



Christmas @ Cubana BOTTOMLESS BRUNCH



**EVERY SATURDAY
AND SUNDAY AFTERNOON
THROUGHOUT DECEMBER**

At Cubana, it's so much more than just the fabulous drinks on offer!!

We wanted to raise the bar with our unique BB offering and provide a package which includes a substantial and wide selection of top-quality food. Our talented chefs have put together a delicious combination of Spanish and Latin brunch dishes for you all to enjoy alongside the usual on tap supply of Prosecco, Sangria, Wines, Beers and more. Christmas Bottomless Brunch is available every Saturday & Sunday from Saturday 29 November to Sunday 29 December 2024.



**CHOOSE TWO DISHES FROM OUR MOUTH WATERING BRUNCH MENU
AND WE'LL KEEP THE DRINKS FLOWING...**

SITTING TIMES

Choose a start time below and enjoy a top quality 'one hour 45 minute' indulgence:

1	12:00pm to 1:45pm
2	1:30pm to 3:15pm*
3	2:00pm to 3:45pm*
4	3:00pm to 4:45pm

***On Saturdays the 1.30pm to 3.15pm and the 2.00pm to 3.45pm sittings are only available for customers selecting option C - one of our 'Live Music' packages.**

***On Sundays, the 1.30pm to 3.15pm and the 2.00pm to 3.45pm sittings are also available for customers selecting:
Option A - the 'Prosecco' package or
Option B - the 'Prosecco Plus' package.**

Please note we will require a £10 deposit per person to secure your booking

NON-ALCOHOLIC BOTTOMLESS BRUNCH PACKAGE

We also provide an alcohol free option serving non-alcoholic drinks (prosecco, cocktails, wines and beer) - the prices above are discounted by £5 for this package

PACKAGES AND PRICING



PROSECCO

£34.00 PER PERSON SITTING 1 - SAT & SUN
SITTINGS 2 & 3 - SUNDAYS ONLY
SITTINGS 4 - SAT & SUN

Prosecco, Mimosa (with orange juice), Bellini (with peach purée), and a selection of soft drinks.



PROSECCO PLUS

£39.50 PER PERSON SITTING 1 - SAT & SUN
SITTINGS 2 & 3 - SUNDAYS ONLY
SITTINGS 4 - SAT & SUN

Prosecco, Mimosa, Bellini, Bandarra Spritz (Barcelona's Aperol), Sangria (red or white), Wine - Pinot Grigio (white or blush) or Montepulciano (red), Corona/Super Bock bottled beer and a selection of soft drinks.



LIVE MUSIC PACKAGES

£39.00 PER PERSON PROSECCO & LIVE MUSIC
£44.50 PER PERSON PROSECCO PLUS & LIVE MUSIC
SITTINGS 2 & 3 - SATURDAYS ONLY

Either of the above 'Prosecco' or 'Prosecco Plus' packages PLUS... a live performance from one of Cubana's fabulous solo musicians, enjoy an afternoon of smooth, easy listening vibes or a mix of upbeat popular classics depending on when you visit. Soul, Funk, Jazz, Blues, R&B, Pop and more!

Cubana Bottomless Brunch is only available for the whole table, with guests receiving one hour and 45 minutes of bottomless fun. Each guest may order two dishes from the brunch menu. There is an additional charge for side dishes, additional brunch dishes, desserts and ice creams and liquor coffees. Drinks are unlimited from those drinks listed within the selected option (within the one hour 45 min time slot). All tables are required to choose the same drinks package. Guests may only order one drink per person at a time - the last drinks order should be no later than 5 minutes before the end of the booking slot. Please drink responsibly.

Cubana's Christmas Bottomless Brunch is available every Saturday & Sunday from Saturday 29 November to Sunday 29 December 2024

> BOOKINGS FOR BOOKINGS, PLEASE **CLICK HERE** TO COMPLETE THE ENQUIRY FORM

YOU CAN ALSO CALL ON **01142 760475** OR EMAIL US **info@cubanatapasbar.co.uk**

...LET THE INDULGENCE BEGIN!

MENU

A few minutes after you're seated at your table, we'll bring you a refreshing glass of Prosecco together with the following perfect appetiser:

PAN Y TOMATE [V]

Spanish sourdough (masa madre) bread slightly toasted and topped with a grated fresh tomato and extra virgin olive oil. Served with sides of Serrano ham and Galician "Tetilla" cheese.

Then it's brunch time...

Choose two tapas dishes per person from the following selection of hot or cold dishes:

Christmas
@ Cubana
BOTTOMLESS
BRUNCH



COLD TAPAS

ENSALADA DE FETA [V] GF

Greek style salad made with Feta cheese, tomatoes, cucumber, fresh chillies & olive oil

BURRATA Y TOMATE [V] GF

Burrata, soft creamy cheese made from Buffalo milk, mozzarella and cream finished with cherry tomatoes and a basil emulsion

SELECCIÓN DE QUESOS [V]

A selection of Spanish cheeses -Mahon, Tetilla and Manchego served with picos breadsticks

BOQUERONES GF

Anchovy fillets marinated in chilli, parsley, garlic and lemon dressing

HOT TAPAS

GAMBAS TIGRES

Breaded tiger prawns served with a tangy garlic mayonnaise

ALBÓNDIGAS GF

Cubana's famous meatballs made with fresh minced beef and coriander served in a tomato sauce

CHORIZO GF

Flavoursome pan fried Spanish sausage made in La Rioja

RISOTTO CON SETAS [V] GF

Wild mushroom risotto made with Arborio rice, white onion, olive oil and parsley topped with shavings of rennet free Parmesan cheese

TORTILLA ESPAÑOLA [V] GF

Wedges of traditional Spanish omelette made with free range eggs, potatoes and onions - fresh from the pan!

PINCHO DE POLLO GF

Grilled chicken breast pieces marinated with garlic, cumin and paprika served with red peppers on a skewer

PAVO Y CHORIZO GF

Tender turkey pieces, Spanish chorizo sausage, sliced red peppers cooked in a creamy tomato and paprika sauce

PIMIENTOS Y HUEVO CON PATATAS CRUJIENTES [V] GF

Crispy potatoes sauteed with red peppers topped with a free range egg

PATATAS DULCES Y PIMIENTOS [V] GF

Roasted sweet potatoes and red peppers with a hint of chilli, garlic, herbs & spices

SALTEADO DE CHAMPIÑONES AL AJILLO [V] GF

Sautéed garlic mushrooms cooked with fresh thyme and a touch of white wine

BERENJENAS AL HORNO [V] GF

Oven baked aubergine layers cooked with a fresh tomato and rennet free parmesan cheese sauce

ASADO DE VERDURAS [V] GF

A selection of fresh roasted mediterranean vegetables tossed in olive oil and balsamic vinegar

PINCHO DE VERDURAS [V] GF

Grilled mediterranean vegetables marinated in fresh coriander, mint, garlic oil & lemon juice, served on a skewer

ESPÁRRAGOS TRIGUEROS [V] GF

Grilled asparagus served on a bed of spinach, tomatoes and manchego cheese

PIMIENTOS RELLENOS [V] GF

Roasted red pepper stuffed with wild mushroom and spinach and topped with melted Tetilla cheese

CROQUETAS DE JAMON

Deep-fried croquets made with a blend of ham and béchamel sauce

Additional dishes over and above the two included in the brunch package can be added at the cost of £6 per dish

[V] Vegetarian

 Vegan

GF Not made with gluten-containing ingredients

VEGAN MENU: Vegan guests within your group may prefer to choose two tapas dishes from our regular vegan menu offering an extensive selection of suitable tapas dishes.

[> See our Vegan menu here](#)

Our dishes are freshly prepared on the premises using the finest and freshest of ingredients.

Please be aware that some of our food contains certain ingredients/substances to which you may be allergic.

Further information is available from our staff.

SIDES, SWEETS & LIQUEURS

All of the sides and sweet/dessert dishes listed on this page are available to order as extras. Please note all dishes listed on this page are NOT included within the Bottomless Brunch package.



SIDES

PATATAS BRAVAS [V] GF

The Spanish old favourite - fried potatoes topped with a spicy tomato sauce
£5.95

PATATAS MANSAS [V] GF

Fried potatoes lightly dusted with paprika and served with a garlic mayonnaise dip
£4.85

ARROZ CON VERDURAS [V] GF

Long grain rice cooked with mixed vegetables
£4.45

PAN [V]

Rustic artisan ciabatta bread served with a slightly spicy olive oil and balsamic vinegar dip
£3.95

FANCY SOMETHING SWEET?

CLASSIC CHURROS [V]

Spanish fried dough pastry dusted in sugar and served with your choice of chocolate, honey or Dulce de leche dipping sauce

2 Churros & 1 Sauce **£3.95**

6 Churros & 2 Sauces **£9.95**

10 Churros & 3 Sauces **£15.95**



TARTA DE CREMA CATALANA

A beautiful combination of caramel and creaminess - Ricotta and Mascarpone cream finished off by a grilled cracker crust of sugar and cinnamon.

£6.95

LUXURY DARK CHOCOLATE TRUFFLE TORTE

Smooth and silky chocolate sponge & Belgian chocolate truffle mousse with a fine mirror chocolate finish.

£6.95

LOTUS BISCOFF CHEESECAKE

A beautifully vegan creamy cheesecake filling between a buttery biscuit base and topped with Lotus Biscoff crumbs, finished with caramelised biscuit sauce.

£7.50

INDULGENT CHOCOLATE BROWNIE GF

A delightful gluten free brownie with dark and white chocolate chunks finished off with a rich chocolate sauce and a scoop of vanilla ice cream.

£7.95

ADD ANY SCOOP OF ICE CREAM TO EITHER OF THE ABOVE DESSERTS FOR £2.75

YORVALE AWARD WINNING ICE CREAM

Yorvale products have been made on the family farm for almost 30 years. The Milk from our small herd of Friesian cows is transported less than a 100 metres every day to the Yorvale dairy. Here it is mixed with carefully selected natural ingredients to produce our rich and creamy ice cream.

FLAVOURS

Vanilla / Vegan Coconut Chocolate / Raspberry Cheesecake / Double chocolate chip / Salted Caramel / Strawberry / Rum and Raisin

TWO GENEROUS SCOOPS OF ANY FLAVOUR £6.00

ALL NATURAL SORBET

Yorvale has a range of real fruit, naturally flavoured sorbets that are perfect for all occasions.

FLAVOURS

Mango / Lemon & Lime / Passion fruit

TWO GENEROUS SCOOPS OF ANY FLAVOUR £6.00

LIQUEUR COFFEE

All served tall with plenty of liqueur and a fresh, whipped cream float. **ALL £7.00**

CUBAN CALYPSO

Havana Club Especial Rum & Kahlua

KEOKE

Brandy & Dark Creme de Cacao

CAFÉ MENDOZA

Reposado Tequila & Kahlua

[V] Vegetarian

 Vegan

GF Not made with gluten-containing ingredients