

EST. MMXI

# CAFFÈ GRANDE ABACO

## WINE OF THE MONTH

**R**ivani is a sparkling wine produced by Schenk Italian wineries situated in Trentino, Northern Italy. This particular wine makes the perfect aperitif or can accompany 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 21.00PM

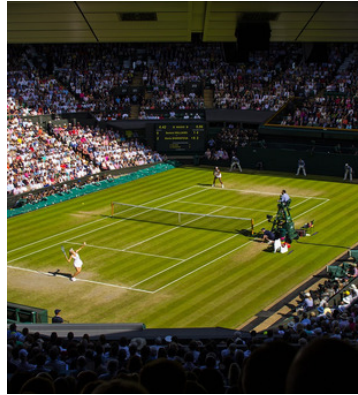
Drinks: 22.30PM

Friday - Saturday:

Food: 21.30PM

Drinks: 23.00PM

## GAME, SET AND MATCH!



**Y**es Wimbledon is back again for another year! It's the oldest tennis tournament in the world, and is regarded by many as the most prestigious. From the famous outburst of John McEnroe to the impromptu singalong by Cliff Richards, there is always something to make this event the one to watch. In true style, make sure you soak up the atmosphere with plenty of strawberries and cream and of course this wouldn't be complete without a glass or two of Pimms! Happy Wimbledon everyone!



## WHAT'S ON: JULY

**J**uly is the month where our overseas friends celebrate their independence! On this side of the water though, we are celebrating that it is finally school holidays and everyone can get a well deserved break. We are also hoping for some lovely sunshine and lots of opportunities to be outdoors. We also have plenty of things going on to quench your thirst and keep the whole family happy!

Our recent Scandinavian Evening went down a treat and our authentic dishes of gravadlax, pickled mackerel and toast Skagen not only looked amazing but tasted amazing too! Our Italian Evening is back on the 16th July then we have our Greek and French Evenings coming up in September! Book soon to avoid disappointment as they do fill up fast plus keep an eye out for more information on social media and our website.

# Easy huevos rancheros

## INGREDIENTS

Ingredients \* 2 people

- 2 tbsp vegetable oil or sunflower oil
- 2 corn tortilla wrap
- 2 egg
- 400g can black beans, drained
- juice 1 lime
- 1 ripe avocado, peeled and sliced
- 100g feta, crumbled
- hot chilli sauce (we like sriracha)

**Prep Time: 5 minutes**

**Cooking time: 10 minutes**

**Ready In: 15 minutes**

## INSTRUCTIONS

1. Heat the oil in a frying pan over a high heat. Add the tortilla and fry for 1-2 mins on each side until crisping at the edges. Transfer to a plate.
2. Crack the egg into the pan and cook to your liking.
3. Meanwhile, tip the beans into a bowl, season and add a squeeze of lime, then lightly mash with a fork.
4. Spread the beans over the tortilla, top with the egg, avocado, feta and chilli sauce.
5. Squeeze over a little more lime juice just before eating.

