty South and Central American cuisine.

We wanted to bring Cuba's big-time sass and stylish, old-school flair to little Wellington. Music, cocktails and friends, coming together with cuisine brought to life by award-winning chef Kit Foe.



# ENTREE PLATES

AVAILABLE FROM 11am

- ERNESTO'S FAMOUS**
- Jalapeño Poppers** 23  
Homemade panko crumbed jalapeño poppers stuffed with cheese, served with spicy aioli
- Bruschetta** 21  
Buffalo mozzarella, fresh basil, vine tomato, basil pesto, balsamic & olive oil on crostini  
*Match me with a Limoncello Spritz*
- Ernesto's Tacos** 23  
Four mini cos lettuce cup tacos
- Tempura Fish** 23  
With pickled cucumber, shredded lettuce, shallots and aioli
- Shredded Pork** 23  
With sauteed onion, pickled vegetables and spicy aioli
- Cuban Prawns** 23  
Sauteed marinated prawn cutlets with chilli oil, lemon and sea salt
- Calamari** 23  
Panko crumbed calamari with aioli and lemon
- Papas Fritas** 12  
Fries with gluten free gravy, sea salt and chives
- Oka** 26  
Fresh marinated raw fish, cucumber, tomato, onion, lemon juice, coconut cream and fried green banana chips
- Duck Parfait** 22  
Homemade duck parfait with spicy capsicum relish, toasted bread and pickled cucumber  
**Add extra bread + 5**
- Buffalo Wings** 25 | 45  
Half - 350g | Full - 700g  
Crispy chicken wings with spicy Buffalo sauce and a creamy blue cheese dip

**Fresh Oysters**  
38 ½ doz / 72 doz

**Natural** 38 ½ doz / 72 doz  
with lemon & sea salt

**Tempura** 38 ½ doz / 72 doz  
with ponzu sauce

**Rum** 38 ½ doz / 72 doz  
with white rum, pickled ginger, fresh chilli, shallots, chives, lime and palm sugar

*Match me with Laurent Perrier Millesime 2012*

**UNO, DOS, TRES!**  
Buy a bottle of Laurent Perrier Champagne and two entree plates and receive an additional entree plate on the house!

\*Not valid with any other promotion. Complimentary lowest price plate. Oysters not included.

# SHARING PLATTERS

- Charcuterie Board** 36  
to share - 2 pax  
Prosciutto, coppa ham, salami Napoli, beetroot hummus, olives, baby gherkins, triple brie, chèvre goat cheese, pesto and fresh bread  
**Add extra bread + 5**
- Mixed Platter** 99  
to share - 4 pax  
Calamari, Buffalo chicken wings, mojo pork, cumin sliced beef, tempura vegetables, chimichurri sauce, spicy aioli, baby cos lettuce and baguette sticks

GF Gluten Free  
DF Dairy Free  
V Vegetarian  
VE Vegan  
\* Option Available on Request

We take every precaution to avoid cross contamination, however we cannot guarantee that our food is completely free of all allergens

# MAIN PLATES

AVAILABLE FROM OPEN

- Arancini** 32  
Crispy risotto balls served on oregano tomato sauce, homemade basil pesto, baby rocket, fresh parmesan cheese and balsamic reduction
- Grilled Chicken Caesar Salad** 32  
Chargrilled Cuban spiced chicken on baby cos, crispy bacon, anchovies, croutons and boiled eggs tossed with Caesar dressing and fresh grated parmesan  
*Match me with Man O' War Valhalla Chardonnay*
- ERNESTO'S FAMOUS**
- Ernesto's Burger** 28  
*Inspired from our award winning WOAP burger!*  
Cumin beef & pork patty with a spiced homemade tomato sauce, butterhead lettuce, crispy banana straws, cheese and spicy aioli served in a fry bread bun with a jalapeno popper  
**Add fries OR banana chips + 6**  
**GF bun available on request + 3**
- Sirloin Steak** 39  
300grms grilled Sirloin chimichurri sauce, kumara shavings, crispy onion rings and jus  
**Add 3 garlic prawns + 9.5**  
**Add sides from + 14**  
*Match me with Santa Ana Malbec*
- Catch of the Day** 45  
Pan fried fish fillet on saffron potato, cauliflower puree, wilted spinach, cherry tomatoes and lemon beurre Blanc topped with 2 pan fried garlic marinated prawns
- Eggplant & Papaya Salad** 36  
Crispy eggplant and diced papaya with fresh chilli, shallots, coriander lime dressing and baby greens  
*Match me with Otiake Estate Riesling*
- Cuban Sandwich** 29  
Shredded pork shoulder, pickles, Dijon mustard, Swiss cheese, thinly sliced ham and salami served with fries and aioli  
*Match me with Tuatara Hazy Pale Ale*
- Jerk Chicken Burger** 29  
**GF bun available on request + 3**  
Grilled Caribbean jerk chicken, with aioli, butterhead lettuce, pickled cucumber, capsicums, red onion, jerk sauce and cheddar cheese served with fries and aioli  
*Match me with Jules Taylor Sauvignon Blanc*
- Lemongrass & Coconut Chicken** 39  
Lemongrass & coconut marinated chicken, grilled, and served on minted Israeli couscous with chargrilled capsicums, parsnip & zucchini  
*Match me with Maude Chardonnay*
- Pork Belly** 37  
Twice cooked pork belly on pea puree, with baby watercress, crispy kumara straws, chilli oil and jus  
*Match me with Margrain Chenin Blanc*

# SIDE PLATES

Serves two persons

- Green Salad** 14  
Garden greens with cucumber, capsicums, cherry tomato, red onion, and salad dressing
- Charcoal Corn** 14  
Grilled corn with honey butter and chives
- Rocket Salad** 14  
Baby rocket finely chopped chilli, parmesan cheese, balsamic sea salt and olive oil
- Charcoal Broccoli** 15  
Charcoal broccoli, orange mustard dressing, goat cheese and toasted sliced almonds
- Duck Fat Potatoes** 14  
Duck fat roasted baby potatoes with rosemary & thyme, confit garlic and sea salt



# Menú de Brunch

Available to 3pm on Monday to Friday  
9am - 3pm on Saturdays & Public Holidays (15% surcharge on Public Holidays)



## Cuban Filter Coffee 5 | 6

Single cup OR **BOTTOMLESS!**

### Smashed Avocado <sup>VE</sup> <sup>DF</sup> <sup>GF</sup>\* 25

Smashed avocado on toasted pumpkin & cumin bread, cherry tomatoes, shallots, olive oil, balsamic & basil

Add bacon + 9  
Add one egg | two eggs + 3.5 | 6  
Sub for gluten free bread + 5

### Spanish Omelette <sup>GF</sup>\* 28

Authentic Spanish omelette with leek and potato

**Bacon & Chorizo**  
Chorizo, vine tomato, bacon, rocket and watercress

**Grilled Vegetable** <sup>V</sup>  
Grilled capsicums, zucchini, rocket, vine tomato and chévre goat cheese

Add toast and butter + 5

### Eggs on Toast <sup>GF</sup>\* 10

2 eggs, poached, scrambled or fried, on toasted sourdough

Build your own breakfast from + 3.5  
See add ons below!

### French Toast <sup>V</sup> 27

Toasted brioche with crème fraîche, berries, grilled yellow banana & golden kiwi fruit

Add bacon + 9

### Eggs Benedict <sup>GF</sup>\* 28

2 eggs on toasted Bavarian bread with spinach and chimichurri hollandaise

**Montreal**  
Horopito home smoked salmon

**Grilled Ham**  
Grilled champagne ham

Sub for gluten free bread + 5  
OR sub for gluten free potato rosti + 5

### Granola <sup>V</sup> <sup>DF</sup> <sup>VE</sup>\* 25

Homemade granola served with Greek yoghurt, grilled banana, fresh seasonal fruit, honey and full cream milk

Sub for milk alternative + 2  
(Soy, Coconut, Almond, Oat)

Add coconut yoghurt + 2

## ADD ONS:

Chimichurri or Plain Hollandaise	5
Eggs	One 3.5 / Two 6
Toast and butter	5
<i>add Jam + 2   Marmite +2   Peanut butter +3</i>	
Gluten free bread	5
Grilled Roma tomato   Wilted spinach   Potato rosti   Half avocado   Chicken sausage	6
Garlic roasted portobello mushroom   Chorizo sausage	8
Crispy bacon	9
Horopito home smoked salmon	12

## GO GRANDE:

<b>Meat add on:</b>	
Bacon, chorizo sausage and potato rosti	19.5
<b>Vegetarian add on:</b>	
Wilted spinach, grilled Roma tomato and potato rosti	15.5



# BRUNCH COCKTAILS

AVAILABLE FROM 8am

## Ernesto's Sangria

By the glass OR 1 Litre Carafe

16 | 35

Choose one of our signature Sangria creations:

### Sangria Blanca

White wine, Chinola passionfruit liqueur, Guava, passionfruit, lemon, lemonade

### Sangria Roja

Red wine, Bols peach liqueur, orange, apple, peach, lemon and lemonade

### Sangria Rosada

Rose wine, De Kuyper strawberry liqueur, strawberry, raspberry, mint, lemon and soda



## Sangria Saturdays 20

\$20 carafes of sangria all day every Saturday!

## Peach Bellini

Bols peach liqueur, peach syrup, Freixenet Cordon Negro Brut Cava

## Breakfast Mimosa

Orange juice, Freixenet Cordon Negro Brut Cava

Try our alcohol free Mimosa with 0% bubbles

## Bloody Mary

Czarina Vodka, Sherry, tomato juice and spices

## Classic Espresso Martini

Czarina Vodka, Kahlua, Espresso, sugar

## Hemingway Breakfast

Havana 3yo white rum, absinthe, Bols triple sec, orange marmalade, lime juice, falernum, angostura bitters



www.ernesto.co.nz



@ernestowellington



facebook.com/ernestoscocinacubana

