

TRY OUR CHICKEN ENCHILADA

HEARTY & DELICIOUS! SEE PAGE 2



Revolución de Cuba
RUM BAR • CANTINA



CANTINA



Printed on recycled paper

BRUNCH • TAPAS • LUNCH • DINNER

revoluciondecuba.com



FOOD FROM AROUND THE WORLD



**A Caribbean island.
A Spanish colony.
An American territory.**

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.



Sharing it brings people closer. Mealtimes give us routine. From prehistoric hunter-gatherers to Henry VIII's feasts. From decorated Michelin-starred chefs to late night pizza deliveries. It's all delicious. And varied, yes. But *nos trae la vida* - it brings us life.

Food forms our identity. Our personality. The recipes we receive and pass on through our families; the flavours, the spices, the quirks, the way we share, they are all an important part of who we are.

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

and pizza, all perfected over generations, through practice and familiarity. Argentina is famed for incredible steak, where cattle are reared with care, free to roam on grassy plains. Traditional cuisine speaks volumes about a country's history, culture, customs and traditions. And it's no different on the island of Cuba.

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

through in every dish. Years of national hardship do nothing to inhibit this ardent nation's passion for cooking good food.

Where basic and limited ingredients are sourced from a cart in a filthy street. Beautiful flavours to be carefully coaxed from the flesh into something that brings a smile to your face. The soul. The sheer inventiveness. You can taste it all. There's so much interaction, energy, fluidity and life. This island is a place for celebrating.

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.

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

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.



SIDES & FRIES

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) (g) £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.

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.



TAPAS



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

3 FOR £14 EVERY DAY

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 PADRON (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!



MAXIMERA

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

HOT DRINKS

OUR UNIQUE BLEND OF CUBAN BEANS IS SOMETHING WE ARE REALLY PROUD OF. ENJOY IT WITH US AND IMMERSE YOURSELF IN THE CUBAN CAFÉ CULTURE

CAFÉ CUBANO £2

Espresso coffee brewed the Cuban way - over natural Demerara sugar.

ESPRESSO £2

Freshly roasted espresso, served solo.

CAFÉ MACCHIATO £2

Espresso with a small measure of steamed milk.

HOT CHOCOLATE £3

Made from the finest cocoa and fresh steamed milk.

EVERY DAY

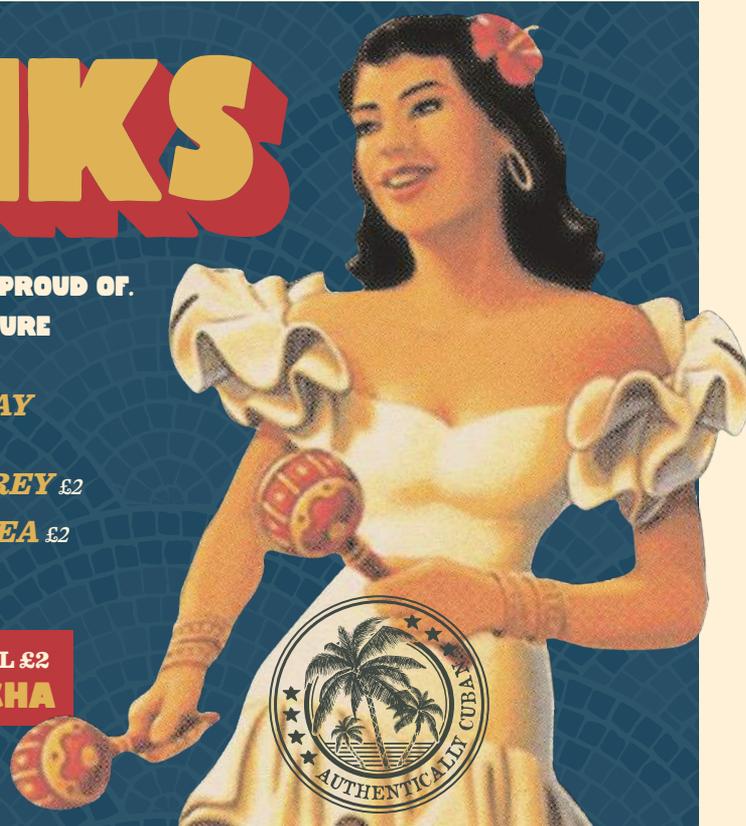
TEA £2

EARLY GREY £2

GREEN TEA £2

ENJOY YOUR SECOND CUP OF THESE SELECTED COFFEES ON US. ALL £2
AMERICANO • CAPPUCINO • CAFÉ LATTE • CAFÉ NOCHA

All served with a bite-sized piece of our delicious chocolate brownie.



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