



CUBANA'S EDITION III RUM COLLECTION BOASTS OVER 305 FABULOUS RUMS

It's taken four years of research, tips the scales at 21,000 words and now lists 305 hand-picked varieties. We are pleased to announce that Cubana's latest rum collection (edition III) has just been unveiled and is the talk of the industry!

The acclaimed, founder of the world's first Rum festival and respected **GLOBAL RUM AMBASSADOR IAN. A. V. BURRELL** commented that Cubana now has

“one of the world's best rum menus and rum lists”

adding that we undoubtedly

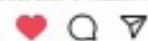
“have the most comprehensive list with full tasting notes and full bottles in the country”

– we're delighted to have received such high praise from Mr Rum himself!

Of course we've plenty of rums from all around Cuba and Latin America but our vast range extends from as close as Sheffield to as far as India and literally all over the world, all handpicked for their individual characteristics and historical value.

Our knowledgeable bartenders will be more than happy to help you choose the perfect tot!

PLEASE ASK ONE OF OUR STAFF TO SEE THE RUM COLLECTION.



Liked by christian_baiamonte and 206 others

therumambassador Had great time at the @cubanatapasbar in Sheffield. Definitely one of the world's best rum menu's and rum lists. A must if you're a rum lover and you're in the neighbourhood. Oh and the Tapas is great too. Yeah Mahn #CubanaTapasbar #Sheffield #Rum #RumMenu



CHRISTMAS TAPAS MENU

EVENING MENU

SERVED AFTER 4pm



CUBANATAPASBAR.CO.UK

CLASSIC CHRISTMAS EVENING SET MENU

£32.50 PER PERSON
FROM 4pm ONWARDS

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

PAN Y PURÉ DE ACEITUNAS ★ [v]

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

GAMBAS PIL PIL ★ GF

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

CORDERO EN VINO TINTO* ★ GF

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

ALBÓNDIGAS* ★ GF

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

PAVO Y CHORIZO* ★ GF

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

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 chilies & 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

VEGAN MENU

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

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

DELUXE CHRISTMAS EVENING SET MENU

£37.50 PER PERSON
FROM 4pm ONWARDS

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

START WITH SOMETHING SPECIAL...

ANTIPASTO ESPAÑOL ★

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

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

VEGETARIAN ANTIPASTO OPTION - ANTIPASTO VEGETARIANO ★ [v]

A selection of Spanish cheeses - Mahon, Tetilla and Manchego, Andalusian green and black olives, served with rustic artisan ciabatta bread, grated fresh tomato dip and extra virgin olive oil

GAMBAS PIL PIL ★ GF

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

CORDERO EN VINO TINTO* ★ GF

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

ALBÓNDIGAS* ★ GF

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

PAVO Y CHORIZO* ★ GF

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

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:**

PIMIENTOS RELLENOS ★ [v] GF

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

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

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 mediteraneaean 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

PLEASE ASK TO
SEE OUR VEGAN
TAPAS MENU

★ = HOT TAPAS

★ [v] = COLD TAPAS

[v] = VEGETARIAN

GF = GLUTEN FREE



DESSERTS & COFFEE

POSTRES / DESSERTS

DELICIA DE LIMON

Experience a slice of pure indulgence with our Lemon Drizzle. This dessert features a perfectly crumbly biscuit base, providing a delightful contrast to the rich and creamy filling. Infused with the zesty essence of freshly squeezed lemons and a hint of lemon zest.

£7.45

Paired with Limoncello £11.00

TENTACION DE CHOCOLATE

Indulge in the luxurious decadence of our Dark Chocolate Tart. This masterpiece features a crisp crust that provides the perfect foundation for a rich and velvety dark chocolate ganache. Made with the finest dark chocolate.

£7.45

Paired with Pedro Jimenez Sherry £14.00

TARTA DE QUESO BISCOFF

A heavenly fusion of flavours with our Lotus Biscoff Vegan Cheesecake. This delightful dessert features a luscious, creamy filling, perfectly sweetened and flavored with rich Biscoff spread. The base is crafted from a blend of crushed Lotus Biscoff cookies.

£7.95

Paired with Torres 10 year Brandy £12.00

BROWNIE DE CHOCOLATE SUPREMO **GF**

Dive into a symphony of rich, chocolaty delight with our White and Milk Chocolate Brownie. This decadent treat combines the best of both worlds, Each bite reveals a moist, fudgy interior studded with chunks of white and milk chocolate.

£7.45

Paired with Black Tears Spiced Rum £12.50

ADD ANY SCOOP OF ICE CREAM TO THE ABOVE DESSERTS FOR £3.00

ICE CREAM & SORBET

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 Caramel Ripple / Strawberry Sensation / Double Chocolate Chip / Jamaican Rum & Raisin / Cookies and Cream

TWO GENEROUS SCOOPS OF ANY FLAVOUR FOR £7.00

YORVALE 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 FOR £7.00

CLASSIC CHURROS

Spanish doughnut loops 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 £10.50

10 Churros & 3 Sauces £17.45

CAFÉ

ESPRESSO £2.60 /£3.75

ESPRESSO MACCIATO £3.00

CORTADO £3.00

AMERICANO £3.30

CAPPUCCINO £3.50

FLAT WHITE £3.50

LATTE £3.50

HOT CHOCOLATE £3.90 

To replace the milk in any of the above hot drinks with Oat Milk – please add 30p

TEA SELECTION

English Breakfast / Earl Grey / Camomile
Peppermint / Green **ALL £3.20**

LIQUEUR COFFEE

All served tall with plenty of liqueur and a fresh, whipped cream float. **ALL £7.25**

CUBAN CALYPSO

Havana Club Especial
Rum & Kahlua

CAFÉ MENDOZA

Reposado Tequila & Kahlua

KEOKE

Brandy & Dark Creme de Cacao

CUBANA ESPECIAL

SPANISH BRANDY

Torres Brandy is renowned for its rich history and exceptional quality. From early 1928 until today, the spirit of achievement and the pursuit of excellence have materialised in our different types of brandy. Our brandies have won numerous international distinctions and awards.

- TORRES 10 YEAR

Known for its rich and complex flavor profile, the aroma is intense and inviting, with warm hints of cinnamon and vanilla spices.
£3.95

- TORRES 30 YEAR

This luxurious and prestigious Spanish brandy it is round and lush, with a smoothness that characterizes great cognacs. The flavors are complex and majestic, with a long finish that leaves a velvety impression.
£11.00

VEGAN MENU

At Cubana we've always had plenty of vegan dishes on our tapas menus – to make things easier to spot we've created a vegan only menu offering an extensive selection of suitable tapas dishes including adaptations of some of the regular dishes from the full menu

PLEASE ASK TO SEE OUR VEGAN TAPAS MENU

*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!!**

**Christmas Bottomless Brunch is available every Saturday & Sunday
from Saturday 29 November to Sunday 28 December 2025.**

Sitting times between 12.15pm and 3pm.

Prices start from £34.00pp

At Cubana, we value your dining experience

At Cubana we do not impose or ask for a discretionary service charge on your final bill. We believe that gratuities should be a personal choice, reflecting the service you've received and the quality of your experience with us.

We are committed to ensuring that your visit to Cubana is exceptional. We strive to deliver top-notch service along with our usual warm and friendly Latino hospitality, something many of you have come to expect and cherish over our 23 years of serving you.

