


CAFFÈ III GRANDE
MMXI
ABACO

EVENING MENU

*Passione
e gusto*

PASSION & TASTE

PLEASE ORDER AS REQUIRED · FOOD AND DRINK WILL ARRIVE AS PREPARED
PLEASE NOTE WE ARE UNABLE TO OFFER ANY ALTERNATIVES TO OUR MENU · THANK YOU

COCKTAILS

CHAMPAGNE

Joseph Perrier Cuvee Royale - £49.00

½ Bottle - £26.50

Glass (125ml) - £9.50

SEE OUR EXTENSIVE DRINKS MENU FOR A FULL LIST
OF BEERS, WINES AND CHAMPAGNES.

CHAMPAGNE COCKTAILS - £10.95

All made with Joseph Perrier Cuvee Royale.

KIR ROYAL - Crème de Cassis.

PIMMS ROYAL - Pimms.

BELLISSIMO - Amaretto.

BELLINI - Peach Puree.

SPARKLING COCKTAILS

All of the above Champagne Cocktails are also
available with Prosecco. - £8.95

APEROL SPRITZ - Prosecco, Aperol and Soda. - £8.95

LIMONCELLO SPRITZ - Prosecco, Limoncello, and Soda. - £8.95

HUGO SPRITZ - St Germain (elderflower),
Prosecco, Soda, Fresh Mint. - £8.95

ITALIAN 75 - Aviation Gin, Limoncello,
San Giuseppe Prosecco. - £9.50

CLASSIC COCKTAILS

NEGRONI - £9.75

London Dry Gin, Campari, Martini Rosso and Ice.

ABACO OLD FASHIONED - £9.75

Woodford Reserve Bourbon, Mr Black's Coffee Liqueur, Orange
Bitters, Brown Sugar.

CLASSIC MARTINI - £9.75

Vodka/London Dry Gin, Dry Martini.

ABACO ESPRESSO MARTINI - £10.00

Made in collaboration with Defiance Gin.
Café Seville Espresso Gin, Kalua, Double Espresso, Sugar Syrup.

ESPRESSO MARTINI - £9.75

Kahlua, Vodka, Espresso.

PORNSTAR MARTINI - £9.75

Vanilla Vodka, Passoa, Passionfruit Puree, Lime,
Sugar Syrup, Prosecco.

CLASSIC MOJITO - £9.75

Bacardi, Mint, Lime, Brown Sugar, Soda.

AMARETTO SOUR - £9.75

Amaretto, Lemon, Sugar Syrup, Angostura Bitters,
Maraschino Cherry.

ABACO CLASSICS

KING PRAWN PUTTANESCA LINGUINI Sautéed king prawns, £15.95
tomato sauce, capers, anchovies, olives, sweet peppers, chilli, parsley,
lemon, garlic and linguini. **Vegan alternative available - £11.95**

BEEF BOURGUIGNON Slow cooked beef, mushrooms, pancetta, £15.95
onions & garlic in a rich red wine sauce with creamed potatoes.

MOROCCAN LAMB TAGINE Handmade Moroccan lamb tagine £16.75
with couscous served with yoghurt and warm pitta bread.

BAKED CHEESE (V) Oven baked Camembert Le Fin Normand, £14.50
baked with garlic, rosemary and white wine, served with a basket
of warm bread.

BEETROOT AND BUTTERNUT SQUASH WELLINGTON (V) £13.45
Chunky beetroot and butternut squash in a sweet and sharp balsamic chutney
wrapped in a golden baked puff pastry lattice with sautéed tenderstem broccoli
and toasted almonds.

SPANISH TORTILLA (V) Half £7.95 Full £11.50
Half or full Spanish tortilla with mixed leaf salad and chilli jam.
Add cheese + £2.00, bacon + £2.95.

ALL OF THE ABOVE DISHES HAVE A 20 MINUTE WAITING TIME

SALADS

GREEK (V) - Greek Feta, cucumber, tomatoes, red onion, £7.95 TO GO £12.95 IN
pitted olives, oregano on rocket with red pepper hummus,
dolmades and warm pitta. **Add - sliced chicken breast £3.50**

MOROCCAN BUDDHA BOWL (V) £7.95 £12.95
Spiced herb cous cous with avocado, pickled beets, hummus, roast sweet
potato, sesame, white beans, onions, cucumber, tomato, rocket with a raisin
and caper emulsion. **Add - sliced chicken breast £3.50 or smoked salmon £4.25**

TUNA NICOISE £7.95 £12.95
Tuna flakes, cannellini beans, fresh tomatoes, olives, soft boiled egg,
potatoes, rocket leaf and basil pesto.

CHICKEN CAESAR £7.95 £12.95
Oven roasted chicken breast, bacon, anchovies, shaved parmesan,
soft boiled egg on baby gem lettuce served with garlic croutons
and Caesar dressing.

CAPRESE (V) Layered fresh vine tomatoes, Italian Mozzarella, £5.50 £7.95
rocket and red onion, drizzled with olive oil.

MIXED LEAF SALAD - Mixed salad leaves, red onion, £3.95 £4.95
sweet peppers, cucumbers, tomatoes tossed in french dressing.

CHILDREN'S

Cucumber, celery and tomatoes with chick pea hummus £3.95

Spaghetti Bolognese with grated Parmesan £7.50

Margherita Pizza (available from 12pm) £7.50

SANDWICHES - All served hot or cold, on white or brown bread, £4.95
with crisps. Cheese, chicken, ham, bacon or tuna.

MEAL DEAL - Choice of pizza, spaghetti bolognese, sandwich or toastie, £7.95
with a fruit bar, or wafer and either water, chocolate/strawberry milkshake,
orange juice or apple juice.

All for children aged 12 and under



IF YOU HAVE ANY ALLERGEN QUERIES OR DIETARY REQUIREMENTS PLEASE SPEAK TO A BARISTA
DUE TO A SHORTAGE OF PRODUCTS FROM OUR USUAL SUPPLIERS WE CANNOT 100% GUARANTEE OUR DISHES ARE FREE FROM ALLERGENS

-- SPECIALITY BOARDS --

MEAT PLATTER - A selection of European meats, **£11.45**
served with fig relish and warm Altamura bread.

NAPOLI - Italian large grained salami with a subtle smoked flavour and piquant black pepper.

SERRANO - Spanish sliced ham aged 15 months with a dense and meaty flavour.

SALAMI MILANO - A sweet delicate salami with a well defined aroma and mild flavour.

FINOCCHIONA - Tuscan pork salami with a soft texture, flavoured with fennel.

CHEESE BOARD (V) A selection of European cheeses served with **£11.95**
balsamic onion with plum and apple chutney and an assortment of fine crackers.

FRENCH COMTE - Hard mellow fruity cheese with a pale yellow colour.

ITALIAN TALEGGIO - Semi soft Italian ripened cheese with a strong aroma with a mild fruity tang.

FOWLERS SAGE DERBY - A smooth creamy derby cheese marbled with a delicate sage infusion.

CROXON MANOR WENSLEYDALE - A firm creamy cheese with a slightly sweet and also tart flavour.

ITALIAN GORGONZOLA DOP - A rich blue veined cheese with a nutty aroma and a mild sweet taste.

CHARCUTERIE BOARD **£19.95**
Both of our fine selections of meats and cheeses served on one board.

VEGETABLE ANTIPASTI (V) **£9.95**
Roasted Mediterranean vegetables, chargrilled artichokes, red pepper humous, rosemary grissini, tomato bruschetta, pickles, olives and Greek dolmades.

ANTIPASTI CHEESE BOARD **£19.95**
Both of our fine selections of antipasti and cheeses served on one board.

MEZZE (V) - Trio of Greek mixed pitted olives, chickpea hummus **£7.75**
and Spanish aioli served with warm pittas.

PATÉ - Chicken liver and cognac paté served with caramelised **£8.50**
onion chutney, mixed leaf salad and warm crusty bread.

-- ABACO PLATTER --

Our signature 20" board with a rustic combination of
European meats, European cheese & crackers, mezze, paté,
vegetable antipasti, Caprese salad & sardines with a selection
of warm breads and bread sticks.

£39.00

SUN - WED £45 WITH BOTTLE OF HOUSE WINE

-- DELI TAPAS SELECTION --

BRUSCHETTA (V) - Garlic toasted semolina bread with chopped **£7.95**
vine tomatoes, shallots, sweet basil. **Add - Serrano Ham £2.50**

BREAD & BALSAMIC VINEGAR - Freshly baked breads **£5.95**
with extra virgin olive oil and aged balsamic vinegar.

ITALIAN OLIVES MIX **£4.95** **ROSEMARY & CHILLI NUTS** **£4.75**

Non-pitted nocerella, cerignola & black gaeta

GREEK OLIVES MIX **£4.50** **BALSAMIC BOLLOTA ONIONS** **£3.75**

Pitted Gordal, Kalamata & Halkidiki

DOLMADES **£3.75** **SARDINES IN TOMATO SAUCE** **£3.75**

PETIT SAUCISSON with chilli jam **£3.95** **ARTICHOKEs** **£3.95**

TRUFFLE CRISPS **£3.75** **BREAD STICKS & AIOLI** **£3.95**

with truffle and black pepper mayonnaise **CORN TORTILLAS** **£4.50**
& **GUACAMOLE**

-- CAKES --

A selection of Italian and homemade cakes

TORTE DELLA NONNA (V) **£3.95**
A Tuscan short crust pastry filled with a silky lemon pastry cream,
topped with pine nuts and dusted in icing sugar.

BELGIAN WAFFLE (V) - Warm Belgian waffle served with your choice **£5.95**
of cream, maple syrup, Nutella. Or add bacon + £2.95.

PANCAKES - Served with your choice of cream, maple syrup, **£5.95**
Nutella. Or add bacon + £2.95.

ABACO MANDORLA CHOCOLATE BROWNIE **£3.95**
Delicious chocolate brownie made with 75% single origin
Tanzanian dark chocolate, caramelised almonds & figs.
Made by Alex from Flitcroft's Bakery in saddleworth.

TIRAMISU **£3.95**
Layered dessert with coffee sauce, sponge cake soaked in coffee,
mascarpone cream and cocoa powder.

BLACK SHEEP ALE STICKY TOFFEE PUDDING **£5.95**
Served warm with butterscotch sauce and pouring cream. **Add - ice cream £2.00**

AGA BAKED CAKES **From £3.95**
Slice of carrot, victoria or lemon drizzle.
Made in Saddleworth using a secret family recipe.

FLOWERPOT MUFFINS - Triple chocolate, blueberry or seasonal muffins. **£3.95**

VEGAN / GLUTEN FREE OPTION (V) **£3.95**
Please ask a Barista for more information on today's gluten free option.

FRUIT & NUT GRANOLA (V) **£3.95**

TARTA DE SANTIAGO (V) **£3.95**
A traditional Spanish, soft, light almond tart lightly dusted in icing sugar
to mark the cross of Cruz de Santiago which gives the cake its name.

HOME BAKED SCONE with Longley Farm butter **£3.95**
Why not add a pot of Bonne Maman jam - **£0.90**, honey - **£0.90**,
marmalade - **£0.90** or clotted cream - **£1.00**.

PASTEL DE NATA **£2.50**
Portuguese egg tart pastry dusted with cinnamon.
Created before the 18th century by monks at the Jerónimos Monastery.

CAFE GOURMAND (ROMAIN) **£7.75** for 1 - **£14.50** for 2
Pastel de Nata, fig and almond brownie, Tarta de Santiago, served with
Abaco single origin French Press Coffee.

ABACO DESSERT PLATTER **£16.95**
Selection of classic Abaco treats, served with sauces, ice cream,
berries and honeycomb.

Why not add cream (+ £0.45) or berries (+ £2.50) to any of our cakes?

-- FREDDO'S --

A selection of iced coffees made the traditional way. **from £2.85**
FREDDO ESPRESSO | FREDDO LATTE | FREDDO CAPPUCCINO | FREDDO MOCHA

-- ICE CREAM --

ITALIAN ICE CREAM TUB - Choose from Vanilla Pod, **From £3.50**
Wild Strawberry, Salted Caramel, Luxury Chocolate,
or Vegan Passionfruit & Mango. *Please ask a Barista for more information.*

ABACO SUNDAE - Mandorla ice cream (dark chocolate, fig and **£6.95**
almond), chocolate sauce, vanilla cream, amaretti biscuits and honeycomb.

CLASSIC AFFOGATO - Madagascan vanilla ice cream, **£4.95**
Doppio Espresso Ottimo IV, Amaretti biscuit.

ABACO AFFOGATO - Mandorla chocolate ice cream, **£5.95**
caramelized almonds, figs, Doppio Superiore VIII Espresso, Cannoli biscuit.

-- WELCOME TO ABACO --

*Whether you're joining us for a coffee, cocktail, cake or a meal,
this quick guide will help you get your order.*

HOW TO ORDER

Once you are ready to place your order please inform a server who will take your order and payment at your table.

For additional drinks, cakes or snacks, you can order directly from our website, visit caffegrandeabaco.com or scan the QR code below (or on your table number) which will take you directly to our website.



PLEASE NOTE

ALL FOOD AND DRINK WILL ARRIVE WHEN PREPARED

If you would prefer your food to arrive as a starter, main or dessert, please order each dish as and when you are ready for it.

If you have any allergen queries or dietary requirements please speak to a Barista.

We are now a cashless premises and do not carry any cash on site. If you would like to open a tab, we take a debit/credit card and store it in an individual card safe, a key to the safe will be given to you in exchange, where only you will have access.

THANK YOU FOR YOUR CONTINUED SUPPORT · BON APPETITO



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