

LUNCH SPECIALS

11 am till 5 pm

✕ LUNCH

Soup of the Day

Soep van de dag

8.50

Pistolet with beef carpaccio, truffle mayonnaise, Parmesan cheese and pine nuts

Pistolet met rundvleescarpaccio, truffelmayonaise,
Parmezaanse kaas en pijnboompitten

17.50

Pistolet with homemade egg salad, rucola, red onion, bacon and cucumber

Pistolet met huisgemaakte eiersalade, rucola,
rode ui, bacon en komkommer

12.50

Pistolet with tuna salad, capers, rucola, red onion and tomato

Pistolet met tonijnsalade, rode ui,
kappertjes, rucola en tomaat

12.50

Panini ham and cheese

Panini met ham en kaas

8.50

Panini aged cheese, salami and tomato

Panini oude kaas, salami en tomaat

9.75

2 Croquette, bread and mustard

2 kroketten met brood en mosterd

12.50

Noon, Lunchtime..., small bowl of soup, croquette with bread and fried egg with ham and cheese

“12 uurtje”, kopje soep, kroket met brood
en gebakken ei met ham en kaas

16.50

Fish and Chips, beer battered fresh fish strips, French fries, tartar sauce and a salad

Verse visreepjes in bierbeslag gefrituurd,
tartaarsaus, friet en een salade

22.50

Bacon and Cheese burger with our home made burger sauce and French fries

Hamburger met spek, kaas, friet en
onze huisgemaakte burgersaus

20.50



✕ SNACKS

Bitterballs with mustard 7 pc

Portie rundvleesbitterballen met mosterd

12.50

Chicken nuggets with chili sauce 7 pc

Kipnuggets met chilisaus

12.50

Mini-sausage with mayonnaise and chili sauce 9 pc

Frikandelletjes met mayonaise en chili saus

7.50

Hot Wings 6 pc

Kipvleugeltjes

14.50

Mozzarella sticks 6 pc

Kaassticks

16.50

Mixed platter from snacks above, 4 pc each

Diverse snacks

32.50

*At Cuba Compagnie we try to serve everyone despite your allergies.
If you have any allergies, please make sure to let our staff know
when you order, so our kitchen staff can be extra careful.*

Indien u allergieën heeft waar de chef rekening mee
moet houden, laat het ons direct weten, zodat we
het gerecht aangepast voor u kunnen bereiden.

GO CUBAN!

With Our Specials

CUBAN STARTERS

Cuban Bread with pulled pork, mozzarella cheese, pickles and mustard sauce 17.50

Cubaans brood met langzaam gegaard varkensvlees, mozzarella, augurk en mosterdsaus

Cuban Scampi, light spicy panfried shrimps with homemade bread **SMALL** 14.50 **LARGE** 21.50

In de pan gebakken garnalen, licht pittig en geserveerd met brood



If you want to write about your experience with us on Facebook or Tripadvisor, connect to our Wifi network: Cuba Guest and use the password: buy2drinks. Thank you in advance!

✂ STARTERS

Homemade bread with sundried tomato tapenade and salty butter

Huisgemaakt brood met zongedroogde tomatentapenade en gezouten boter

8.75

Soup Of The Day

Soep van de dag

8.50

Beef Carpaccio with Parmesan cheese, rucola, pine nuts and tomato served with truffle mayonnaise

15.50

Rundvlees-carpaccio met Parmezaanse kaas, rucola, pijnboomspitten en tomaat, geserveerd met truffelmayonaise

Fresh Tuna 3-Ways

17.50

Verse tonijn bereid op 3 verschillende manieren

Mushroom Gratin, mushrooms in garlic, gratinated with Parmesan cheese

14.50

Champignons in een romige knoflooksaus, gegratineerd met Parmezaanse kaas

Nacho's with 3 cheeses, salsa, guacamole & sour cream 15.50

Nacho's met 3 kazen, salsa, guacamole en zure room

ADD chicken or ground beef – met kip of gehakt

4.50

SALADS ✂

Our **Famous Japanese Salad**

served with fresh raw tuna **SMALL** 17.50 **LARGE** 24.50

Onze beroemde Japanse salade met verse, rauwe tonijn

Caesar Salad

SMALL 15.50 **LARGE** 18.50

with Parmesan cheese, Caesar dressing and croutons

met Parmezaanse kaas, Caesar dressing en croutons

ADD marinated chicken – met gemarineerde kip 5.50 7.50

ADD shrimp – met garnalen 8.50 12.50

Caprese Salad mozzarella cheese, tomato, basil and pesto

15.50

Salade caprese, mozzarella kaas, tomaat, basilicum en pesto

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GO CUBAN!

With Our Specials

1/2 Roasted Chicken 24.50

Halve kip uit de oven

Baked Sweet Potato filled with corn, black beans, 3 cheeses, sour cream, guacamole and spring onions 23.50

Gepofte zoete aardappel, gevuld met mais, zwarte bonen, 3 kazen, guacamole, creme fraiche en bosui

ADD ground beef – met gehakt 5.50

✂ MAINS

Saté, chicken skewer with our famous peanut sauce, and homemade atjar 23.50

Kipsaté met onze beroemde pindasaus en huisgemaakte atjar

Pork Schnitzel, with mushroom sauce and fresh vegetables 24.50

Varkensschnitzel met champignonroomsaus en verse groenten

Ribeye with candied red onion, fresh vegetables and a red wine sauce 37.50

Rib eye met geconfijte rode ui, verse groente en een rode wijnsaus

Chateaubriand with stroganoff sauce, red wine sauce chimichurri, potato pie, fresh vegetables and a salad 69.50

Ossenhaas met stroganoffsaus, chimichurri, rode wijnsaus, aardappeltaart, verse groente en salade **FOR 2 PERSONS**

Catch Of The Day, fresh fish from the Caribbean Sea with chefs' daily sauce 28.50

Verse vangst uit de Caribische zee met de saus van de Chef

Tuna Steak, with teriyaki glaze, wasabi crème and fresh vegetables 28.50

Tonijnsteak, met een teriyaki glaze, wasabi creme en verse groente

Tagliatelle with a creamy truffle sauce, mushrooms, rucola and Parmesan cheese 28.50

Tagliatelle met een romige truffel saus, champignons, cherrytomaatjes, rucola en Parmezaan

Our Famous Fajita's

with bell pepper, onion, sour cream, guacamole and tomato salsa

Onze beroemde fajita's met paprika, ui, crème fraîche, guacamole en tomaten salsa

With shrimp – met garnalen 32.50

With chicken – met kipreepjes 22.50

With beef – met ossenhaas 29.50

With vegetables – met groente 19.50

~ Our Fajita's will be served with flour tortilla ~

All our main courses will be served with French fries for the table.

Al onze hoofdgerechten worden geserveerd met Franse frietjes voor de tafel.

SIDE DISHES ✂

French Fries – Franse frietjes 5.00

Green salad – Groene salade 5.00

Sweet potato fries – Zoete aardappel friet 5.00

Rice – Rijst 5.00

Fresh vegetables – Verse groente 7.50

KIDS MENU

Chicken Nuggets, French fries and for dessert a scoop of Luciano's ice cream 14.50

Kipnuggets, Franse frietjes en als dessert een bolletje Luciano's ijs

Mini Hamburger served with French fries and for dessert a scoop of Luciano's ice cream 14.50

Mini hamburger geserveerd met friet en als dessert een bolletje Luciano's ijs

Pasta Bolognaise and for dessert a scoop of Luciano's ice cream 14.50

Pasta bolognaise en als dessert een bolletje Luciano's ijs

DESSERTS ✂

Luciano's sorbet, 3 scoops with fresh fruit 14.50
Sorbetijs van Luciano met vers fruit

Classic Crème Brûlée served with a scoop of vanilla ice 14.50
Klassieke crème brûlée geserveerd met een bolletje vanille-ijs

A famous Dutch yoghurt dessert with lemon sorbet and fresh red fruit 14.50
Hangop met citroenijs en vers rood fruit

Different flavors of Luciano's ice cream for each scoop 3.50
Verschillende smaken ijs van Luciano per bolletje

Chocolate trio chocolate mousse, white chocolate ice cream and baked chocolate 16.50
chocolade mouse, witte chocolade ijs en gebakken chocolade



We have a nice range of Cuban cigars and various Cuban rums. Ask our staff about it.

Wij hebben een mooi assortiment Cubaanse sigaren en diverse Cubaanse rum. Vraag onze staff er naar.



LUCIANO
ICE CREAM

Kaya Isla Riba
(centrum Kralendijk)
DAILY 07:30-23:00

New 2
Bonaire District
Shopping Center - Hato
MON-SAT 9:00-22:00
KRALENDIJK - BONAIRE



Cuba Compagnie proudly serves their own unique coffee blend, freshly roasted on Bonaire by the island's first and only coffee roastery, Bonchi Boneiru. They started their roasting journey in 2022 because of their love for amazing coffee and to help coffee farmers by paying them a high, fair price for their high-quality coffees. The coffee in this blend comes from Cuba, Central- and South America. By doing this, Bonchi Boneiru can reduce the emissions from shipping by 92% compared to other coffees on the island. Oh, and they only buy high-quality, specialty coffee beans that they roast by hand in small batches to ensure that all the wonderful flavors in the coffee can be enjoyed by you! Thank you for trying our coffee, you're not only supporting small local businesses but also dozens of farmers in Central- and South America. Masha danki!

COFFEE & TEA

Coffee	3.50	Special Coffees
Espresso	3.00	11.00
Cappuccino	4.50	French coffee
Latte Macchiato	4.50	Irish coffee
Dubbele Espresso	4.50	Bonarian coffee
Espresso Macchiato	3.50	Italian coffee
Koffie verkeerd	4.50	Cuban coffee
Tea	3.50	Spanish coffee LICOR 43
Fresh Mint Tea	4.50	Spanish coffee TIA MARIA
Fresh Ginger Tea	4.50	Espresso Martini

BEVERAGES

Soda's

Cola, Sprite, Soda water,
Ice Tea Peach of Lemon 3.00
Can Bitter Lemon, Cola Zero,
Cassis, Ice Tea Green or Lemon,
Tonic, Ginger Ale, Fanta, 4.00
Shirley Temple 3.00

Juices

Orange, Apple, Cranberry,
Pineapple 3.00
Fresh lime juice 4.00
Fruit punch 3.00
Fresh orange juice 7.00

Water

Small bottle 2.00
Still water 0.75L 8.00
Sparkling 0.75L 8.00

Beers

Amstel 4.00
Amstel Bright 5.00
Polar 4.00
Heineken draft 0.25L 5.00
Heineken draft 0.50L 9.00
Heineken 0.0% 5.00
Corona 6.00
Corona 0.0% 6.00

RUM

Ron Rincon	8.00	Captain Morgan	8.00
Bacardi or Bacardi Lemon	8.00	Havana 7	8.00
Cacique	8.00	Ron Rincon Private Stock	10.00
Mount Gay	8.00	Zacapa 23	12.00
Meyers	8.00	Varadero 15 yrs	12.00
Malibu	8.00	Caney 12 Año	15.00
Cachaca	8.00		



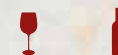
WHISKEY

White Label	8.00	Old Par	8.00
Black Label	8.00	Chivas	8.00
Jack Daniels	8.00	Famous Grouse	8.00
Jack Daniels Honey	8.00	Jim Beam	8.00
Jameson	8.00	Glenfiddich 12 yrs.	10.00
Crown Royal	8.00		

SPIRITS

Jose Cuervo Silver Tequila	8.00	Ketel 1 Vodka	8.00
Jose Cuervo Gold Tequila	8.00	Gordon's Gin	8.00
Patron Silver Tequila	9.00	Bombay Sapphire Gin	8.00
Vodka	8.00	Hendricks Gin	8.00
Absolut Vodka	8.00	Grappa	8.00
Grey Goose Vodka	8.00	Vieux	8.00
Tito's Vodka	8.00	Jenever Ketel 1	8.00

HOUSE WHITE WINES



Sauvignon Blanc	7.00	32.50
Pinot Grigio	7.00	32.50
Chardonnay	7.00	32.50
Moscato	8.00	37.50

PREMIUM WHITE WINES

Sileni Marlborough, Sauvignon Blanc 10.00 52.50
Light and tangy, on the tart side, but polished and refined, offering Asian pear, grapefruit and lime peel flavours.

Bogle Chardonnay 10.00 52.50
Smooth and creamy, this is a moderately rich and succulent, offering an elegant mix of pear, honeydew and fig flavours, with touches of citrus and spice.

Elena Walch Pinot Grigio 10.00 52.50
This zesty white is light-bodied and floral, balancing bright acidity with a stoney underpinning and flavours of honeycrisp apple and blood orange granita.

HOUSE RED WINES

Merlot	7.00	32.50
Cabernet Sauvignon	7.00	32.50
Pinot Noir	7.00	32.50
Malbec	7.00	32.50

PREMIUM RED WINES

Bogle California, Cabernet Sauvignon 52.50
Irresistible vanilla and intriguing black cherry provide the basis to the rich, supple wine that is the cabernet sauvignon, wisps of tobacco smoke linger on the palate.

Bogle California, Merlot 52.50
Zesty, with black cherry, grilled anise and spice flavours.

ROSE, SPARKLING WINES & CHAMPAGNE

Pinot Rosé	7.00	32.50
Pink Moscato Frizzante	8.00	37.50
Prosecco	9.00	44.50
Champagne		125.00

CUBA'S COCKTAILS

Piña Colada, Daiquiri or Margarita 11.00

Try these cocktails with piña, passion, banana, strawberry, peach or mango

Mojito 11.00

Rum, fresh mint, lime, sugar water, soda water

Caipirinha 11.00

Cachaca, lime, lime juice

The American "Knock out" 15.00

Rum, vodka, tequila, triple sec, gin, lime, coke

Fresh Vodka 11.00

Vodka, fresh lime juice, fresh mint, soda

Cuba Sangria 11.00

Rum, triple sec, pineapple juice, orange juice, red wine

Sex on the Beach 11.00

Vodka, peach liquor, cranberry juice, orange juice

PORT/ VERMOUTH COGNAC

Port	7.00	Calvados	9.00
Martini Bianco	6.00	Courvoisier VS	10.00
Martini Dry	6.00	Hennessy VS	12.00
Martini Rosso	6.00	Remy martin VSOP	12.00

LIQUEUR

Liqueur	8.00	
Aperol	Cointreau	Apfelkorn
Campari	Frangelico	Grand Marnier
Safari	Sambuca	Pernod
Passoa	Tia Maria	Pisang Ambon
Licor 43	Hypnotic	Limoncello
Amaretto	Southern Comfort	Ricard
Baileys	Kahlua	Aguargente

We do our utmost best to work together with local suppliers to provide you with fresh ingredients, yet at times it may happen that some ingredients are not available. In this case we apologize in advance for the inconvenience if one of your chosen ingredients is not available.

SPARKLING COCKTAILS

Bubbly 43 12.50

Licor 43, prosecco, fresh mint, soda

Limoncello Spritz 12.50

Limoncello, prosecco, fresh mint, soda

Mimosa 12.50

Prosecco, fresh orange juice

Aperol Spritz 12.50

Aperol, prosecco, fresh orange slice, soda



Margarita, Daiquiri or Piña Colada 32.50

Try these cocktails with passion, banana, strawberry, peach or mango

Mojito 32.50

Rum, fresh mint, lime, sugar water, soda water

Sex On The Beach 32.50

Vodka, peach liquor, cranberry juice, orange juice

Cuba Sangria XXL 42.50

Rum, triple sec, pineapple juice, orange juice, red wine,

MASSIVE COCKTAILS

We doen ons uiterste best om zoveel mogelijk met lokale leveranciers te werken. Het kan toch voorkomen dat er bepaalde produkten niet geleverd kunnen worden, waardoor onze gerechten anders worden geserveerd of zonder deze produkten. Op voorhand bieden wij onze excuses hiervoor aan.

