

EST. MMXI

CAFFÈ GRANDE ABACO

WINE

WINE OF THE SEASON

Rivani is a sparkling wine produced by Schenk Italian wineries situated in Trentino, Northern Italy. This wine makes the perfect aperitif or



accompanying fresh and delicate dishes. It's soft and smooth with light strawberry and raspberry notes. Made with 100% Pinot Noir which grows tightly on the vine in pine-cone shaped bunches.

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:

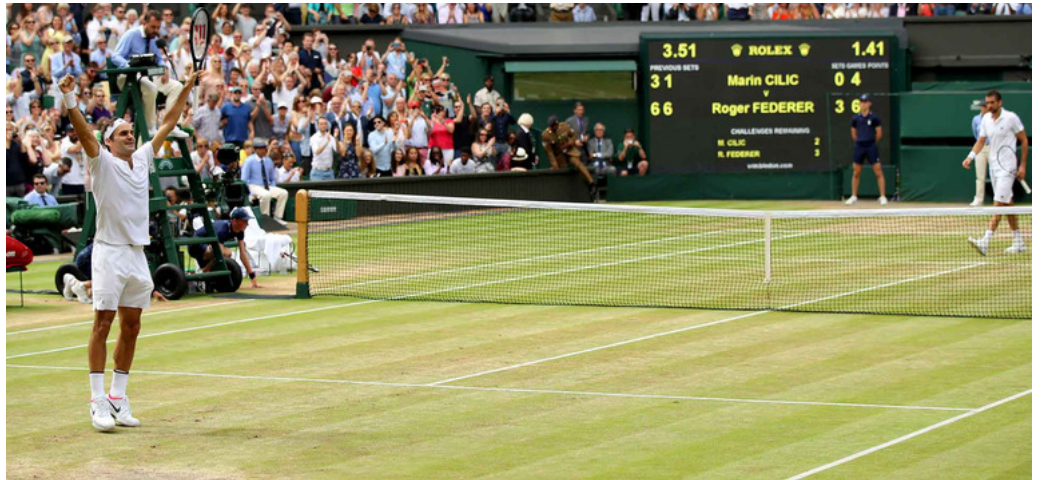
Food: 21.30PM

Drinks: 23.00PM

HEALTH

PINEAPPLE SUNSET SMOOTHIE

We're aware that everyone's health conscious and ready for Summer in the sun. We've introduced our new pineapple sunset smoothie to the scene. A truly tropical blend of Pineapple, Papaya and Mango, a smoothie best enjoyed on a Caribbean beach under the shade of a palm tree.. or on the courtyard at Caffè Grande Abaco!



SUMMER

WHAT'S ON: JULY

Another fun packed month is upon us here at Caffè Grande Abaco and it all starts with the world famous tennis championships, Wimbledon which runs from the 2nd of July to the 15th. To celebrate you'll be able to enjoy our Scona scones with jam & clotted cream and of course lots of Pimms.

On the 6th of July you'll see the shop lined with Spanish flags. This is because it's the start of the running of the bulls which is held during the nine-day festival of Sanfermines

in honour of Saint Fermin in Pamplona. During the course of this festival we're showcasing our finest Spanish produce including Tarta de Santiago, Salsa Brava, Estrella Damm Inedit and our Spanish hampers.

Towards the end of the month, on the 29th July, our pop up stall is on the park for the celebration of Yorkshire Day. Alongside fun filled activities and artisan stalls we'll be serving delicious coffee!

orange polenta cake

INGREDIENTS

- 10 regular or blood oranges
- 250g runny honey
- 3 large free-range eggs
- 200g ground almonds
- 100g fine polenta
- 210ml olive oil

INSTRUCTIONS

Prep Time: 15 minutes

Cook Time: 15 minutes

Ready In: 30 minutes

1. Preheat the oven to 160°C. Grease a cake tin with olive oil, then line the base with greaseproof paper rubbing with oil, too.

2. Squeeze the juice of 3 oranges into a pan with 100g honey and reduce till thickened. Remove from heat.

3. In a high speed mixer, whisk 200ml olive oil with 150g honey for 2 minutes. Add two eggs & zest of 3 oranges. Stop and fold in ground almonds, polenta & juice of 2 oranges.

4. Pour into the prepared tin and bake for 40 to 50 minutes, or until golden and cooked through.

