CUBANC



7.00

5.00

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nd aioli.

Avocado Toast (ve)	6.0
Artisan sourdough toast topped with	
homemade guacamole, mango salsa and diced	
plum tomato, with a drizzle of olive oil	
and cracked black pepper.	

Breakfast Burrito 7.00

A flour tortilla stuffed with smoky Cumberland sausage, omelette, chorizo, spicy tomato sauce and mozzarella. All wrapped up in crispy bacon and served with guacamole

Baked Beet Tortillas (ve) 5.50

Crispy tortillas stuffed with beetroot falafel, spiced black beans, onions and peppers. Topped with white bean purée and pico de gallo, served with our homemade guacamole.

Cubano Benedict

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

Cuban Beans on Toast 5.00

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

Full Grilled Breakfast

Streaky bacon, smoked sausage, tomato, mushroom, fried egg and toast.

BRUNCH NEEDS CHURROS

Classic Churros (v)

Bloody Mary

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

DRINKS ·····

7.50

7.00

8 00

Ketel One vodka, tomato juice, lime, Worcester sauce, salt, pepper and our own rum sauce.

Bloody Pirate 7.50

Nobody thought you could improve the Bloody Mary - then we added RUM!

Please see cocktail menu Espresso Rumtini We've swapped vodka for Havana Club Añejo

Especial rum, shaken with silky smooth Kahlúa, vanilla and chilled Cuban coffee, with chocolate-coated coffee beans on the side.

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TrueStart Nitro Cold Brew	Please ask your server
Standard / Coconut & Vanilla.	
San Pellegrino	Please ask your server
Limonata, Aranciata, Aranciata Rosso	
Fresh Fruit Smoothies	3.50
Apple, Cucumber & Mint / Orange, Pineapp	le & Mango.
Spanish Shandy	
A fruity cocktail of Mahou lager top	ned un

with sweet San Pellegrino Sparkling Lemonata. Schooner 3.00 Carafe 8.50

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.

		0	eese sau nd sprin			wi
	Spa	nish	Torti	lla	(v)(g)
L		-	h potato avocado			

Crispy patatas, chorizo, peppers and

Chorizo Hash (g)

Sweetcorn	Fritters (v)	6.00
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Homemade sweetcorn fritters, served with guacamole, mango & chilli dressing and topped with a fried egg.

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Poached			1.00
Chamiza			

Chorizo (g)	2.00
Halloumi (g)(v)	2.50
Mushrooms (g)(ve)	1.00
Guacamole (g)(ve)	1.00
Streaky Bacon (g)	1.50

Patatas Bravas (
Fries (g)(v)	2.50
Sweet Potato Fr	ies (g)(v) 3.50
Cheesy Cuban Fr	

	Churros			Sauce	2.00
5	Churros	&	2		4.00
) Churros				7.50

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



START WITH A MIMOSA AND A SELECTION OF BRUSCHETTAS.



CHOOSE ONE BRUNCH DISH AND ENJOY BOTTOMLESS DRINKS.

DRINKS SELECTION: - STRAWBERRY DAIQUIRI - BLOODY MARY - PROSECCO - APEROL SPRITZ - PINT OF MAHOU - SPANISH SHANDY

CHOOSE YOUR START TIME. ENJOY A 2 HOUR SLOT. SATURDAY 10AM/11AM/12AM SUNDAY 10AM/11AM/12AM/1PM €30PP

Only available for the whole table, with guests receiving 2 hours of bottomless fun. Each guest may order one dish from the brunch menu. Drinks are unlimited from the selection highlighted, within the two hour timeslot. Guests may only order one drink per person at a time.