



CHRISTMAS DAYTIME SET MENU

£26.50 PER PERSON
FROM MIDDAY TO 3.30pm

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

PAN Y PURÉ DE ACEITUNAS [v] GF

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

BURRATA Y TOMATE [v] GF

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

PAVO Y CHORIZO*

[v] GF

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

ALBÓNDIGAS* [v] GF

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

GAMBAS PIL PIL* [v] GF

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

ASADO DE VERDURAS [v] GF

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

ARROZ CON VERDURAS [v] GF

Long grain rice cooked with mixed vegetables

PATATAS MANSAS [v] GF

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

VEGETARIAN MEALS [v]
INCLUDE THE FOLLOWING
3 DISHES IN PLACE
OF THE 3* DENOTED
MEAT/SEAFOOD DISHES:

ENSALADA DE FETA [v] GF

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

RISOTTO CON SETAS [v] GF

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

BERENJENAS AL HORNO [v] GF

Oven baked aubergine layers cooked with a fresh tomato and Parmesan cheese sauce

[v] = HOT TAPAS
[v] = COLD TAPAS
[v] = VEGETARIAN
GF = GLUTEN FREE

VEGAN MENU

We have a vegan menu offering an extensive vegan selection
PLEASE ASK TO SEE OUR VEGAN TAPAS MENU



CUBANA

DAYTIME MENU
SERVED BEFORE 4pm



CUBANATAPASBAR.CO.UK

INDIVIDUAL CHRISTMAS TAPAS MENU



ONLY AVAILABLE TO PARTIES
OF UP TO 8 GUESTS OR LESS

HOT TAPAS

GAMBAS TIGRES 🌶️

Breaded tiger prawns served with a tangy garlic mayonnaise **£7.45**

PAVO Y CHORIZO 🌶️ GF

Tender turkey pieces, Spanish chorizo sausage, sliced red peppers cooked in a creamy tomato and paprika sauce **£8.25**

ALBÓNDIGAS 🌶️ GF

Cubana's famous meatballs made with fresh minced beef and coriander served in a tomato sauce **£8.45**

CHORIZO 🌶️ GF

Flavoursome pan fried Spanish sausage made in La Rioja **£8.25**

CORDERO EN VINO TINTO 🌶️ GF

Tender lamb pieces slowly braised in red wine, onions and fresh thyme **£8.50**

GAMBAS PIL PIL 🌶️ GF

Pan fried tiger prawns, deveined and cooked in garlic & olive oil, with sliced roasted peppers, a touch of chilli **£8.95**

PINCHO DE TERNERA 🌶️ GF

Grilled Rib Eye Steak pieces with red peppers marinated with fresh lime, garlic and olive oil served on a skewer **£9.45**

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 **£7.95**

TORTILLA ESPAÑOLA 🌶️ [v] GF

Wedges of traditional Spanish omelette made with free range eggs, potatoes and onions – fresh from the pan! **£6.85**

CALAMARES A LA ANDALUZA 🌶️

Lightly fried, crispy squid cooked to perfection sprinkled with a touch of sliced red and green chilli – served with a garlic mayo dip **£8.75**

BUÑUELOS DE BACALAO GF

Deep fried salted cod and potato fritters served with a side of lime and coriander mayonnaise. **£8.50**

PINCHO DE POLLO 🌶️ GF

Grilled chicken breast pieces marinated with garlic, cumin and paprika served with red peppers on a skewer **£8.25**

PIMIENTOS Y HUEVO CON PATATAS CRUJIENTES 🌶️ [v] GF

Crispy potatoes sauteed with red peppers topped with a free range egg **£7.80**

PATATAS DULCES Y

PIMIENTOS 🌶️ [v] GF

Roasted sweet potatoes and red peppers with a hint of chilli, garlic, herbs & spices **£7.25**

SALTEADO DE CHAMPIÑONES AL AJILLO 🌶️ [v] GF

Sautéed garlic mushrooms cooked with fresh thyme and a touch of white wine **£6.95**

BERENJENAS AL HORNO 🌶️ [v] GF

Oven baked aubergine layers cooked with a fresh tomato and rennet free parmesan cheese sauce **£7.95**

ASADO DE VERDURAS 🌶️ [v] GF

A selection of fresh roasted mediterranean vegetables tossed in olive oil and balsamic vinegar **£6.75**

PINCHO DE VERDURAS 🌶️ [v] GF

Grilled mediteranaean vegetables marinated in fresh coriander, mint, garlic oil & lemon juice, served on a skewer **£6.95**

ESPÁRRAGOS TRIGUEROS 🌶️ [v] GF

Grilled asparagus served on a bed of spinach, tomatoes and manchego cheese **£7.75**

PIMIENTOS RELLENOS 🌶️ [v] GF

Roasted red pepper stuffed with wild mushroom and spinach and topped with melted Tetilla cheese **£8.25**

COLD TAPAS

ENSALADA DE FETA 🌟 [v] GF

Greek style salad made with Feta cheese, tomatoes, cucumber, fresh chillies & olive oil **£7.85**

BURRATA Y TOMATE 🌟 [v] GF

Burrata, soft creamy cheese made from Buffalo milk, mozzarella and cream finished with cherry tomatoes and a basil emulsion **£8.50**

SELECCIÓN DE QUESOS 🌟 [v]

A selection of Spanish cheeses - Mahon, Tetilla and Manchego served with picos breadsticks **£8.25**

BOQUERONES 🌟 GF

Anchovy fillets marinated in chilli, parsley, garlic and lemon dressing **£6.85**

ACCOMPANIMENTS

ACEITUNAS ANDALUZAS Y PAN 🌟 [v]

Fresh green and black olives lightly drizzled in lemon juice, mixed herbs and basil oil served with rustic artisan ciabatta bread **£6.50**

ARROZ CON VERDURAS 🌶️ [v] GF

Long grain rice cooked with mixed vegetables **£4.65**

PATATAS MANSAS 🌶️ [v] GF

Fried potatoes lightly dusted with paprika and served with a garlic mayonnaise dip **£4.95**

PATATAS BRAVAS 🌶️ [v] GF

The Spanish old favourite - fried potatoes topped with a spicy tomato sauce **£6.25**

PAN 🌟 [v]

Rustic artisan ciabatta bread served with a slightly spicy olive oil and balsamic vinegar dip **£4.25**

PAN DE AJO CALENTITO 🌶️ [v]

Toasted rustic artisan ciabatta bread topped with garlic paste **£5.25**

PAN DE AJO CALENTITO CON QUESO 🌶️ [v]

Toasted rustic artisan ciabatta bread topped with garlic & manchego cheese **£7.25**

ENSALADA MIXTA 🌟 [v] GF

A fresh, mixed salad made with mixed lettuce, tomatoes, cucumbers, asparagus, green and black andalucian olives with a side basil, olive oil and balsamic vinegar dressing **£5.25**

PAELLA

Minimum order starts from 2 people. Prices per person (pp).

Our paellas are cooked to order using only the freshest ingredients and served in a traditional paella pan at the table.

We require 45 minutes to prepare. (Or you can call us ahead to pre-order).

ONLY AVAILABLE SUNDAYS
TO THURSDAYS IN DECEMBER

SEAFOOD PAELLA 🌶️ GF

£26.00pp

SEAFOOD PAELLA WITH CHORIZO

£29.50pp

VEGETARIAN PAELLA 🌶️ [v] GF

£21.00pp

VEGAN MENU

We have a vegan menu offering an extensive vegan selection

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