

Bienvenidos a Qubana!

Enjoy Cubana's authentic Cuban surroundings, our unique Cuban ambience plus our welcoming Latino vibe. Mix this together with our tasty tapas dishes and the best in Latino music – you've got a recipe for the perfect party!

Spoilt for choice?? - Just leave it to us...

Need some help, or want to reserve your dates
give us a call... **01142 760 475**



HOW IT WORKS?...

CHOOSE THE IDEAL MENU FOR YOUR PARTY

Take the hassle out of ordering individually and enjoy one of our THREE excellent value for money party set menus. The set menus are perfect for guests to sample a variety of Cubana's most popular award-winning tapas including superb alternative dishes for vegetarians. Any vegan guests within in your party can choose individual dishes from our vegan tapas menu.

Our most popular evening sittings are 6.15pm-8pm, 7pm-8.45pm, 7.30pm-9.15pm, 8.15pm, 9pm and 9.30pm. Please note our earlier sitting times starting at 4.15pm, 5pm and at 5.30pm all fall within our Happy Tapas offer during which each of the 3 set menus are reduced by £5.00 per person (For parties of 30 or less, excluding Saturdays and Bank Holiday Sundays). Our Happy 'Classic' tapas set menu 1 is discounted to £21.50 per person and our Happy "Deluxe" tapas set menu to £24.95 per person



EACH PERSON WILL RECEIVE A SHARE OF ALL THE FOLLOWING FRESH TAPAS DISHES:

PAN Y PURÉ DE ACEITUNAS



Black olive and mixed herb tapenade served with rustic artisan ciabatta bread

BURRATA Y TOMATE 🗘 🔯 🖼

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

GAMBAS TIGRES 🗘

Breaded tiger prawns served with a tangy garlic mayonnaise

ALBONDIGAS* 🗘 GF

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

CORDERO EN VINO TINTO 🗘

Tender lamb pieces slowly braised in red wine, onions and fresh thyme

POLLO Y CHORIZO 🗘 🔐

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

ASADO DE VERDURAS 🗘 🔯

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

ARROZ CON VERDURAS 🗘 🔯 🖼

Long grain rice cooked with mixed vegetables

PATATAS BRAVAS 🗘 🔯 🖼

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

*VEGETARIAN MEALS INCLUDE FOLLOWING 3 DISHES IN PLACE OF THE 3 DENOTED MEAT DISHES...

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

BERENJENAS AL HORNO

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

PIMIENTOS RELLENC

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

£26.50 PER PERSON

Our 'Deluxe' menu has a wider selection and includes some of our most premium tapas dishes, a real party treat indeed!



START WITH SOMETHING SPECIAL...

ANTIPASTO ESPAÑOL

An antipasto style selection of Spanish cured meats, cheeses and olives

Serrano ham, Catalunian cured sausage (Fuet), Iberian salchichon - Manchego and Tetilla cheese,
Andalucian green and black olives, served with rustic artisan ciabatta bread,
grated fresh tomato dip and extra virgin olive oil

ALBÓNDIGAS* 🗘 GF

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

GAMBAS PIL PIL 🗘 GF

Pan fried tiger prawns, deveined and cooked in garlic & olive oil, with sliced roasted peppers, a touch of chilli

RES Y FRIJOLES NEGROS* 🗘 🔐

5 4 FRIJOLES NEGROS"

Slow cooked tender beef and black beans made with cumin, onions and garlic and a touch of coriander

CHORIZO* 🗘 GF

Flavoursome pan fried Spanish sausage made in La Rioja

CHAMPIÑONES CON QUESO DE CABRA

⊘ [v] **GF**

Mixed mushrooms and fresh spinach leaves topped with creamy goats chees

ASADO DE VERDURAS ♥ [V] GF

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

ARROZ CON VERDURAS 🗘 🔯

Long grain rice cooked with mixed vegetables

PATATAS A LO POBRE

O [v] GF

Sautéed potatoes lightly spiced and cooked with onions, red peppers and garlic

*VEGETARIAN MEALS INCLUDE THE FOLLOWING 3 DISHES IN PLACE OF THE 3 DENOTED MEAT DISHES...

SELECCIÓN DE QUESOS

♡[v]

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

RISOTTO CON SETAS

♦ [v] **G**

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

BERENJENAS AL HORNO

۞ [∨] GF

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

PIMIENTOS RELLENO

⊘ [v] G

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

£29.95 PER PERSON



This menu allows you to choose your own Tapas dishes (on behalf of everyone in your party). Simply make your number of choices as shown in the sections below.



'Make your own' Japas set menu

Simply choose TWO DISHES FROM OPTIONS 1 & 2 together with THREE DISHES FROM OPTION 3 to suit the tastes of all your party guests. Everyone will then receive a share of each of your selected tapas dishes.

OPTION 1 (Choose 2 dishes from here)
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
GAMBAS TIGRES Breaded tiger prawns served with a tangy garlic mayonnaise
BOQUERONES GF Anchovy fillets marinated in chilli, parsley, garlic and lemon dressing
OPTION 2 (Choose 2 dishes from here)
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
shavings of rennet free Parmesan cheese CHAMPIÑONES [V]
shavings of rennet free Parmesan cheese CHAMPIÑONES [V] Pan fried sautéed garlic mushrooms PIMIENTOS Y HUEVO CON PATATAS CRUJIENTES [V] GF Crispy potatoes sauteed with red peppers topped with
champinones [v] Pan fried sautéed garlic mushrooms PIMIENTOS Y HUEVO CON PATATAS CRUJIENTES [v] GF Crispy potatoes sauteed with red peppers topped with a free range egg ENSALADA DE FETA [v] GF Greek style salad made with Feta cheese,

7 TAPAS DISHES SELECTED ABOVE

ACEITUNAS ANDALUZAS Y PAN [v]

Fresh green and black olives lightly drizzled in lemon juice, mixed herbs and basil oil served with fresh sourdough bread

ARROZ CON VERDURAS [v] GF

Long grain rice cooked with mixed vegetables

PATATAS A LO POBRE [v] GF

Sautéed potatoes lightly spiced and cooked with onions, red peppers and garlic

ASADO DE VERDURAS [v] GF

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

OPTION 3 (Choose 3 dishes from here)
ALBÓNDIGAS GF Cubana's famous meatballs made with fresh minced beef and coriander served in a tomato sauce
POLLO Y CHORIZO GF Chicken breast pieces, Spanish chorizo sausage, sliced red peppers cooked in a creamy tomato and paprika sauce
RES Y FRIJOLES NEGROS GF Slow cooked tender beef and black beans made with cumin, onions and garlic and a touch of coriander
CORDERO EN VINO TINTO GF Tender lamb pieces slowly braised in red wine, onions and fresh thyme
CHORIZO GF Flavoursome pan fried Spanish sausage made in La Rioja

VEGETARIANS IN YOUR PARTY

VEGETARIANS WITHIN YOUR PARTY WILL **RECEIVE THESE 3 DISHES INSTEAD OF THE MEAT DISHES SELECTED ABOVE**

PINCHO DE VERDURAS [v] GF

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

BERENJENAS AL HORNO [V] GF

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

ESPÁRRAGOS TRIGUEROS [v] GF

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

£28.50 PER PERSON

All pre-order choices should be confirmed 24 HOURS prior to the date of your booking.

PLEASE TICK YOUR CHOICES AND ENCLOSE THIS PAGE WITH YOUR BOOKING FORM

If you choose to go with our 'Make Your Own' (MYO) party set menu, please complete the form (below) to confirm the precise details of your booking and ensure the smooth running of your party for you and your guests.



BOOKING FORM

We do not require a deposit but instead ask that party organisers contact Cubana 24 hours prior to the date of your booking to confirm final numbers within your party.

NAME OF PARTY ORGANISER	
ADDRESS	
TELEPHONE NUMBERS: DAYTIME	EVENING
EMAIL ADDRESS:	
DATE OF PARTY	
£28.50 'MAKE YOUR OWN' SET TAPAS MENU	
Please indicate your choice of tapas dishes below or tick the	e list and enclose with this form.
OPTION 1	AND
OPTION 2	AND
OPTION 3AND	AND
TOTAL NUMBER OF PEOPLE IN PARTY OF WHICH	WILL BE HAVING THE VEGETARIAN ALTERNATIVES ON THE MENU
PLEASE INDICATE YOUR PREFERRED DINING TIME: BOOKING TIMES/SITTINGS AVAILABLE ARE AS FOLLOWS	
4.15pm-6pm / 5pm-6.45pm / 5.30pm-7.15pm (each 6.15pm-8pm / 6.15pm-8pm / 7pm-8.45pm / 7.3	
Please note our earlier sitting times starting at 4.15pm, 5pm and at 5.3 Make Your Own menu is reduced by £5.00 per person (excludes Satu	
For all of the above sittings you're able to stay at your table for the tir at which point you are more than welcome to continue the evening w	, , ,
- the Latin DJ will begin playing around 9pm on Fridays and Saturday	<u></u>
DI FASE CALL TO CHECK AVAILABILITY REFORE COMPLET	ING THIS BOOKING FORM



Please ensure prompt arrival, as late arrivals will have an obvious effect on the party following your own. If parties have not arrived 15 minutes after their booking time, we will presume non arrival, unless otherwise informed.

Thank you for your custom