

EST. MMXI

CAFFÈ GRANDE ABACO

WINE

WINE TASTING EVENING - SOLD OUT!

Our fantastic Wine Tasting evening is back on the menu this month! An evening of sampling wines from around the world and learning about their origins - watch out for more events coming up over the next few months, including more wine tasting!



OPENING TIMES

Please note we are closing at 5:00pm on the 3rd February for our staff Christmas party.

Open from 07.00am every day

Sunday - Tuesday:

Food: 20.30PM

Drinks: 20.30PM

Wednesday:

Food 21.00PM

Drinks: 22.00PM

Thursday:

Food 21.00PM

Drinks: 22.30PM

Friday - Saturday:

Food: 21.30PM

Drinks: 23.00PM

SEASONAL



NEW YEAR NEW YOU!

As we hit our first month in the calendar, it signifies a new start for many people. From food to finance, it's a great time of year to make a more conscious effort to lead a healthier lifestyle. Our sugar free syrups are one way to make a small change. Available in a variety of flavours, they are a great alternative to sugar and gives your drink an extra hit of flavour. Also, our reusable cups are available to buy in store and earn you 20p off your hot drinks if you bring it in to refill, plus its more environmentally friendly - double whammy!



THIS MONTH

WHAT'S ON: JANUARY

December was a month full of celebrations and our 5 course New Years Eve dining extravaganza went down a storm. Both our staff and customers enjoyed a fantastic evening of fun, food and festivities topped off with a bagpiper at midnight - a great way to break into 2019. Looking to the year ahead, we still have plenty of events for you to look forward to. February is the month of love with Valentines Day and a menu that boasts some great treats such as Pil Pil Prawns and Chorizo Empanada. We will also be launching our speciality evenings of treats from around the world. Our first one will be in February and will be an Italian evening hosted by our very own Gian Luca. Watch this space for more information on our events throughout the year.

Vegan-uary pasta and pesto

INGREDIENTS

- 2 garlic cloves
- juice of half a lemon
- 300g pasta
- 2 avocados halved, seeded and peeled
- 1/3 cup olive oil
- handful of basil leaves, chilli flakes and a pinch of salt and pepper to taste

Prep Time: 5 minutes

Cook Time: 15 minutes

Ready In: 20 minutes

INSTRUCTIONS

1. Cook pasta according to packet instructions and drain well.
2. Place avocado, garlic, basil, olive oil, lemon juice into a blender and blend until desired consistency.
3. Season the sauce with salt, pepper and chilli flakes.
4. Toss the pasta with the sauce and stir well to mix.
5. Add extra chopped basil leaves and some cherry tomatoes to serve

