

LUNCH & BRUNCH SERVED UNTIL 5PM

Revolución de Cuba RUM BAR * CANTINA



CANTINA



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A DISCOVERY INTO LATIN FLAVOUR



In a country nourished by so many world cultures, just how does a national menu that is so assured and individual spring up? We journeyed to the origins of Cuban food to find out.

It is often said that a country can be judged by its cuisine. No fare tells the tale of its people more succinctly than Cuban cuisine.

With roots that draw nourishment from across the globe, the foods of Havana, Santa Clara and Cienfuegos are stirred through with a world of influence.

Take ropa vieja. The dish started life as a humble shepherds' beef stew on the Iberian coast of Spain. But it made its way across the Atlantic following the Spanish conquest of Cuba. And although Columbus and co. introduced the dish, the natives soon began to make it their own, adding South American bell peppers and, thanks to the arrival of French colonists from Haiti, raw garlic.

You'd think that would be quite enough to make a rich melting pot (sorry) for noteworthy food. But wait, for there is more.

A common accompaniment to many Cuban dishes is rice; an influence that can be traced back to the island's part in the trading of African slaves. That same influence is responsible for Cuba's passion for plantain, with the starchy cooking banana often fried and served as a snack.

The most surprising thing about Cuban cuisine, though, is the fact that it just works.

Where cultural clashes and tumultuous histories could result in a national menu that is confused and afraid of itself, the weathered-yet-bright optimism of the Cuban people shines through in every dish. In a time where uncertainty reigns over so many aspects of globalisation, the soul and sheer inventiveness of Cuba's kitchen is a shining beacon for us all.

And it's that soul which inspires our menu, where we pay homage to the very best of Cuban, Caribbean and South American food. Of course, we put our own unique slant on it all.

Are you ready for an epic voyage of exotic flavour?



THE FORMIDABLE CUBAN SANDWICH

IT'S NOT SOPHISTICATED BUT, DAMN, IT MAKES FOR A TASTY SNACK.

Cafecitos, croquetes, and cubanos. Let us take a moment to thank South Florida's prodigious Cuban influence for some of our most influential culinary staples.

While it's no secret that café cubanos (and versions of croquetas de jamón) originated from the largest island nation in

the Caribbean, the birthplace of the Cuban sandwich - isn't quite as easy to tie down.

First invented due to the flow of cigar workers between Cuba and Florida, the Havanan lunch staple combines richly textured Cuban bread with pork, salami and (rather predictably) cheese. It's not sophisticated but, damn, it makes for a tasty snack. When it comes to making a Cuban sandwich, we've learnt from the best.



LUNCH & BRUNCH

Served 'til 5pm

▼ ALL £6.00

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.

CUBAN BEANS ON TOAST

Chorizo and white beans baked in a spicy tomato sauce with smoked paprika, topped with a poached egg. Served with toasted sourdough.

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 £1 (v)

▼ ALL £7.00

CUBANO BENEDICT

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

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.

BURRITO BOWL (g)

A burrito without the wrap. Zesty rice, black beans, peppers, onions, cheese, sour cream and guacamole.

Choose from:

Marinated Chicken
Slow-Cooked Shredded Beef (g)
Mushroom, Bean & Spinach (v) (g)

▼ ALL £8.00

CUBAN SANDWICH

The best ham & cheese sandwich this side of Miami. Pulled pork, ham, pickle and Emmental cheese, in a fresh crunchy baguette with roasted garlic butter and mustard. 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.

HALLOUMI WRAP (v)

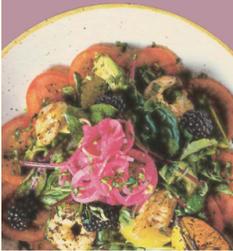
Halloumi wrapped up with smoky salsa, shredded lettuce, black beans, peppers and goat's cheese & honey dressing. Served with fries.

WANT SOMETHING LIGHTER? SWAP YOUR FRIES FOR A SIDE SALAD

MAIN PLATES

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 basil, coriander, pickled onions and a hint of mint.



SUNSHINE SALAD £11.00

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)

CUBAN CHEESE BURGER £10.75

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

CUBAN HOT BURGER £11.75

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 BEET BURGER (ve) £11.00

Beetroot, coriander & mint burger topped with lettuce, tomato, guacamole, white bean purée, pickled onions and butternut squash crisps. Served in a wholemeal bun with fries.

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.

Authentically Cuban

BEEF ROPA VIEJA (g) £10.00

Slow-cooked shredded beef with charred onions and mixed peppers, in a spicy tomato sauce. Served with zesty rice and butternut squash crisps.

PAELLA DE CUBA £11.00

Aromatic rice piled high with succulent prawns, marinated chicken and smoky chorizo, topped with pico de gallo.

RUMBA CHICKEN £10.00

Marinated chicken, charred sweet potato slices and a vibrant salad of spinach, peas, sour cream and crispy bacon bits. Zesty, crunchy and light!

GRILLED SWORDFISH (g) £13.50

Char-grilled swordfish in a spicy tomato, garlic & Salamanca olive sauce, with charred mixed peppers and fresh spinach. Served with zesty rice or crispy patatas.

VEGETABLE ENCHILADA (ve) £10.50

Mushroom, courgette, onions, mixed peppers, refried beans, smoky salsa and vegan mozzarella, wrapped in a soft flour tortilla with white bean purée and spicy tomato sauce. Topped with pico de gallo, served with black beans and zesty rice.

CHICKEN ENCHILADA £11.00

Cajun chicken, charred onions, mixed peppers and refried beans all rolled up in a soft flour tortilla, smothered in Cuban cream sauce and chilli cheese then baked in the oven. Topped with pico de gallo and sour cream, served with spiced black beans and zesty rice.

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:

Marinated Chicken £10.50
Slow-Cooked Shredded Beef £10.50
Pulled Jackfruit (v) £10.50

BLACK BEAN & BUTTERNUT SQUASH CHILLI (ve) £9.75

Spiced black beans, roasted butternut squash, zesty rice and sweetcorn salsa. Served with a charred tortilla.



TAPAS

PERFECT FOR SHARING
It's Good to Share
WITH FRIENDS

LITTLE DISHES, HUGE FLAVOURS

SPANISH OLIVES (ve) (g) £2.50

HOMEMADE GUACAMOLE (ve) (g) £3.50

We smash fresh avocados daily with lime, chilli, coriander and seasoning to create our famous Guac.

CRUSTY BREADS (v) £2.50

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

TACOS

Your choice of topping served on 3 soft corn tortillas.

Choose from:

ROASTED PORK (g) £6.00

With caramelised pineapple.

CHEESEBURGER (g) £6.00

Seasoned beef with melting Manchego cheese.

HALLOUMI (v) (g) £6.00

Charred halloumi, butternut squash and courgette, lightly coated in our chilli jam glaze.

BEET & AVOCADO (ve) £5.00

With white bean, spring onions and chillies.

JAMÓN CROQUETAS £5.50

Crispy Iberico ham croquetas served with mixed peppers and garlic aioli for dipping.

ALBONDIGAS £6.00

Meatballs made from beef, chorizo and pork, in a rich tomato sauce.

CAJUN CREAM MUSHROOMS (v) (g) £5.25

Sautéed mushrooms in a gorgeously rich cajun cream sauce.

PATATAS BRAVAS (v) (g) £5.00

Fried potatoes topped with a spicy tomato sauce and garlic aioli.

ROASTED CHORIZO (g) £6.25

Chorizo glazed in red wine and honey sauce.

ENSALADA POQUITO (ve) (g) £5.00

Plum tomatoes, red chard, baby spinach, mango chilli and lime dressing, oranges, blackberries, avocado, pickled onion, coriander and mint seasoned with olive oil and cracked black pepper.

CHARRED HALLOUMI (v) (g) £6.00

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

CHICKEN RUMBA SKEWERS £6.00

Tender chicken skewers marinated in dark soy sauce, lime and pineapple juice. Topped with crushed chillies and pico de gallo.

TOSTADAS

Your choice of filling served on 3 crispy tostadas.

Choose from:

ROPA VIEJA (g) £5.00

Slow cooked beef with guacamole, spring onions, coriander, sour cream and red chard.

LIME & COCONUT PRAWN £6.00

With sour cream, lettuce and pickled chillies.

JERK FRIED CHICKEN £6.00

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

BEETBALLS (ve) £5.50

Beetballs made from beetroot, coriander and mint, in a rich tomato sauce.

NACHOS

Crunchy nachos topped with Manchego cheese sauce, mango salsa and guacamole.

Choose from:

SHREDDED BEEF CHILLI (g) £6.00

JACKFRUIT CHILLI (v) (g) £5.75

QUESADILLAS

Your choice of filling served with onion and mixed peppers in a crisp, paprika-brushed tortilla.

Choose from:

CHICKEN & MELTED CHEESE £6.00

VEGGIE MUSHROOM (v) £5.00

In smoky Capia pepper pesto with tomato salsa, sour cream and stringy mozzarella.

PORK BELLY SKEWERS (g) £6.50

Pork belly skewers roasted in our signature spicy rum sauce, topped with pico de gallo.

ROASTED SWEET POTATO (g) £5.25

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

HERITAGE CARROTS (v) (g) £4.50

Rainbow carrots glazed with brown sugar and smoky Capia pepper pesto, served with lime, butternut squash purée and crunchy butternut squash crisps.

MOJITO PRAWNS £6.50

King prawns fried in our signature Mojito batter, served with rum mayo.

CALAMARI £5.75

Lightly dusted calamari, fried and served with garlic aioli.

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.

SIDES & FRIES

FRIES (ve) (g) £2.75

CHEESY CUBAN FRIES (v) (g) £3.75

Paprika fries topped with Manchego cheese sauce.

SWEET POTATO FRIES (ve) (g) £3.75

Fries topped with rich cajun cream sauce.

CAJUN CREAM FRIES (v) (g) £3.75

Fries topped with rich cajun cream sauce.

HOUSE SALAD (v) (g) £2.50

MOJITO ONION RINGS (v) £3.00

Fresh and crunchy, fried in our signature Mojito batter.

SPICED BLACK BEANS (ve) (g) £2.50

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

ZESTY RICE (ve) (g) £2.50

CREOLE SWEETCORN (v) £2.50

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

CRISPY FRIED COURGETTE (v) £3.00

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

ALLERGIES? OUR FOOD IS FRESHLY PREPARED IN OUR BUSY CANTINAS (NOT A BIG FACTORY WITH SEGREGATED PRODUCTION LINES) SO WE REALLY CAN'T GUARANTEE ANY OF OUR FOOD IS ALLERGEN-FREE. AMIGOS, IN ORDER TO ENSURE YOUR SAFETY, IF YOU DO HAVE ALLERGIES OR INTOLERANCES IT IS IMPORTANT THAT YOU TELL US BEFORE YOU ORDER. DETAILED ALLERGEN INFORMATION CAN BE FOUND ONLINE AT WWW.REVOLUCIONDECUBA.COM.

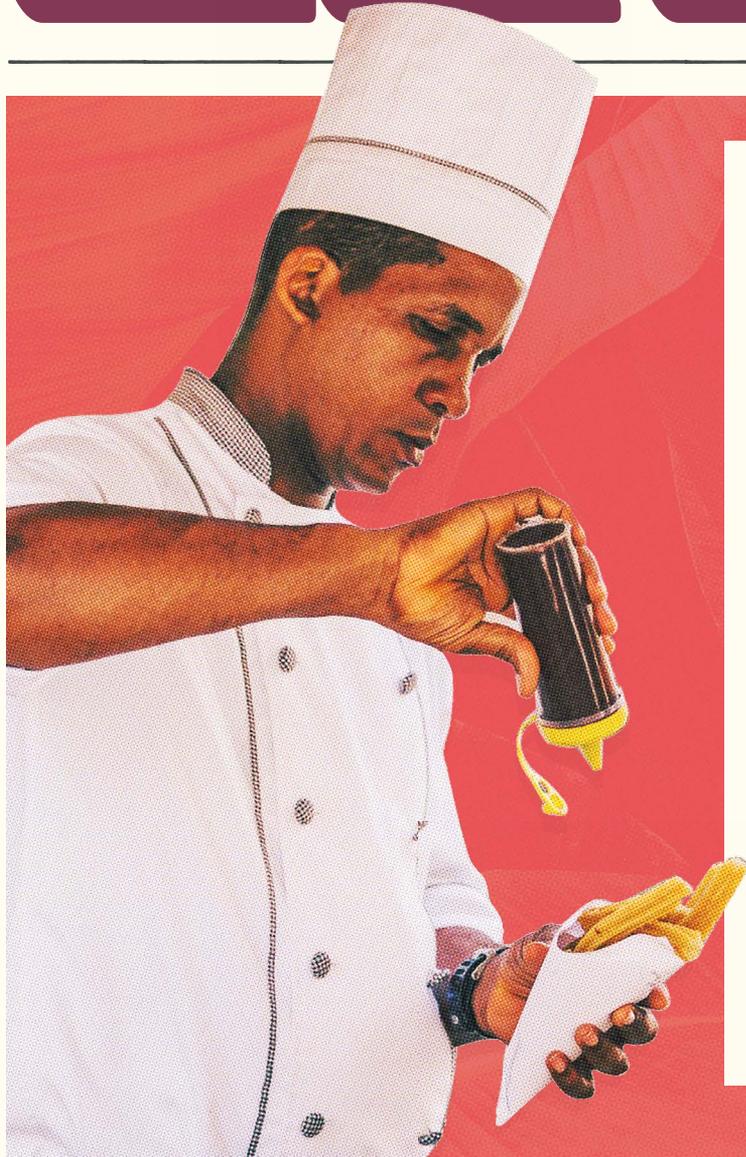
(v) Vegetarian (ve) Vegan (g) Not made with gluten-containing ingredients

CANTINA

TRY OUR CUBAN SANDWICH

NOT TO BE MISSED!

MAXIMERA



TIME FOR DESSERT

CLASSIC CHURROS (v)

Spanish doughnut loops dusted in sugar and served with your choice of chocolate, rum caramel or strawberry dipping sauce.

2 churros & 1 sauce £2.00

5 churros & 2 sauces £4.00

10 churros & 3 sauces £7.50

EL SUPREMO CHURROS

(v) £4.00

Spanish doughnut sticks filled with chocolate hazelnut cream, dusted in sugar.

Live the island life and eat churros!

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.

RASPBERRY & PROSECCO SORBET

(ve) (g) £3.50

A sorbet made from raspberries and prosecco. Served with fresh raspberries and sweet raspberry purée.



LUNCH FROM ONLY
£6.00

SEE INSIDE FOR DETAILS



JUST
£8

Mojito & Burrito

EVERY TUESDAY
ALL DAY

GET AN ICE-COLD
MOJITO AND A
TASTY BURRITO FOR
ONLY £8!

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

Allergies? Our food is freshly prepared in our busy Cantinas (not a big factory with segregated production lines) so we really can't guarantee any of our food is allergen-free. Amigos, in order to ensure your safety, if you do have allergies or intolerances it is important that you tell us before you order. Detailed allergen information can be found online at www.revoluciondecuba.com Design by The NU Agency

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