

DIRECTOR
M. WACHTLER

1900
VICTORIA
LATINOAMERICANA

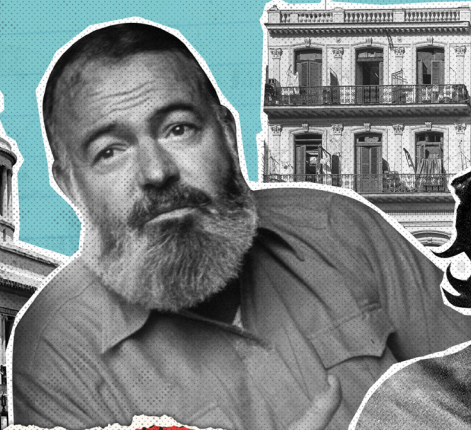
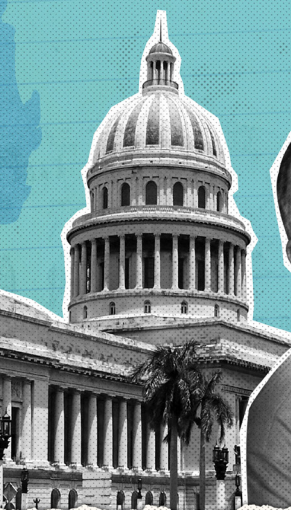
XXV ANIV DEL TRIUNFO DE LA REVOLUCION
25

CUBA
MAR 1 1942

Cuban Icons

AVAILABLE
EVERY
THURSDAY

CHOOSE A COCKTAIL AND
MAIN FOR JUST £12.00



are the ones who are people out, said Jesse



CHOOSE YOUR COCKTAIL

STRAWBERRY DAIQUIRI

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

DAIQUIRI

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

Rum, lime and sugar are all it takes to make this classic that dates back to the 1800s. As if it wasn't iconic enough, it was also such a favourite of Ernest Hemingway that a twist on the Daiquiri was created just for him.



A Cuban classic since 1900, when Havana's most adventurous barman added a tasty new American soda to his precious rum.



CUBA LIBRE

Bacardi Añejo Cuatro rum, freshly squeezed lime 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.

CLASSIC MOJITO

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

From the rural farmland of Cuba, to the bars of Havana to around the world, 5 ingredients is all it takes to become Cuba's most iconic drink.



CHOOSE YOUR MAIN DISH

BLACK BEAN CHILLI (VE)

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

PAELLA DE CUBA

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

ROPA VIEJA (G)

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

Native to the Americas, black beans are also known as "Turtle beans" and can be found in kitchens across Cuba. Authentically Cuban our black bean recipe was inspired by restaurant Doña Eutima in Havana.

It's name translates to 'old clothes' but it's a lot tastier than its namesake suggests. The story goes that a penniless man once cooked his own clothes because he couldn't afford to feed his family. This story is known far and wide in Cuba and is steeped in history becoming the iconic national dish of Cuba.

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.

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.

The North West Coast of Cuba was a fond fishing location of Ernest Hemingway where he would fish for sailfish, tuna & swordfish. Swordfish is known locally as "El Pez Espada" or "aguja" which means "needle".



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.

Some say that churros came from Spanish shepherds who concocted this tasty treats using the only thing they had available, a frying pan. There is even a breed of sheep name "Navajo-Churro" and it's rumoured that the name comes from the street food resembling their horns

Revolución de Cuba
RUM BAR ★ CANTINA