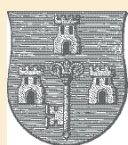


HEARTY & DELICIOUS! *SEE PAGE 2*



Revolución de Cuba
RUM BAR ★ CANTINA



CANTINA



BRUNCH • TAPAS • LUNCH • DINNER

revoluciondecuba.com

[illegible]

FOOD FROM AROUND THE WORLD

With such a turbulent and tempestuous past, it's no wonder Cuban cuisine is a rich fusion of different styles; inspired by America, Spain, the Caribbean and large parts of Africa. It's these fierce, disorderly and bold

flavours that come together, creating a cuisine that sings and celebrates the country's diversity, colour and history. In a time where uncertainty reigns over so many aspects of globalisation, the soul and sheer inventiveness of Cuba's kitchen is a beacon for us all. It's this soul that inspires our menu; a homage to the best of Cuban, Caribbean and South American food. With a unique slant on it all, of course. **It is the Cuban way, after all.**



A CELEBRATION OF CUBAN CUISINE

COOKING. EATING. LIVING. FOOD HAS BEEN AN INTRINSIC PART OF HUMAN CULTURE SINCE, WELL... FOREVER.



Look around the world.
India is renowned for exotic
spices in rich, aromatic curries.
Italy for hearty pasta, lasagne

It may be without clear definition, but Cuban cuisine delights all the senses. Cultural clashes and tumultuous histories could result in a national menu that is confused and afraid of itself, however in Cuba that's far from the case. In fact, the weathered-yet-bright optimism of the Cuban people shines

And there's no better way to celebrate than with the cuisine. While it's almost impossible to take it all in, we don't blame you for trying. **That's the fun part!**

BRUNCH AND LUNCH

AVAILABLE UNTIL 5PM

AVOCADO BRUNCH *(ve)* £5.50
Our artisan sourdough toast topped with homemade guacamole, mango salsa and diced plum tomato, with a drizzle of olive oil and cracked black pepper.
Add a poached egg *(v)* £1.00

HUEVOS RANCHEROS *(v)* £7.00
Tortilla with avocado, tomato, spiced black beans, mushrooms and a fried egg, topped with our signature rum sauce and a sprinkle of chopped coriander, spring onion and sweet smoky paprika.

CUBANO BENEDICT £6.50
Toasted sourdough with a light zingy mustard spread, topped with pulled pork, a poached egg, hollandaise sauce and sweet smoky paprika.

BURRITO BOWL
A burrito without the wrap. Zesty rice, black beans, peppers, onions, cheese, sour cream and guacamole.
Choose from:
Marinated Chicken £8.50
Shredded Pork *(g)* £8.50
Mushroom, Bean & Spinach *(v)(g)* £8.00

HALLOUMI WRAP *(v)* £8.25
Halloumi wrapped up with smoky salsa, shredded lettuce, black beans, peppers and goat's cheese & honey dressing. Served with fries.

JERK FRIED CHICKEN WRAP £9.00
Jerk fried chicken and spiced black beans in a goat's cheese & honey dressing, wrapped up in a flour tortilla. Served with fries.

PULLED PORK SANDWICH £8.75
A stack of slow-cooked shredded pork, topped with hot salsa and crispy bacon bits. Served on a toasted bun with fries.

CHICKEN FAJITA SANDWICH £9.00
Fajita-seasoned chicken breast, peppers, onions and smoked cheddar cheese, topped with our Cuban BBQ sauce. Served on a toasted bun with fries.

FILLET STEAK SANDWICH £9.50
Fillet steak topped with aioli and pickled onions. Served on a garlic-buttered bun with fries.

MAIN PLATES

BURRITO
A soft flour tortilla stuffed to the brim with rice, beans, cheese and your choice of filling. Served with tortilla chips and homemade guacamole.
Choose from:
Chicken & Guacamole £10.00
Pork & Pineapple £10.00
Mushroom, Bean & Spinach *(v)* £9.50



ENSALADA DE SEVILLE *(g)* £11.00
King prawns seasoned with lime and cajun spice, on a zesty mixed leaf salad with avocado, baby spinach, plum tomatoes, orange segments and blackberries. Topped with chopped basil, coriander, pickled onions and a hint of mint for fresh herby flavour.

CHICKEN ENCHILADA £11.00
Cajun chicken, charred onions, mixed peppers and refried beans all rolled up in a soft flour tortilla. We then smother 'em in Cuban cream sauce and chilli cheese, bake in the oven and top with pico de gallo and sour cream. Served with spiced black beans and zesty rice.



GRILLED SWORDFISH *(g)* £13.50
Chargrilled swordfish in a spicy tomato, garlic & Salamanca olive sauce, with charred mixed peppers and fresh spinach. Served with zesty rice or crispy patatas.

SUNSHINE SALAD
Colourful, vibrant and full of flavour. Our super salad of smashed avocado, charred red peppers, asparagus, courgette, caramelised pineapple, sweetcorn salsa, carrot and red chard.
Choose from:
Marinated Chicken £10.50
Charred Halloumi *(v)(g)* £10.50

CARIBBEAN CHICKEN CURRY *(g)* £11.50
A warming, homemade chicken curry with pineapple and potato, served with zesty rice. Caribbean spice at its finest.

QUESADILLA BURGER £11.50
Our own hand-pressed burger, mozzarella, hot chilli cheese, spinach, spiced sugar and Serrano ham in a quesadilla, topped with pico de gallo. Served with fries and rum mayo.

BLACK BEAN & BUTTERNUT SQUASH CHILLI *(ve)* £9.50
A big ol' bowl full of goodness. Spiced black beans, roasted butternut squash, zesty rice and sweetcorn salsa. Served with a charred tortilla.

.....
BEEF FILLET SKEWERS £13.50
Tender slices of beef fillet with charred mixed peppers and red onion, coated in our chilli jam glaze and served on a bed of aromatic rice.

.....
CUBAN CHEESE BURGER £10.50
Your choice of burger with melting Manchego and cheddar cheese. Served on a toasted bun with fries and rum mayo.
Choose from:
Premium 8oz Steak Burger
Jerk Fried Chicken

PAELLA DE CUBA £10.50
Aromatic rice piled high with succulent prawns, marinated chicken and smoky chorizo, topped with pico de gallo. Authentic tastes of Spain in a truly timeless dish.



CUBAN HOT BURGER £11.50
Your choice of burger with jalapeños, spicy rum sauce, Manchego and cheddar cheese. Served on a toasted bun with fries and rum mayo.
Choose from:
Premium 8oz Steak Burger
Jerk Fried Chicken

SPICED BLACK BEANS *(ve)(g)* £3.00
Authentically Cuban. Our recipe was inspired by restaurant *Doña Eutima* in Havana.
CRISPY FRIED COURGETTE *(v)* £3.00
Courgette lightly fried in our signature Mojito batter and served with Cuban gremolata.
PADRÓN PEPPERS *(ve)(g)* £3.50
Charred Padrón peppers. A traditional tapas treat.

FRIES *(v)(g)* £2.50
SWEET POTATO FRIES *(v)(g)* £3.50
CAJUN CREAM FRIES *(v)(g)* £3.50
Fries topped with rich cajun cream sauce.
CHEESY CUBAN FRIES *(v)(g)* £3.50
Paprika fries topped with Manchego cheese sauce.

ZESTY RICE *(ve)* £2.50
HOUSE SALAD *(v)(g)* £2.50
MOJITO ONION RINGS *(v)* £3.00
Onion rings fried in our fresh Mojito batter.
CREOLE SWEETCORN *(v)* £3.00
Charred sweetcorn with honey, creole butter, chilli and coriander. Served with a warm tortilla.



LITTLE DISHES, HUGE FLAVOURS

SPANISH OLIVES *(ve)(g)* £3.00

CRUSTY BREADS *(v)* £2.50

HOMEMADE GUACAMOLE *(ve)(g)* £3.50
Served with tortilla chips.

SMOKY TOMATO SALSA *(ve)(g)* £2.50
Served with tortilla chips.

TRY BOTH! - HOMEMADE GUACAMOLE & TOMATO SALSA £4

MONDAY - SATURDAY 3 FOR £14 / SUNDAY 2-4-1
FOR 2 PEOPLE SHARING, WE RECOMMEND 3 TAPAS AS A STARTER OR 6 AS A MAIN

MEAT

ROASTED PORK TACOS *(g)* £5.75
Pulled pork with caramelised pineapple and salsa, served in 3 soft corn tortillas.

CHICKEN QUESADILLA £5.75
Little triangles of heaven. Crisp tortilla brushed with paprika, filled with marinated chicken, onion, mixed peppers and melted cheese.

JERK FRIED CHICKEN £6.00
Chicken pieces coated in cajun spice and a jerk crumb, lightly fried and served with rum mayo.

CHORIZO CROQUETAS £5.50
Crispy chorizo croquetas, served with a garlic aioli for dipping. Savoury Spanish flavour in every bite.

ALBONDIGAS £6.00
Perfectly formed and intensely flavoured. Meatballs made from beef, chorizo and pork, in a rich tomato sauce.

PORK BELLY SKEWERS *(g)* £6.25
One for the meat lovers! Pork belly skewers roasted in our signature spicy rum sauce, topped with pico de gallo.

SMOKY CHICKEN SKEWERS *(g)* £6.00
Tender chicken skewers sealed with a mix of smoky spices and a hint of chilli. Topped with pico de gallo.

CHEESEBURGER TACOS *(g)* £5.75
Lightly seasoned beef topped with melting Manchego cheese, served in 3 soft corn tortillas.

ROASTED CHORIZO *(g)* £6.25
It's a tapas classic for a reason. Chorizo glazed in red wine and honey sauce.

FISH

CRISPY SQUID TACOS £5.75
Crisp calamari with coriander and pickled chillies, served in 3 soft corn tortillas. A true taste sensation.

GAMBAS PIL PIL *(g)* £6.50
King prawns tossed in a buttery, chilli and garlic sauce. A combination that pulls together the very best of the tropics.

MOJITO PRAWNS £6.50
Prawns fried in our signature Mojito batter, served with an indulgent lobster mayo. Light, crunchy and just a little bit moreish.

CALAMARI £5.50
Lightly dusted calamari, fried and served with garlic aioli. A delicate flavour with just enough crunch.

VEG

ROASTED SWEET POTATO *(g)* £5.00
Sliced sweet potato topped with spinach, peas, sour cream and crispy bacon bits.

HALLOUMI TACOS *(v)* £5.75
Charred halloumi, butternut squash and courgette, lightly coated in our chilli jam glaze and served in 3 soft corn tortillas.

CAJUN CREAM MUSHROOMS *(v)(g)* £5.25
Sautéed mushrooms in a gorgeously rich cajun cream sauce.

HONEY ROASTED VEGETABLES *(v)(g)* £5.00
Courgettes, peppers, sweet potato and carrots roasted in honey. Hearty, beautifully sweet and by far the best way to help get your five-a-day.

NACHOS DEL SOL *(v)(g)* £5.75
Tortilla chips topped with Roquito pepper and Manchego cheese sauce, black beans, guacamole and mango salsa.

CHARRED HALLOUMI *(v)* £6.50
Halloumi with butternut squash and courgette, in our very own chilli jam glaze.

ARROZ CON PÁDRON *(v)* £5.00
Aromatic rice with spinach, Padrón peppers and hazelnuts.

AUBERGINE GRATIN *(v)(g)* £5.00
Sliced aubergine and chilli cheese, stacked and slowly baked in a spicy black bean bravas sauce. Food that feeds the soul.

PATATAS BRAVAS *(v)(g)* £5.00
Fried potatoes topped with a spicy tomato sauce and garlic aioli. A tapas essential, pure and simple.

(v) Vegetarian *(ve)* Vegan *(g)* Not made with gluten-containing ingredients

If you require further information on ingredients in relation to allergy or intolerance please inform us so we can minimise the risk of cross-contamination during the preparation and service of your food. Please note, although our highlighted products do not contain gluten they are made in an environment that contains both gluten and nuts.

CANTINA

**TRY OUR PAELLA DE CUBA
IT'S NOT TO BE MISSED!**



EXTRA

TIME FOR DESSERT

LIVE THE ISLAND LIFE AND INDULGE!

PORNSTAR

PAVLOVA (g) £5.00

Chewy meringue pavlova piled high with mango and strawberry salsa, blackberries and saucy passion fruit. Topped with prosecco-whipped cream and served with even more prosecco on the side.

PINEAPPLE CAKE (v) £4.00

Light vanilla sponge coated in a pumpkin seed crumb with juicy caramelised pineapple topping and coconut buttercream. Served with coconut ice cream.

CHOCOLATE & RASPBERRY SLICE (ve) £4.50

Coconut and raspberry bake topped with rich chocolate. Served with a delicate raspberry prosecco sorbet.

CHOCOLATE

BROWNIE (v) £4.50

Chocolate brownie drizzled with rum caramel sauce. Served with vanilla pod ice cream, fresh strawberries and a sprinkle of basil sugar.

COCONUT ICE CREAM (v) £4.00

Three scoops of luxury coconut ice cream topped with toasted coconut and grilled pineapple.

MANGO & PASSION FRUIT CHEESECAKE

(v) £4.50

Baked cheesecake topped with sweet mango and tangy passion fruit.



Churros (v)

TASTY CUBAN STREET FOOD

Spanish doughnut sticks dusted in sugar. Served with chocolate and rum caramel dipping sauces.

Only £4.50

★★★★★ **AVAILABLE MONDAY - FRIDAY UNTIL 3PM** ★★★★★

£6 LUNCH

PERFECT FOR A LUNCHTIME PICK-ME-UP, CUBAN STYLE

HALLOUMI WRAP (v)

Halloumi wrapped up with smoky salsa, shredded lettuce, black beans, peppers and goat's cheese & honey dressing. Served with fries.

CHICKEN FAJITA SANDWICH

Fajita-seasoned chicken breast, peppers, onions and smoked cheddar cheese, topped with our Cuban BBQ sauce. Served on a toasted bun with fries.

HUEVOS RANCHEROS (v)

Tortilla with avocado, tomato, spiced black beans, mushrooms and a fried egg, topped with our signature rum sauce and a sprinkle of chopped coriander, spring onion and sweet smoky paprika.

PULLED PORK SANDWICH

A stack of slow-cooked shredded pork, topped with hot salsa and crispy bacon bits. Served on a toasted bun with fries.

MARINATED CHICKEN BURRITO BOWL

A burrito without the wrap. Loaded with chicken, zesty rice, black beans, peppers, onions, cheese, sour cream and guacamole.

MUSHROOM, BEAN & SPINACH BURRITO BOWL (v)(g)

A burrito without the wrap. Mushroom, bean and spinach with zesty rice, black beans, peppers, onions, cheese, sour cream and guacamole.



(v) Vegetarian (ve) Vegan (g) Not made with gluten-containing ingredients ★★★★★★ revoluciondecuba.com

If you require further information on ingredients in relation to allergy or intolerance please inform us so we can minimise the risk of cross-contamination during the preparation and service of your food. Please note, although our highlighted products do not contain gluten they are made in an environment that contains both gluten and nuts.

Revolución de Cuba
RUM BAR ★ CANTINA