

CAFFÈ GRANDE ABACO

WINE

WINE OF THE SEASON

The seasons have changed and so has our wine of the season. Amarone is our WOTS and this is why. This vineyard has won a gold



medal diploma for it's wines produced. Made with 50% corvina grapes it has a deep garnet red colour, perfumes of ripe red fruit, spices & tobacco. It has a generous, velvety body.

OPENING TIMES

Open from 07.00am every day

Sunday - Tuesday:

Food: 21.00PM

Drinks: 21.30PM

Wednesday:

Food 21.00PM

Drinks: 22.30PM

Thursday:

Food 21.30PM

Drinks: 22.30PM

Friday - Saturday:

Food: 21.30PM

Drinks: 23.00PM



MAY

PLASTIC WASTE: OUR CHANGES

We're very much aware of the situation regarding plastic waste. We are proactively making positive changes to reduce ours. We have swapped the plastic straws for paper ones and our plastic pots for ceramic dishes. Whilst these are small changes we plan to continue looking into ways we can help the environment and how we operate.



MUSIC

LIVE MUSIC ON THE COURTYARD

A brand new canopy was fitted a couple of months ago with our new Caffe Grande Abaco logo taking centre stage.

The courtyard plants have been spruced & repotted and our paving has been jet washed by Head of Operations, Stefan.

With outside looking brand new, we've booked in live music every weekend this month. All we need now is a little Summer sun & a bottle of wine. We'll have the brilliant Lucy Mae, Dave Woodman, James Oldham &

the fabulous George King singing the classics we all love.

Saturday 5th May - Lucy Mae

Sunday 13th May - Dave Woodman

Friday 18th May - James Oldham

Saturday 19th May - Lucy Mae

Sunday 27th May - George King

Don't forget we'll also have the band contest in the village on Friday 25th May.

ottimo martini

INSTRUCTIONS

Prep Time: 10 minutes

Cook Time: 5 minutes

Ready In: 15 minutes

INGREDIENTS

- 1 handful of ice
- 1 tbsp sugar syrup
- 100ml vodka
- 50ml freshly brewed Ottimo espresso
- 50ml Kahlua
- 3 Ottimo coffee beans (optional)

1. Place two martini glasses in the fridge to chill for 10-15 minutes.

2. In a cocktail shaker add 1 tbsp sugar syrup, handful of ice, vodka, espresso & Kahlua. Shake until the outside of the shaker feels ice cold.

3. Strain in to the chilled martini glasses, topping with a little foam & finish off with 3 Ottimo coffee beans.

