

CUBANA'S EDITION IV RUM COLLECTION BOASTS OVER 200 FABULOUS RUMS

It's taken four years of research, tips the scales at 21,000 words and now lists 200 hand-picked varieties. We are pleased to announce that Cubana's latest rum collection (edition IV) 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.





EVENING MENU

SERVED AFTER 4pm

CUBANA
TAPAS RESTAURANT & CUBAN BAR

CUBANATAPASBAR.CO.UK



CUBANA CHRISTMAS
CLASSIC EVENING SET MENU

£36.95 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 homemade rustic bread

TOMATE, MOZZARELLA Y BASÍLICO ✪ [v] GF
Fresh mozzarella, cherry tomatoes, mixed olives and fresh Basil 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

POLLO Y CHORIZO* ✪ GF
Tender chicken breast 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 ✪ [v] GF
Long grain rice cooked with mixed vegetables

PATATAS BRAVAS ✪ [v] GF
The Spanish old favourite - fried potatoes topped with a spicy tomato sauce served with a garlic mayonnaise

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

ENSALADA DE FETA ✪ [v] GF
Greek style salad made with Feta cheese, tomatoes, cucumber and 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 cooked with a fresh tomato sauce, topped with Parmesan cheese

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

VEGAN MENU | We have a VEGAN TAPAS MENU offering an extensive vegan selection from which you can choose up to four individual vegan tapas dishes for any of our set menus – these can be ordered on arrival, on the day of your party. View the vegan menu on our website @ www.cubanatapasbar.co.uk/menus



CUBANA CHRISTMAS
DELUXE EVENING SET MENU

£42.50 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, Iberian chorizo and salchichon, smoked Tetilla, goat Garrotxa and Manchego cheese, Andalucian green olives, served with homemade rustic bread and grated tomato dip with extra virgin olive oil

VEGETARIAN ANTIPASTO OPTION - ANTIPASTO VEGETARIANO ✪ [v]
A selection of Spanish cheeses - smoked Tetilla, goat Garrotxa and Manchego, Andalucian green and black olives, served with homemade rustic 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

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Tender chicken breast 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 ✪ [v] GF
Long grain rice cooked with mixed vegetables

PATATAS BRAVAS ✪ [v] GF
The Spanish old favourite - fried potatoes topped with a spicy tomato sauce served with a garlic mayonnaise

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CUBANA CHRISTMAS
INDIVIDUAL TAPAS MENU

ONLY AVAILABLE TO PARTIES OF UP TO 10 GUESTS OR LESS

HOT TAPAS

GAMBAS TIGRES ✪
Breaded tiger prawns served with a tangy garlic mayonnaise **£7.75**

POLLO Y CHORIZO ✪GF
Tender chicken breast pieces, Spanish chorizo sausage, sliced red peppers cooked in a creamy tomato and paprika sauce
£8.50

ALBÓNDIGAS ✪ GF
Cubana's famous meatballs made with fresh minced beef and coriander served in a tomato sauce **£8.75**

CHORIZO ✪ GF
Flavoursome pan fried Spanish sausage made in La Rioja
£8.50

CORDERO EN VINO TINTO ✪ GF
Tender lamb pieces slowly braised in red wine, onions and fresh thyme **£8.95**

GAMBAS PIL PIL ✪ GF
Pan fried tiger prawns, deveined and cooked in garlic & olive oil, with sliced roasted peppers, and a touch of chilli
£9.50

PINCHO DE TERNERA ✪ GF
Grilled Rib Eye Steak pieces with red peppers marinated with fresh lime, garlic and olive oil served on a skewer
£10.95

RISOTTO CON SETAS ✪ [v] GF
Wild mushroom risotto made with Arborio rice, olive oil and parsley topped with shavings of Parmesan cheese
£8.25

TORTILLA ESPAÑOLA ✪ [v] GF
Wedges of traditional Spanish omelette made with free range eggs, potatoes and onions – fresh from the pan!
£7.25

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
£9.25

CROQUETAS DE BACALAO
Hand-rolled croquetas of salt cod and creamy béchamel, fried until golden and crisp
£8.95

PINCHO DE POLLO ✪ GF
Grilled chicken breast pieces marinated with garlic, cumin and paprika served with red peppers on a skewer
£8.75

PIMIENTOS Y HUEVO CON PATATAS CRUJIENTES ✪ [v] GF
Crispy potatoes sauteed with red peppers topped with a free range egg
£7.95

GUISO DE LENTEJAS ✪ [v] GF
Traditional-style lentil stew, gently cooked with bay leaf, vegetable sofrito and tomato **£7.85**

SALTEADO DE CHAMPIÑONES AL AJILLO ✪ [v] GF
Sautéed garlic mushrooms cooked with fresh thyme and a touch of white wine **£7.25**

BERENJENAS AL HORNO ✪ [v] GF
Oven baked aubergine cooked with a fresh tomato sauce, topped with Parmesan cheese.
£8.25

ASADO DE VERDURAS ✪ [v] GF
A selection of fresh roasted mediterranean vegetables tossed in olive oil and balsamic vinegar
£6.95

PINCHO DE VERDURAS ✪ [v] GF
Grilled mediteranaean vegetables marinated in fresh coriander, mint, garlic oil & lemon juice, served on a skewer **£7.50**

ESPÁRRAGOS TRIGUEROS ✪ [v] GF
Grilled asparagus served on a bed of spinach, tomatoes and manchego cheese **£8.25**

PIMIENTO RELLENO ✪ [v] GF
Roasted red pepper stuffed with wild mushroom and spinach and topped with melted smoked Tetilla cheese **£8.50**

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COLD TAPAS

ENSALADA DE FETA ✪ [v] GF
Greek style salad made with Feta cheese, tomatoes, cucumber and olive oil **£7.95**

BURRATA Y TOMATE ✪ [v] GF
Creamy Burrata cheese served with sweet cherry tomatoes, finished with a vibrant basil emulsion and accompanied by toasted homemade rustic bread.
£9.50

SELECCIÓN DE QUESOS ✪ [v]
A selection of traditional Spanish cheese – smoked Tetilla, goat Garrotxa and Manchego served with picos breadsticks
£8.50

BOQUERONES ✪ GF
Anchovy fillets marinated in extra virgin olive oil and white wine vinegar
£6.95

JAMON IBÉRICO ✪
Rich, nutty and delicately aromatic, from free-roaming Ibérico pigs fed on grass and acorns for its distinctive flavour - served with freshly baked homemade rustic bread
£18.95

CECINA DE LEON ✪
Traditionally cured beef, air-dried and lightly oak-smoked, with a rich, savoury flavour and delicate smoky notes - served with freshly baked homemade rustic bread
£17.95

ACCOMPANIMENTS

PAN Y OLIVAS ✪ [v]
Fresh green and black olives lightly Fresh green and black olives lightly drizzled in lemon juice, mixed herbs and basil oil served with homemade rustic bread **£6.95**

ARROZ ✪ [v] GF
Long grain rice cooked with mixed vegetables **£4.85**

PATATAS MANSAS ✪ [v] GF
Fried potatoes lightly dusted with paprika and served with a garlic mayonnaise dip **£5.25**

PATATAS BRAVAS ✪ [v] GF
The Spanish old favourite - fried potatoes topped with a spicy tomato sauce and served with a garlic mayonnaise **£6.50**

PAN ✪ [v]
Homemade rustic bread (baked daily by our team of chefs) served with a choice of extra virgin olive oil and balsamic vinegar dip
£4.85

PAN DE AJO CALENTITO ✪ [v]
Toasted homemade rustic bread topped with garlic paste
£5.75

PAN DE AJO CALENTITO CON QUESO ✪ [v]
Toasted homemade rustic bread topped with garlic & Manchego cheese **£7.85**

ENSALADA MIXTA ✪ [v] GF
A fresh, mixed salad made with mixed lettuce, tomatoes, cucumbers, asparagus, green and black Andalucian olives with a side of basil, olive oil and balsamic vinegar dressing
£5.75

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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
£29.50pp

SEAFOOD PAELLA WITH CHORIZO ✪ GF
£34.50pp

VEGETARIAN PAELLA ✪ [v] GF
£24.50pp

VEGAN MENU | **Please ask to see our Vegan Tapas menu**

DESSERTS & COFFEE

POSTRES / DESSERTS

STICKY TOFFEE PUDDING
Is a classic British dessert consisting of a moist, dark brown sponge cake made with finely chopped or pureed dates, heavily drenched in a rich, warm toffee sauce and served with custard cream.

£8.25 Add any scoop of ice cream for £2.00

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.

£7.95 Add any scoop of ice cream for £2.00

MELA CROCCANTE GF
A twist of Apple Crumble. A classic baked dessert made with a warm, spiced layer of soft cooked apples covered by a sweet, crumbly streusel topping and served with custard cream.

£8.25 Add any scoop of ice cream for £2.00

XMAS PUDDING BROWNIE
A rich, fudgy chocolate treat that combines classic dark chocolate brownies with chunks, crumbs, or leftover pieces of traditional fruit-laden, brandy soaked Christmas pudding.

£8.50 Add any scoop of ice cream for £2.00

BROWNIE DE CHOCOLATE SUPREMO GF
Deeply chocolatey, rich, sweet and creamy on the inside with a delicate, crackly crust on top.

£7.95 Add any scoop of ice cream for £2.00

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**

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 / Strawberry Sensation /
Double Chocolate Chip / Vegan Caramel

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

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 £4.00
6 Churros & 2 Sauces £11.00
10 Churros & 3 Sauces £17.50

LIQUEUR COFFEE

All served tall with plenty of liqueur and a fresh, whipped cream float.

IRISH COFFEE	**£7.50**
CUBAN COFFEE (Havana Club Especial)	**£7.50**

GF = GLUTEN FREE = VEGAN

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



CUBANA 'BOTTOMLESS BRUNCH' EVERY SATURDAY

AT CUBANA, IT'S SO MUCH MORE THAN JUST THE FABULOUS DRINKS ON OFFER!!

We are offering two different brunch packages put together by our talented team of chefs, including one package with accompanying live music.

Enjoy a delicious combination of Spanish and Latin brunch dishes alongside your 'on tap' supply of Prosecco, Cocktails, Sangria, Beers and more, for a full hour and three quarters!...

Sitting times start at 12.15pm
Prices start from £39.95pp
See our website for full details

So, why not round up the crew and get ready to indulge!

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 26 years of serving you.