



CAFFÈ GRANDE

ABACO FEBRUARY 2020

Monthly Newsletter

Opening Times: Mon-Tue 7am-10pm, Wed-Thurs 7am-10.30pm, Fri-Sat 7am-11:30pm, Sun 7am-10pm.

WINE & FOOD EXTRAVAGANZA

*Amici e vini sono
meglio vecchi*

*Friends & wines
improve with age.*



Back by popular demand our fabulous wine and food extravaganza, join us for what is set to be a truly memorable evening. We will be tasting 6 superb wines chosen by our Sommelier, these will be accompanied by an exquisite menu, designed by our head chef Mark. So, please don't miss out book your place (and a taxi!) for the 26th of February by speaking one of our Baristas today.

LIVE MUSIC

SATURDAY 1ST FEBRUARY

Russell Shaun

Russell Shaun has swing music coursing through his veins. His repertoire includes the music of all the Rat Pack legends.

FRIDAY 7TH FEBRUARY

Haley Maria

A wonderfully talented vocalist with an extensive range of material. Hayley has gained a fantastic reputation.

Friday 14th Feb VALENTINES

Natalie McGrath

Amazing vocalist performing Jazz, Swing, Soul, Motown, Pop, Rock, R&B and a vast array of beautiful ballads.

Saturday 22nd Feb

Danny McCabe

Danny is passionate and fun performer with a powerful voice and an energetic guitar style, capable of starting a party on his own.

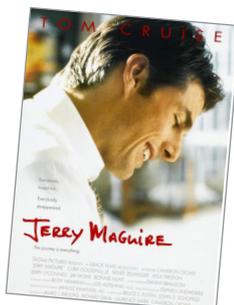
DATES FOR THE DIARY

TUESDAY 3RD MARCH

Pizza, Wine and Movie Night!

The perfect date night, pizza, wine, coffee and treats while watching the brilliant Jerry McGuire. This film had both critical and commercial success, it's a romantic comedy with a fairly sharp edge that will make you laugh and cry! Book now to avoid disappointment.

FOR MORE INFO EMAIL:
info@caffegrandeabaco.com



WEDNESDAY 25TH MARCH

GREEK NIGHT IS BACK!

Steeped in tradition, Greek cuisine has been greatly influenced by both Eastern and Western cultures. Think lemons, olives, slow cooked meat, & dips that are just to die for. Join us for our lively Greek evening on the 25th March, where we will be serving a mouth-watering four course menu. Opa!!!

NOT TO BE MISSED. BOOK NOW!
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TO PLATTER OR TAPAS?

That is the question!

*Monday to Wednesday can feel a bit like treading water, the weekend just seems just a bit too far away. Well not here, don't let those early week blues set in, join us for either our **Abaco Platter** or our **Abaco Tapas tree**.*

ABACO PLATTER

Our signature 20" board with a rustic combination of European meats, European cheese & crackers, meze, pâté, vegetable antipasti, caprese salad & sardines with warm Altamura bread and bread sticks. washed down with a bottle of our house wine for just £36.



ABACO TAPAS TREE

Handmade Italian meatballs, served in a rich tomato sauce caprese layered fresh vine tomatoes, Italian mozzarella, rocket and red onion mini chorizo Spanish chorizo, shallots and red peppers cooked in red wine king prawns cooked in garlic, lemon and chilli

Vegetable selection, Italian pitted olives, grilled artichokes, roasted peppers, al grecque mushrooms, balsamic onions, dolmades, pepperabica stuffed sweet peppers and cornichons.

Served with a selection of bread and a bottle of our lovely house wine just £38.