

BRUNCH AND LUNCH

AVAILABLE UNTIL 5PM



AVOCADO BRUNCH (ve)

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)

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

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

Shredded Pork (g)

Mushroom, Bean & Spinach (v)(g)

HALLOUMI WRAP (v)

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

JERK FRIED CHICKEN WRAP

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

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

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

Fillet steak topped with aioli and pickled onions. Served on a garlic-buttered bun with fries.

MAIN PLATES

BURRITO

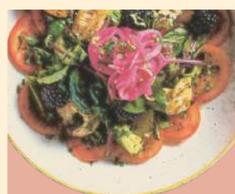
A soft flour tortilla stuffed to the brim with rice, beans, cheese and your choice of filling. Served with tortilla chips and homemade guacamole.

Choose from:

Chicken & Guacamole

Pork & Pineapple

Mushroom, Bean & Spinach (v)



ENSALADA DE SEVILLE (g)

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)

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

Charred Halloumi (v)(g)

CARIBBEAN CHICKEN CURRY (g)

A warming, homemade chicken curry with pineapple and potato, served with zesty rice. Caribbean spice at its finest.

QUESADILLA BURGER

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

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

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

Your choice of burger with melting Manchego and cheddar cheese. Served on a toasted bun with fries and rum mayo.

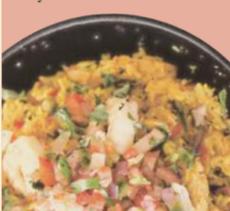
Choose from:

Premium 8oz Steak Burger

Jerk Fried Chicken

PAELLA DE CUBA

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

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

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)

SWEET POTATO FRIES (v)(g)

Cajun cream fries topped with rich cajun cream sauce.

CHEESY CUBAN FRIES (v)(g)

Paprika fries topped with Manchego cheese sauce.

ZESTY RICE (ve)(g)

HOUSE SALAD (v)(g)

MOJITO ONION RINGS (v)

Onion rings fried in our fresh Mojito batter.

CREOLE SWEETCORN (v)

Charred sweetcorn with honey, creole butter, chilli and coriander. Served with a warm tortilla.

SPICED BLACK BEANS (ve)(g)

Authentically Cuban. Our recipe was inspired by restaurant *Doña Eutima* in Havana.

CRISPY FRIED COURGETTE (v)

Courgette lightly fried in our signature Mojito batter and served with Cuban gremolata.

PADRÓN PEPPERS (ve)(g)

Charred Padrón peppers. A traditional tapas treat.



TAPAS



LITTLE DISHES, HUGE FLAVOURS

SPANISH OLIVES (ve)(g)

(ve)(g)

CRUSTY BREADS (v)

(v)

HOMEMADE GUACAMOLE (ve)(g)

Served with tortilla chips.

SMOKY TOMATO SALSA (ve)(g)

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)

Pulled pork with caramelised pineapple and salsa, served in 3 soft corn tortillas.

CHICKEN QUESADILLA

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

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

CHORIZO CROQUETAS

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

ALBONDIGAS

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

PORK BELLY SKEWERS (g)

One for the meat lovers! Pork belly skewers roasted in our signature spicy rum sauce, topped with pico de gallo.

SMOKY CHICKEN SKEWERS (g)

Tender chicken skewers sealed with a mix of smoky spices and a hint of chilli. Topped with pico de gallo.

CHEESEBURGER TACOS (g)

Lightly seasoned beef topped with melting Manchego cheese, served in 3 soft corn tortillas.

ROASTED CHORIZO (g)

It's a tapas classic for a reason. Chorizo glazed in red wine and honey sauce.

FISH

CRISPY SQUID TACOS

Crisp calamari with coriander and pickled chillies, served in 3 soft corn tortillas. A true taste sensation.

GAMBAS PIL PIL (g)

King prawns tossed in a buttery, chilli and garlic sauce. A combination that pulls together the very best of the tropics.

MOJITO PRAWNS

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

CALAMARI

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

VEG

ROASTED SWEET POTATO (g)

Sliced sweet potato topped with spinach, peas, sour cream and crispy bacon bits.

HALLOUMI TACOS (v)

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)

Sautéed mushrooms in a gorgeously rich cajun cream sauce.

HONEY ROASTED VEGETABLES (v)(g)

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)

Tortilla chips topped with Roquito pepper and Manchego cheese sauce, black beans, guacamole and mango salsa.

CHARRED HALLOUMI (v)

Halloumi with butternut squash and courgette, in our very own chilli jam glaze.

ARROZ CON PÁDRON (v)

Aromatic rice with spinach, Padrón peppers and hazelnuts.

AUBERGINE GRATIN (v)(g)

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)

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!



REVOLUCION

TIME FOR DESSERT

LIVE THE ISLAND LIFE AND INDULGE!

PORNSTAR PAVLOVA (g)

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)

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)

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

CHOCOLATE BROWNIE (v)

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)

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

MANGO & PASSION FRUIT CHEESECAKE (v)

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.

★★★★★ **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.



FAST & FRESH

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

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Revolución de Cuba
RUM BAR ★ CANTINA

RUM TWISTS

MIAMI VICE

Vice style never goes out of fashion. A mix of Don Q Añejo rum, coconut, milk and pineapple, topped with our very own Strawberry Daiquiri.



SMOKEY PETE'S STRAWBERRY PUNCH

Bacardi Carta Oro and Mount Gay Black Barrel rums with strawberry, grenadine and fruit juices.

Perfectly balanced, with a subtle hint of smoke, this is some serious pirate juice.



Smokey Pete the Pirate wanted a bracing drink, so his cowardly crew would think him a brutal, merciless master... But his heart secretly ached for a delicate fruity delight. So, although his punch might sound tough, it's really a total sweetie. And now, only a few o' the crew call him Pint-Sized Petey.



STRAWBERRY DAIQUIRI

Unbeatably refreshing Bacardi Carta Blanca rum with strawberry, lime and sugar. A gorgeously grown-up slushie for the discerning rum drinker.



NUCLEAR DAIQUIRI

Blended, frozen and guaranteed to cause fallout the morning after. Bacardi Carta Blanca rum and Wray & Nephew Overproof rum with pineapple, lime, sugar and crème de banane, topped with a candy floss cloud.



CARIBBEAN ISLAND ICED TEA

When Long Islanders go on vacation, it calls for a superior combination. Bacardi Carta Blanca, Carta Oro, Carta Fuego and Appleton Estate Signature Blend rums with lime, sugar and Coca-Cola Zero.



RASPBERRY MOJITO

Bacardi Carta Blanca rum, mint, lime, sugar, raspberries and a splash of soda. Seductively sweet with an intense berry burst.



PINEAPPLE PASSION SPRITZ

Light, bubbly and refreshing, from Italy to Cuba and back again. Bacardi Añejo Cuatro rum, pineapple liqueur, Freixenet prosecco, passion fruit and soda.



ESPRESSO RUMTINI

We've swapped vodka for Havana Club Añejo Especial rum, shaken with silky smooth Kahlua, vanilla and chilled Cuban coffee, with chocolate-coated coffee beans on the side.



CARNIVAL TROPICANA

Dive into this dream and your senses will dance. Bacardi Carta Oro rum, pineapple, passion fruit and strawberry, topped with Red Bull Tropical Edition.



SUPER STOKED CHERRY COKE

A fruity coke float to get you super stoked. Sailor Jerry rum with Coca-Cola Zero, cherry and lime, topped with a lemon and cherry amaretto sorbet. Damn good fun in a glass!



PORNSTAR RUMTINI

Our exotic twist on the glamorous vodka classic. Bacardi Carta Blanca rum with passion fruit, pineapple, vanilla and lime. Served with a Freixenet prosecco chaser.



REGGAE RUM PUNCH

For the notorious Jamaican sweet tooth, and lovers of rum. Appleton Signature Blend rum and Wray & Nephew Overproof rum in a powerful punch with Chambord black raspberry liqueur, orange, pineapple, grenadine and lime.

THE PERFECT GIN & TONIC

All our perfect serves contain 50ml of gin

Raspberries and Orange

Orange and Grapefruit

TANQUERAY No. TEN™

Tanqueray No. TEN™ gin and Fever-Tree Refreshingly Light tonic water, garnished with fresh raspberries and a twist of orange. Beautifully balanced and oh so sippable.



SEVILLE ORANGE

£9.25

Tanqueray Flor de Sevilla gin and Fever-Tree Refreshingly Light tonic water, garnished with orange and grapefruit. Like you're sippin' in the sun-soaked Mediterranean.

Mint and Lemon



Grapefruit

PORTOBELLO ROAD

£8.95

Smooth Portobello Road gin with Fever-Tree Refreshingly Light tonic water, garnished with fresh grapefruit. Makes a fabulous first impression.

SLINGSBY RHUBARB

£9.50

Classic British flavours with a fragrant, exotic twist. Slingsby Rhubarb gin and Fever-Tree Aromatic tonic water, garnished with mint and lemon.



Lemon and Rosemary

MONKEY 47

£11.50

Monkey 47 gin with Fever-Tree Refreshingly Light Elderflower tonic water, garnished with lemon and rosemary. Sweet florals and tangy citrus make this a totally wild ride.

NOT RUM

CAIPIRINHA

Brazil's national drink is created by smashing limes and sugar with Velho Barreiro cachaça over crushed ice. A rustic masterpiece.

MARGARITA

Once upon a time in Mexico, the Margarita was born. El Jimador Reposado tequila with Cointreau, lime and sugar, garnished with a salt rim. And they all lived happily ever after.

AMARETTO SOUR

Amaretto and Bumbu rum with sugar and lemon. A beloved classic that's been given a spicy Bajan twist.

CARIBBEAN COSMO

A sassy modern classic meets exotic island flavour. Ketel One vodka with pineapple liqueur, cranberry, lime and even more pineapple.

STRAWBERRY PASSION MARGARITA

A classic frozen Margarita with gorgeous red berry flavour. El Jimador Reposado tequila and Cointreau, blended with strawberry, passion fruit, sugar and lime.



CASTAWAY

Plymouth gin and Blue Curaçao shaken with lavender and lemon. Set sail for a paradise unknown.

APEROL SPRITZ

A delicate balance of Aperol and Freixenet prosecco, topped with soda. The classic, Italian apéritif that tastes like liquid sunshine.



SUPERSONIC GIN & TONIC

Bombay Sapphire gin with Fever-Tree Refreshingly Light tonic water - but the fun doesn't stop there, oh no. It's topped with boozy strawberry lemonade sorbet loaded with even more Bombay Sapphire. Sweet, refreshing and goes down seriously fast.



RUM ICONS

The modern **Mojito** is widely credited to Sir Francis Drake, who mixed an early form of rum known as *aguardiente* with mint, lime and sugar.

The drink was nicknamed *El Draque*, after its maker, meaning 'The Dragon'. Created at sea to be drunk in Cuba!



CLASSIC MOJITO

How Cuba gets its *mojo*. **Bacardi Carta Blanca rum, mint, lime, sugar and soda.** As fresh as it gets.

DAIQUIRI

All hail the Cuban trinity. **Bacardi Carta Blanca rum, lime and sugar,** served with elegance. Simply iconic.



DARK 'N STORMY®

Gosling's Black Seal rum floated atop **Old Jamaica ginger beer** and a little lime. The spirit is added last, that's when you'll see how this tempestuous drink gets its name.



MAI TAI

A beautifully balanced mix of **Appleton Estate Signature Blend and 12 Year Old Rare Blend rums,** sweet almond, **Cointreau,** pineapple and lime.



Created by legendary barman **Trader Vic**, who put the 'T' in tiki. One day, he was mixing rums with **curaçao, orgeat and lime** for his friends, who loved the drink so much they exclaimed "**Maïtai roa ae**" meaning "Ah, out of this world, the best!". Well, vic, we're glad - 'cause this drink is *mai-tai fine*.

CUBA LIBRE

A Cuban classic since 1900, when Havana's most adventurous barman added a tasty new American soda to his precious rum. We serve ours with **Bacardi Añejo Cuatro rum,** freshly squeezed **lime** and **Coca-Cola Zero.**



PIÑA COLADA

The national drink of Puerto Rico, and with good reason. **Pineapple liqueur** blended with original recipe **Don Q Añejo rum, lime, milk** and **creamy coconut.**



Created in 19th-century Puerto Rico, the **Piña Colada** was born behind the bar at the luxury hotel **Caribe Hilton** in San Juan. Long-serving cantinero **Ramon 'Monchito' Marrero** wished to capture the tropical flavours of the island, so combined **Don Q rum, coconut and pineapple.** Little did he know the dreamy delight would make cocktail history.

ZACAPA OLD FASHIONED

A rich and deeply flavoured Guatemalan rum, **Ron Zacapa 23** slowly stirred with **bitters and brown sugar.** An extraordinary, velvety indulgence.



ZOMBIE

A timeless tiki classic. **Donn Beach** kept his recipe a secret and so do we. Our own mysterious **Zombie mix** with **tropical juices, lime, sugar** and **added fire.**



Said to be the work of tiki bar founding father **Donn Beach.** Rumour has it 'Ol' Donn concocted the drink for a customer in need of a hangover cure, who claimed it was so good it turned him into a **Zombie.**

To this day, the exact ingredients remain strictly classified - **Mr. Beach** even hid the labels of his bottles and we've been inspired to do the same!

Sharers

HAWAIIAN TEA PARTY PUNCH

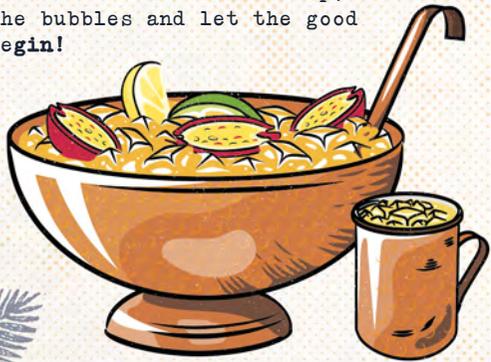
If the Mad Hatter holidayed on Maui Island, this is how he'd do it. Bacardi Carta Blanca rum, Blue Curaçao and Cointreau, with sweet almond, pineapple, lime and lemonade.

RASPBERRY COLADA TEAPOT

Bacardi Carta Blanca rum and Koko Kanu coconut rum with raspberry, mango and fresh pineapple. Served in a giant pot, it's the perfect way to start the par-tea.

GIN O'CLOCK

Tanqueray Flor de Sevilla gin and Aperol with lemon, sugar and apple, topped with lemonade. Grab a cup, taste the bubbles and let the good times begin!



MANGO PASSION PUNCHBOWL

Mount Gay Black Barrel rum and Wray & Nephew Overproof rum with Cointreau, mango, passion fruit, lime, pineapple and grapefruit. A bowlful of sunshine.

NO ALCOHOL

VIRGIN ZOMBIE SLAYER

All the fun, all the flavour, less of the fire. Pineapple, passion fruit, strawberry and lime, filled to the top with zesty Ting.

Add a shot of Mount Gay Black Barrel rum

LAVENDER LEMONADE

Lemon, lime and mint, topped with soda and a hint of lavender. Sweet and innocent with a lasting delicate touch.

Add a shot of Beefeater London Dry gin

CHERRY & CRANBERRY MOJITO

Cherry and cranberry with apple, mint and lime. Like a Mojito you can drink in the morning.

Add a shot of Plantation 3 Stars rum

FRUIT SMASH

Fresh grapefruit, orange and lime, muddled with sweet almond and topped with lemonade. Crisp, fruity and refreshing.

Add a shot of El Jimador tequila

The Rum Store

THE RUM STORY

Rum is more than a spirit, it embodies a way of life. Whether you're drinking it in a shack in Montego Bay or a bar in Manchester, you are experiencing an important part of our global history. A culture of travel, exploration and passion, passed down through generations of families.

From its use in religious ceremonies in the Caribbean to rationed tots for British sailors on the high seas, no other spirit has such a rich and varied history.

And so many stories to tell.

Ian Burrell
Global Ambassador
for the Category
of Rum



WHITE & LIGHT

Bacardi Carta Blanca	Puerto Rico
Havana Club 3 Años	Cuba
Plantation 3 Stars	West Indies
Ron Cubay 3yr Carta Blanca	Cuba
Diplomático Planas	Venezuela
Bacardi Heritage 44.5%	Puerto Rico

GOLDEN

Bacardi Carta Oro	Puerto Rico
Santa Teresa Añejo Gran Reserva	Venezuela
Appleton Estate Signature Blend	Jamaica
Pampero Añejo Especial	Venezuela
Bundaberg Underproof	Australia
Brugal Añejo	Dominican Republic
Havana Club Añejo Especial	Cuba
Mount Gay Eclipse	Barbados
Chairman's Reserve	St Lucia
Gosling's Gold Seal	Barbados

SPICED & FLAVOURED

Bacardi Carta Fuego	Puerto Rico
Santa Teresa Rhum Orange	Venezuela
Koko Kanu	Jamaica
Fusser's Spiced	Barbados
Captain Morgan Spiced	Puerto Rico
Kraken Black Spiced	United States
Ron de Jeremy Spiced	Panama
Sailor Jerry Spiced	United States
Dark Matter Spiced	Scotland
Bayou Spiced	United States
Bumbu	Barbados
Chairman's Reserve Spiced	St Lucia
Stiggins' Fancy Plantation Pineapple	Trinidad & Tobago
Aluna Coconut	Guatemala
Old J Spiced	Trinidad & Tobago

Santa Teresa

FUNDADA EN 1766

Santa Teresa rum is the real deal. Two hundred years old and steeped in family tradition, its story goes back to a simple sugarcane farm in Venezuela. Today, this 21st-century hacienda uses style and technology to craft its world-renowned rums.

WINE

WHITE

Chardonnay, Los Romeros, Chile.....
 Pinot Grigio, Antonio Rubini, Italy.....
 Sauvignon Blanc, Santa Rita 120, Chile.....
 Albariño, Lolo Tree, Spain.....

ROSÉ

White Zinfandel, Lavender Hill, USA.....
 Grenache, Coteaux Varois en Provence, France.....

RED

Merlot, Altoritas, Chile.....
 Cabernet Sauvignon, Santa Rita 120, Chile.....
 Malbec, Portillo, Argentina.....
 Crianza, Viña Real, Spain.....
 Pinot Noir, Dashwood, New Zealand.....

FIZZ

SPARKLING

Freixenet Prosecco, Veneto, Italy.....
 Freixenet Sparkling Rosé, Veneto, Italy.....

CHAMPAGNE

Veuve Clicquot Yellow Label, Brut, France.....
 Laurent-Perrier Rosé, Cuvée Rosé Brut, France.....
 Dom Pérignon, Brut, France.....

BEER & CIDER

BOTTLED BEER

Pacifico.....4.5% / 355ml / MEX
 Lagunitas IPA.....6.2% / 330ml / USA
 Erdinger Weissbier..5.3% / 500ml / GER
 Budvar.....5.0% / 330ml / CZE
 Corona.....4.5% / 330ml / MEX
 Desperados.....5.9% / 330ml / FRA
 Leffe Blonde.....6.6% / 330ml / BEL
 Peroni Nastro.....5.1% / 330ml / ITA
 Estrella Galicia 0%..0.0% / 330ml / SPA

DRAUGHT BEER

Mahou.....5.1% / SPA
 Camden Pale Ale.....4.0% / GBR
 Peroni Nastro.....5.1% / ITA
 Brooklyn.....5.2% / USA
 Goose Island IPA.....5.9% / USA
 Camden Hells Lager.....4.6% / GBR

BOTTLED CIDER

Kopparberg
 Mixed Fruit.....4.0% / 500ml / SWE
 Rekorderlig
 Strawberry & Lime...4.0% / 500ml / SWE

DRAUGHT CIDER

Angry Orchard.....5.0% / USA
 Aspall.....5.5% / GBR

Ron Zacapa

Ron Zacapa 23 is a Solera rum from Guatemala, which means it is made from a blend of rums between 6 and 23 years old. The Solera process of maturation is complex, with multiple casks piled on top of each other and spirits moved between barrels 'from the ground up'. Worth the effort and patience for such a rich and characterful drink, made 2,300m above sea level in Zacapa's House Above the Clouds.

AGRICOLE

Trois Rivières Ambre *Martinique*
 Trois Rivières Blanc *Martinique*

DARK

Bacardi Carta Negra *Puerto Rico*
 Captain Morgan Original *Puerto Rico*
 Gosling's Black Seal *Bermuda*
 Plantation Original Dark *West Indies*

OVERPROOF

Wray & Nephew (AVB 63%) *Jamaica*
 Pusser's Gunpowder Proof (AVB 54.5%) *Guyana & Trinidad*
 Wood's 100 Old Navy (AVB 57%) *Guyana*
 Plantation O.F.T.D (AVB 69%) *Trinidad & Tobago*

PREMIUM AGED

Bacardi Ocho *Puerto Rico*
 Angostura 1919 *Trinidad & Tobago*
 Havana Club 7 Años *Cuba*
 Mount Gay Black Barrel *Barbados*
 Penny Blue VSOP *Martinique*
 Appleton Estate Reserve Blend *Jamaica*
 Bayou Select *United States*
 Ryoma 7 Year Old *Japan*
 El Dorado 8 Year Old *Guyana*
 Diplomático Mantuano *Venezuela*
 Don Q Añejo *Puerto Rico*

SIPPING RUM

Santa Teresa 1796 *Venezuela*
 Appleton Estate 12 Year Old Rare Blend *Jamaica*
 Pampero Aniversario *Venezuela*
 Ron Zacapa 23 *Guatemala*
 Plantation XO 20th Anniversary *Barbados*
 El Dorado 12 Year Old *Guyana*
 RL Seale's 10 Year Old *Barbados*
 Havana Club Selección de Maestros *Cuba*
 Diplomático Reserva Exclusiva *Venezuela*
 Flor de Caña 12 Years *Nicaragua*
 Pusser's Aged 15 Years *Guyana & Trinidad*
 Botran 18 Añejo *Guatemala*
 Brugal 1888 Gran Reserva Familiar *Puerto Rico*

RARE & FINE

Mount Gay 1703 *Barbados*
 Havana Club 15 Años *Cuba*
 Ron Zacapa XO *Guatemala*
 Appleton Estate 21 Year Old *Jamaica*
 El Dorado 25 Year Old *Guyana*
 Black Tot *Unknown Origin*
 Diplomático Ambassador *Venezuela*

Please ask your Cantinero for availability.

SHOTS *to* SHARE

SHARE FOUR OF OUR FAVOURITE
TEQUILA SHOTS WITH YOUR AMIGOS

EL JIMADOR REPOSADO

100% agave tequila featuring sweet vanilla vibes
set against a hit of summertime citrus.

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STRAWBERRY MARGARITA

Fresh, sweet, yet deliciously sharp. The perfect party starter.

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PATRÓN XO CAFE

Patrón Silver tequila with notes of slightly
sweet chocolate and fine coffee.

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1800 COCONUT

Double-distilled 1800 Silver tequila infused
with fresh, ripe coconut.

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DON JULIO REPOSADO

Beautifully balanced cinnamon notes cascade into a hit
of sweet honey for a smooth, satisfying flavour.



Revolución de Cuba
RUM BAR ★ CANTINA

If you require further information on ingredients in relation to allergy or intolerance, please speak to your server before you order your drink.
If you do have an allergy, you should inform your server so we can minimise the risk of cross-contamination during the preparation and service of your drink.
Coca-Cola Zero is served as a standard when ordered with a spirit & mixer or as a cocktail unless otherwise stated.