

Cumbia

Bar - Kitchen

Shared Plates Tapas

EMPANADAS (serve of 3) gf 14

A Latin American favourite pastry filled with various fillings.

CORN RIBS vg gf 14

Latin spices, roasted garlic aioli, feta cheese, pickled jalapeno.

BRAZILIAN MEAT BALLS (Kibes) 15

Ground free range pork, mixed with South American spices, fresh herbs, grated cheese & served with criolla sauce & fresh bread.

NACHOS vg gf 14

Corn chips served with bean ragout, guacamole, jalapeno, sour cream & tomato salsa.

Extra add 6

Grilled Chicken / Roasted Pork Belly / Garlic Prawns

PATATAS BRAVAS vg gf df 13

Roasted potatoes served with Cumbia spicy criolla sauce & chipotle mayo.

LAMB SKEWERS gf df 16

Grilled tender lamb, skewered paired with a smooth butter bean purée. Finished with Argentinian chimichurri & a hint of smoked paprika.

ROASTED BROCCOLI gf vg 16

Broccoli served over a creamy butter bean purée, finished with a drizzle of toasted sesame oil & a sprinkle of crushed pistachios.

HALLOUMI BRUSHCHETTA gf vg 14

Grilled halloumi cheese topped with chopped vegetables, balsamic glaze, honey & Murray River salt.

PERUVIAN CEVICHE gf df 24

Peru's national dish, consisting of SA fresh king fish, marinated in fresh citrus juice, aji amarillo, aromatic herbs & leche de tigre.

GRILLED CALAMARI gf df 16

Local grilled squid, drizzled with lemon, chilli oil, Murray River salt & Kangaroo Island honey.

SHARK BAY SCALLOPS gf 6.5 each

NIKKEI - golden-baked scallops with buttery wakame, crisp prosciutto & a hint of wasabi aioli - an elegant Peruvian-Japanese fusion.

LIMA - golden-baked scallops drizzled with a light cream sauce infused with smoky, spicy 'nduja & finished with fresh parsley & lemon juice

PORT LINCOLN BLACK MUSSELS 22

BUENOS AIRES - mussels steamed in white wine, unsalted butter, oregano & parsley, drizzled with olive oil, served with bread.

PERUVIAN - mussels steamed in white wine with garlic & fresh parsley, finished with coconut cream & a touch of Peruvian-rocoto chilli, for a bright, gentle heat, served with bread.

FUSION - mussels simmered with softened red onions & white wine, bound with a light cream sauce infused with smoky, spicy 'nduja & finished with fresh parsley & lemon juice, served with bread.

Feed Me MENU 60 per person (minimum 2 people)

Chef's top six shared plates, for your enjoyment.

(Peruvian Ceviche - Empanadas - Scallops - Halloumi Brushchetta - Brazillian Meat Balls - Deluxe Paella)

Sides

SOURDOUGH BREAD 10

Served with house made dukkah, olive oil & aged balsamic glaze.

GREEN SALAD vg gf 8

GRILLED AREPA (serve of two) gf 10

Colombian favourite grilled cheese bread.

FRIED POTATO 10

Served with chipotle mayo.

ROASTED BROCCOLI gf Vg 16

Broccoli served over a creamy butter bean purée, finished with a drizzle of toasted sesame oil and a sprinkle of crushed pistachios.

Kids Corner

GRILLED AREPA with nutella 8

FRIED POTATO with sauce 8

CHEESE EMPANADAS & CHIPS gf 9

vg = VEGETARIAN | gf = GLUTEN FREE | df = DAIRY FREE

Main Fare

SOUTH AMERICAN PAELLA gf 22

Saffron rice, chorizo, chicken mixed well with South American herbs & spices.

DELUXE PAELLA gf 30

Saffron rice, free range chicken, Adelaide Hills chorizo, local prawns & Port Lincoln black mussels, cooked in South American herbs & spices.

CHILLI CRABS & PRAWNS 30

Australian crab meat & prawns, sauteed in olive oil, garlic, aji amarillo, Peruvian chilli sauce, seafood bisque, served with linguine pasta.

PORK BELLY gf 32

Oven roasted free range pork belly, served on smooth butter beans puree with a hint of truffle oil, drizzled with housemade bbq sauce.

ARGENTINIAN STEAK gf 42

400gr grain fed grilled scotch fillet rubbed with Cumbia's Latin American spices & drizzled with Argentina chimichurri sauce.

BURRITO BOWL gf 24

Peruvian marinated grilled chicken, avocado, cherry tomatoes, jalapeno, rice, beans, served with corn chips.

FRESH SEAFOOD CHOWDER 39

A hearty dish loaded with local seafood, enriched with coconut milk, and a touch of Peruvian—rocoto chilli, for a bright, gentle heat, served with a side of rice.

GRILLED CHICKEN gf 28

Peruvian marinated, free range leg fillet, served with salsa verde, potatoes, sour cream & lime.

MEXICANA BOWL gf vg 24

Organic mixed beans, rice, fresh avocado, macadamian feta, cherry tomatoes, jalapeno, fresh corn, served with spicy salsa.

LOMO SALTADO 30

A classic Peruvian stir-fry of beef strips sautéed with onions, tomatoes, and spices, tossed with soy sauce and vinegar. Served with fluffy rice for a perfect fusion of Japanese and Peruvian flavours.

Arepa-Savoury Grilled Pancake

POLLO gf 20

Grilled corn bread topped with grilled chicken tossed in salsa criolla with sour cream on top.

BELLY gf 19

Grilled corn bread with smashed avocado, pork belly & spiced salsa.

VEGIO vg gf 16

Grilled corn bread with roasted pumpkin, feta cheese & Kangaroo Island pomigranite syrup.

GUACAMOLE vg gf 16

Grilled corn bread with guacamole, feta cheese & crispy potatoes.

PRAWNS gf 22

Grilled corn bread with guacamole, SA king prawn, crushed potatoes, topped with a citrus dressing.

Dessert

Churro's with Dulce de Leche | Pecan pie 9 | Cheese pastel drizzled with KI honey gf 13
Flourless lemon & white chocolate cake gf 9 | Guava & caramel pie 9

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1. Scan our contactless menu for your safety
2. Choose the menu of your preference
3. We will come to you and take your order



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