



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.



MAIN PLATES

AVAILABLE FROM 5pm - 9pm

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

Arancini 32

Crispy risotto balls served on oregano tomato sauce, homemade basil pesto, baby rocket, fresh parmesan cheese and balsamic reduction

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

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

Ropa Vieja 38

An Ernesto's twist on a Cuban classic! Shredded beef brisket with bell peppers, cumin, onion, garlic, corn and tomatoes, served with congri and petit salad

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

Mojo de Cerdo 37

An Ernesto's twist on a Cuban classic! Slow cooked and shredded mojo marinated pork, served with onion, garlic, crispy pancetta and congri

Match me with our Pineapple Daiquiri

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

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

Beef Short Ribs 38

12 hours slow cooked beef short ribs in red wine, cumin, thyme, rosemary, and garlic topped with honey mustard & herb crust on a 5 bean cassoulet with jus

Match me with Sileni 'Pacemaker' Cabernet Franc

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

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

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

Tofu & Verdura Tempura 34

Crispy tempura vegetables and tofu with coconut curry sauce and chilli oil

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

Bean Stew 14

Mixed Beans in tomato & oregano Stew with onion, garlic, cumin and spring onion and crispy onion

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

Congri 14

Black beans & rice cooked with garlic, onion, oregano, cumin, white wine and vinegar

Papas Fritas 12

Fries with gluten free gravy, sea salt and chives



WE DO FUNCTIONS!

Book your function or event with us!

fun@ernesto.co.nz | 04 555 1606

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

El Menú de Ernesto

AVAILABLE FROM 11am - 9pm

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

With pickled cucumber, shredded lettuce, shallots and aioli

Shredded Pork

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 with lemon & sea salt

Tempura with ponzu sauce

Rum 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 to share - 2 pax 36

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 to share - 4 pax 99

Calamari, Buffalo chicken wings, mojo pork, cumin sliced beef, tempura vegetables, chimichurri sauce, spicy aioli, baby cos lettuce and baguette sticks



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Each \$1 spent = 1 point, 100 points = \$10 voucher!

