


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 - £47.00

½ Bottle - £24.00

Glass (125ml) - £8.75

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

CHAMPAGNE COCKTAILS - £10.00

All made with Joseph Perrier Cuvee Royale.

KIR ROYAL - Crème de Cassis.

PIMMS ROYAL - Pimms.

BELLISSIMO - Amaretto.

FRAGOLINO - Fragoline Di Bosco.

BELLINI - Peach Puree.

SPARKLING COCKTAILS - £8.25

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

APEROL SPRITZ - Prosecco, Aperol and Soda.

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

CLASSIC COCKTAILS

EMPRESS GIN 1908 COLLINS - £8.75

Empress Gin, Pink Grapefruit, Sugar Syrup, Soda.

NEGRONI - £8.25

London Dry Gin, Campari, Martini Rosso and Ice.

No. 73 - £8.75

Havana Dark Rum Añejo 7, Cranberry, Strawberry and Lime.

ABACO OLD FASHIONED - £8.25

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

CLASSIC MARTINI - £8.25

Vodka, Dry Martini.

ABACO FLIGHT CLUB (DEFIANCE) ESPRESSO MARTINI - £9.00

Jet Fuel Gin Espresso, Kalua, Martini.

ESPRESSO MARTINI - £8.75

Kahlua, Vodka, Espresso.

COSMOPOLITAN - £8.75

Gran Marnier, Vodka, Cranberry, Lime.

CLASSIC MOJITO - £8.75

Havana Club Añejo Especial, Mint, Lime, Brown Sugar, Soda.

DARK & SMOKY - £8.75

Merser & Co Rum aged 12 years, Smoky Ginger Ale, Lime.

PIMMLET - £8.25

Pimms No.1, London Dry Gin, Lime, Sugar Syrup.

ABACO CLASSICS

ITALIAN MEATBALLS - Handmade Italian meatballs in a rich tomato sauce with spaghetti pasta, aged Parmesan and basil. £12.95

KING PRAWN PUTTANESCA LINGUINI £14.95

Sautéed king prawns, tomato sauce, capers, anchovies, olives, sweet peppers, parsley, lemon, garlic and linguini.

BEEF BOURGUIGNON £13.95

Slow cooked beef, mushrooms, smoked bacon, onions & garlic in a rich red wine sauce with creamed potatoes.

MOROCCAN LAMB TAGINE - Handmade Moroccan lamb tagine with couscous served with warm pitta bread. £14.25

BAKED CHEESE (V) - Oven baked Camembert Le Fin Normand £13.50

Why not try our seasonal* Swiss Vacherin Mont D'or £16.75

oven baked with rosemary, garlic & white wine.

*Vacherin Mont D'or only available September - March.

VEGAN MEDITERRANEAN VEGETABLE TART (V) £9.95

Crisp basil and maize tart case, filled with roasted Mediterranean vegetables, topped with a basil and pumpkin seed crumb.

SPANISH TORTILLA (V) Half £6.95 Full £9.95

Half or full Spanish tortilla with mixed leaf salad and chilli jam.

ALL OF THE ABOVE DISHES HAVE A 20 MINUTE WAITING TIME

SALADS

All salads, except Caesar are dressed with extra virgin olive oil.

GREEK (V) - Greek Feta, cucumber, tomatoes, red onion, £7.45 ^{OUT} £11.45 ^{IN}
pitted olives, on rocket with red pepper hummus, dolmades and warm pitta.

Add - sliced chicken breast £3.50

MOROCCAN BUDDHA BOWL (V) £7.75 £12.00

Spiced herb cous cous with avocado, pickled beets, hummus, roast sweet potato, sesame, white beans, cucumber, tomato, rocket with a raisin and caper emulsion. Add -sliced chicken breast £3.50 or smoked salmon £4.25

TUNA - Tuna flakes, Cannellini beans, fresh tomatoes, £7.25 £11.25
red onion, roasted red peppers, served on mixed leaf with warm Altamura bread.

CAESAR - Oven roasted chicken breast, bacon, anchovies, £7.75 £12.95
shaved parmesan, soft boiled egg on baby gem lettuce served with garlic croutons & Caesar dressing.

CAPRESE (V) £4.95 £6.95
Layered fresh vine tomatoes, Italian Mozzarella, rocket and red onion.

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 £2.95

Spaghetti Bolognese with grated Parmesan £6.95

Margherita Pizza £6.95

SANDWICHES - All served hot or cold, on white or brown bread, with crisps. Cheese, chicken, ham, bacon or tuna. £4.50

MEAL DEAL - Choice of pizza, sandwich or toastie, with a fruit bar, or wafer and either water, chocolate milkshake, orange juice or apple juice. £7.75



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 £9.95

A selection of European meats, 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.

COPPA DI PARMA - Lean cuts of pork meat, mildly spiced using traditional curing methods.

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

CHEESE BOARD (V) £8.95

A selection of European cheeses served with 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.

BLACKSTICK BLUE - A mild orange coloured cheese, smooth and creamy with a tangy finish.

GOLDEN CROSS GOATS CHEESE - Charcoal coated, aged semi-soft cheese with a mild zesty flavour.

LONG CLAWSON WHITE STILTON - A pure white stilton, only aged 4 weeks with a light, fresh flavour and crumbly texture.

CHARCUTERIE BOARD £18.75

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 and Greek dolmades.

MEZZE (V) - Trio of Italian mixed pitted olives, £6.95

Greek chickpea hummus and Spanish aioli served with warm pittas.

PATÉ - Chicken liver and cognac paté served with caramelised £7.95

onion chutney, mixed leaf salad and warm crusty bread.

BREAD BOARD (V) £5.95

A selection of freshly baked breads with aged balsamic vinegar, extra virgin olive oil & rustic bread sticks with authentic Spanish alioli.

BRUSCHETTA (V) - Garlic toasted semolina bread with chopped £7.95

vine tomatoes, shallots, sweet basil.

-- ABACO PLATTER --

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

£35.00

SUN - WED £45 WITH BOTTLE OF HOUSE WINE

-- DELI TAPAS SELECTION --

ITALIAN MIXED OLIVES	£4.95	SIENNA ROSEMARY AND CHILLI NUTS	£3.95
GREEK MIXED OLIVES WITH ROSEMARY AND GARLIC (SML)	£3.95	BALSAMIC BOLLOTA ONIONS	£3.25
DOLMADES	£2.95	SARDINES IN TOMATO SAUCE	£3.50
PETIT SAUCISSON x 5	£3.75	ARTICHOKES	£3.50
		BREAD STICKS & AIOLI	£3.50

-- CAKES --

A selection of Italian and homemade cakes

TORTE DELLA NONNA (V)

A Tuscan short crust pastry filled with a silky lemon pastry cream, topped with pine nuts and dusted in icing sugar.

£3.85

BOLO DE ARROZ (V)

Individual Portuguese rice cake, traditionally served warm.

£2.95

BELGIAN WAFFLE (V)

Warm Belgian waffle served with cream, maple syrup or Nutella.

£5.75

ABACO MANDORLA CHOCOLATE BROWNIE

Delicious chocolate brownie made with 75% single origin Tanzanian dark chocolate, caramelised almonds & figs.

£3.95

Made by Alex from Flitcroft's Bakery in saddleworth.

TIRAMISU

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

£3.75

TARTE FINE AUX POMMES

Classic warm apple tart finish with vanilla bean ice cream and caramel sauce.

£4.95

AGA BAKED CAKES

Slice of carrot, victoria or lemon drizzle.

From **£3.85**

Made in Saddleworth using a secret family recipe.

FLOWERPOT MUFFINS - Triple chocolate, blueberry or seasonal muffins. £3.25

VEGAN / GLUTEN FREE OPTION (V) £3.75

Please ask a Barista for more information on today's gluten free option.

FRUIT & NUT GRANOLA (V) £3.50

TARTA DE SANTIAGO (V)

A traditional Spanish, soft, light almond tart lightly dusted in icing sugar to mark the cross of Cruz de Santiago which gives the cake it's name.

£3.85

HOME BAKED SCONE with Longley Farm butter £3.75

Why not add a pot of Bonne Maman jam - **£0.75**, honey - **£0.75**, marmalade - **£0.75** or clotted cream - **£1.00**.

PASTEL DE NATA

Portuguese egg tart pastry dusted with cinnamon.

£1.95

Created before the 18th century by monks at the Jerónimos Monastery.

CAFE GOURMAND (ROMAIN)

£7.50 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

Selection of classic Abaco treats, served with sauces, ice cream, berries and honeycomb.

£15.95

Why not add cream (+ £0.45) or berries (+ £2.00) to any of our cakes?

-- FREDDO'S --

A selection of iced coffees made the traditional way.

from **£2.45**

FREDDO ESPRESSO | FREDDO LATTE | FREDDO CAPPUCCINO | FREDDO MOCHA

-- ICE CREAM --

ITALIAN ICE CREAM - Choose from Madagascan Vanilla, From £2.00

Honeycomb, Belgian Chocolate, Mandorla, Passion Fruit Mango V, Caffè Espresso, Raspberry Ripple. Please ask a Barista for more information.

ABACO SUNDAE - Mandorla ice cream (dark chocolate, fig and £6.25

almond), chocolate sauce, vanilla cream, amaretti biscuits and honeycomb.

CLASSIC AFFOGATO - Madagascan vanilla ice cream, £4.75

Doppio Espresso Ottimo IV, Amaretti biscuit.

ABACO AFFOGATO - Mandorla chocolate ice cream, £5.25

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



Caffè Grande Abaco
High Street
Uppermill
OL3 6AP
caffegrandeabaco.com

