

EST. MMXI

CAFFÈ GRANDE ABACO

WINE

WINE TASTING

Our fantastic Wine Tasting evening went down a storm again last month. An evening to sample wines from around the world and learn about their origins whilst tasting an amazing five course menu! 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



LOVE IS IN THE AIR...

As we move into February there is a feeling of love in the air! To celebrate your loved one, why not treat them to our fantastic four course Valentines Day Menu? At £30 per person, our perfectly prepared menu offers Pil Pil Prawns and Chorizo and Red Wine Empanadas plus plenty more to tantalise your taste buds! You can impress the special person in your life with your generous gesture and also stop any arguments over the washing up, what's not to like?



THIS MONTH

WHAT'S ON: FEBRUARY

Febbruary is the month of love, pancakes and Chinese New Year! What a fantastic month to celebrate surviving January and maybe breaking your dry January resolution! The shortest month in the calendar means pay day will be arriving quicker plus it feels like the year is starting to gain momentum.

After the bustle of December, January may have been quiet for some but not for us! We have been thinking ahead and planning some exciting events for you. This month, our Italian Evening will be hosted by our very own Gian Luca! The night will be full of Italian flamboyance and sensational recipes to transport you to a sunnier climate. Continuing our theme of speciality evenings, next month we will be bringing you a French inspired dining sensation so keep an eye out for more information on social media and our website. Please also remember that our staff are finally getting their Christmas party this Month! A well deserved treat for a truly fantastic team.

Fabulous Eggs Florentine

INGREDIENTS

- 2 ready poached eggs
- 10g butter
- ¼ pint double cream
- 100g washed spinach
- 25g grated Parmesan
- ½ teaspoon grated nutmeg
- Salt and pepper to taste

Prep Time: 5 minutes

Cook Time: 10 minutes

Ready In: 15 minutes

INSTRUCTIONS

1. Place a frying pan over the heat and add the butter, nutmeg then spinach and cook down
2. Add cream and bring to the boil then turn off heat and season with salt and pepper.
3. In an oven proof dish add the 2 eggs then pour spinach mixture over,
4. Sprinkle with the Parmesan and put in a 180 degrees c/gas mark 4 pre heated oven for 5 minutes
5. Remove from oven and serve

