

EST. MMXI

CAFFÈ GRANDE ABACO

POPS-ICLES & ICE CREAM!

Our Ice Cream counter is back! Don't forget you can now grab a tasty ice cream from us on our lower ground floor. Available all day in a variety of flavours. We also have back in stock the fantastic POPS! Refreshing, fruity, delicious and alcoholic, they are definitely worth a try.



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

START MAY THE RIGHT WAY...



We start the month with our favourite time of the year, it's UK Coffee Week! This event is a week-long celebration of coffee which aims to raise funds for Project Waterfall - an initiative delivering clean water, sanitation and education to coffee-growing communities across the world. For every coffee purchased with us this week, we will be donating 5p to this great charity so enjoy a coffee and make a difference @UKcoffeeweek @projectwaterf



WHAT'S ON: MAY

We love May! The ducklings can be seen on the river, the lambs can be heard in the fields and the bluebells along the canal are in full bloom! As always, we also get to enjoy two bank holidays, which break up the long month - let's hope for some nice weather too. This month, our specialty dining evening is a celebration of all things Spanish! After the huge success of our Greek Evening we are very excited for our Spanish Evening so watch this space to hear more about this sold out event. Our next event is already in the diary too. Book now to join us on the 18th June for a mouth watering four course menu combining thousands of years of tradition with unique tastes from all over Scandinavia. If you haven't attended one of specialty evenings yet then make sure you do, they are a treat not to be missed. Keep an eye out for more information on social media and our website.

Watermelon mint granite

INGREDIENTS

Serves 8. Serve with Gin or Vodka and fresh Watermelon

- 1 whole water melon
- 450g castor sugar
- 2 lime juice and zest
- 10 leaves fresh mint

Prep Time: 5 minutes

Ready In: 3 hours (to including cooling time)

INSTRUCTIONS

1. Peel watermelon and roughly cut into chunks
2. Place melon and all other ingredients into a bowl and blend till sugar is dissolved
3. Push the mixture through a course sieve
4. Pour remaining mixture into a large flat tray and freeze till very firm
5. When firm scrape all the granite with a fork and then store in a container for when ready for serving

