

CANTINA



Pinchos

Homemade Guacamole ●● £3.50
We smash fresh avocados daily with lime, chilli, coriander and seasoning to create our famous guac. Served with tortilla chips.

Crusty Bread ● £1.50
Served with creole butter.

Little Dishes

TAPAS

Huge Flavours

Jamón Croquetas £5.50
Crispy Iberico ham croquetas served with mixed peppers and garlic aioli for dipping.

Calamari £5.50
Lightly dusted calamari, fried and served with garlic aioli. A delicate flavour with just enough crunch.

Spiced Black Beans ●● £5.00
Our authentically Cuban recipe was inspired by restaurant Doña Eutimia in Havana. Served with tortilla chips.

Tacos £5.75
Your choice of filling served in 3 soft corn tacos.

- **BBQ Beef**
Smoky BBQ pulled beef, pickled red cabbage, toasted corn.
- **Chicken** ●
Pulled marinated chicken, mango salsa and sour cream.
- **Halloumi** ●●
Charred halloumi, butternut squash, pickled red cabbage and chillies, with smoky tomato salsa.

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.

Tenderstem Broccoli ● £5.50
Tenderstem broccoli with toasted corn, tomato salsa and Manchego cheese. Ask for ●

Chilli Plantano Bites ●● £6.00
Banana blossom & chipotle chilli bites, served with banana ketchup and zesty pico de gallo.

Roasted Chorizo ● £6.25
Chorizo glazed in a red wine and honey sauce.

Jackfruit Nachos ●● £5.75
Nachos topped with pulled jackfruit chilli, Manchego cheese sauce, mango salsa and guacamole. Ask for ●

Shredded Beef Chilli Nachos ● £6.00
Nachos topped with beef chilli, Manchego cheese sauce, mango salsa and guacamole.

Quesadillas
Crispy on the outside, juicy, seasoned and melty on the inside. Oh, and it's pronounced "Kay-sa-dee-ya"!
- **Chicken** £5.75
Crisp paprika-brushed tortilla filled with marinated chicken, onions, mixed peppers and melted cheese.
- **Veggie** ● £5.00
Peppers, onion and mushroom in a smoky Capia pepper pesto, served in a crispy paprika-brushed tortilla with tomato salsa, sour cream and melted cheese.

Gambas Pil Pil ● £6.50
King prawns tossed in a buttery, chilli & garlic sauce. A combination that pulls together the very best of the tropics.

Cajun Cream Mushrooms ●● £5.25
Sautéed mushrooms in a gorgeously rich cajun cream sauce.

Pulpo & Chorizo ● £6.50
Tender octopus wrapped in rich chorizo, served with sautéed potatoes and pickled red cabbage.

Lambondigas ● £6.50
Lamb meatballs served in a Cuban-style tomato sauce. Perfectly formed and intensely flavoured.

Pork Belly Skewers ● £6.25
Pork belly skewers roasted in our signature spicy rum sauce, topped with pico de gallo.

Charred Halloumi & Veg ●● £6.00
Grilled halloumi with butternut squash, courgette and sweet chilli jam.

Patatas Bravas ●● £5.00
Fried potatoes topped with a spicy tomato sauce and garlic aioli. Ask for ●

Roasted Sweet Potato Salad ●● £5.00
Sweet potato topped with peas, pickled red cabbage, spinach, coriander and crispy onions. Dressed with rum sauce and a drizzle of mango, chilli & lime dressing.

Jerk Fried Chicken £6.00
Chicken pieces coated in cajun spice and a jerk crumb, lightly fried and served with rum mayo.

Mojito Prawns £6.50
King prawns fried in our signature Mojito batter, served with a rum mayo.

Tapas Selections

£40
Each

Can't decide? Let us pick for you. Choose one selection below and enjoy a specially selected set of tapas perfect for 3-4 people.

Tapas Set 1 - Mixed Selection

Jerk Fried Chicken
Gambas Pil Pil
2 portions of BBQ Beef Tacos
Cajun Cream Mushrooms
Jamón Croquetas
Calamari
Patatas Bravas
Spiced Black Beans
2 portions of Crusty Bread

Tapas Set 2 - Meat Selection

Jerk Fried Chicken
2 portions of Chicken Tacos
Jamón Croquetas
Lambondigas
Shredded Beef Chilli Nachos
Tenderstem Broccoli
Patatas Bravas
Spiced Black Beans
2 portions of Crusty Bread

Tapas Set 3 - Veggie Selection

Chilli Plantano Bites
Roasted Sweet Potato Salad
Veggie Quesadilla
Cajun Cream Mushrooms
Tenderstem Broccoli (without cheese)
2 portions of Halloumi Tacos
Patatas Bravas
Spiced Black Beans
2 portions of Crusty Bread

Be wise in which you pick, tapas dishes can't be swapped.

MAIN PLATES

Burritos

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

- **Slow-Cooked Shredded Beef** £10.50
- **Marinated Chicken** £10.50
- **Mushroom, Bean & Spinach** ● £10.00
- **Pulled Jackfruit** ● £10.00

Burrito Bowls

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

- **Slow-Cooked Shredded Beef** ● £8.50
- **Marinated Chicken** £8.50
- **Mushroom, Bean & Spinach** ●● £8.00
- **Pulled Jackfruit** ●● £8.00

Baked Sea Bass

Baked sea bass served with sautéed potatoes, crispy onions and pepperonata - a colourful sauce made with mixed peppers, tomato and garlic.

Beef Ropa Vieja

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

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 zesty rice.

Chicken Enchilada

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.

Vegetable Enchilada

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.

Cuban Salad

Tenderstem broccoli, plum tomatoes, carrot and courgette, with red peppers, red chard, caramelised pineapple and toasted corn. Drizzled in mango, chilli & lime dressing and served with sweetcorn salsa and homemade guac.

Add:

- **Beef Fillet Skewer** ● £4.00
- **Pulled Chicken** ● £2.50
- **King Prawns** ● £3.00
- **Halloumi** ●● £2.50

Burger Royale

Our 6oz burger topped with smoky BBQ pulled beef, Manchego cheese sauce, crispy onions and fresh pickle. Served in a toasted bun with fries and rum mayo.

Cuban Cheeseburger

Our 6oz burger topped with Manchego cheese sauce, sliced smoked cheddar and Swiss cheese. Served in a toasted bun with fries and rum mayo.

Paella de Cuba

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

Paella Vegano

A hearty vegetable paella made with aromatic rice, tenderstem broccoli, courgette, mushroom and mixed peppers, served with zesty pico de gallo.

Cuban Sandwich

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

Chimichurri Chicken Sandwich

A twist on the classic Cuban sandwich. Chimichurri chicken, Swiss cheese, mustard and pickled onions in a crunchy baguette. Served with fries.

Fried Chicken & Chips

Straight up Caribbean flavour. Jerk fried chicken with fries, rum mayo and zesty pico de gallo.

3 FOR £14 EVERY DAY

For 2 people sharing, we recommend 3 tapas as a starter or 6 as a main

Sides & Fries

Fries ●● £2.50
Sweet Potato Fries ●● £3.50
Cheesy Cuban Fries ●● £3.50

Cajun Cream Fries ●● £3.50
Mojito Onion Rings ● £3.00
Zesty Rice ●● £2.50

● Not made with gluten-containing ingredients ● Vegetarian ● Vegan ▼600 Under 600 calories

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

Revolución de Cuba
RUM BAR • CANTINA

CANTINA

DESSERTS

Chocolate Brownie ● £4.50

Chocolate brownie drizzled with rum caramel sauce. Served with vanilla ice cream and fresh strawberries.

Millionaire's Slice ● £4.50

A sumptuous cheesecake made with chocolate and salted caramel. Served with raspberry sorbet.

Raspberry Sorbet ●● £3.00

Bright, sweet and fruity sorbet made with fresh raspberries.

Classic Churros ●

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

Choose from:

2 Churros & 1 sauce £2.00

5 Churros & 2 sauces £4.00

10 Churros & 2 sauces £7.50

El Supremo Churros ● £4.00

Spanish doughnut sticks filled with chocolate hazelnut cream, dusted in sugar and served with fresh raspberries.



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.

Café Latte £2

Cappuccino £2

Americano £2

Café Mocha £2

Flat White £2

Enjoy your second of these selected coffees on us.

Teas

Yorkshire Tea £2

Earl Grey £2

Peppermint Tea £2

All served with a bite-sized chocolate brownie.

Wine & Fizz

White

Chardonnay, Los Romeros, Chile
175ml £5.00 / Carafe £11.70
Bottle £17.50

Pinot Grigio, Antonio Rubini, Italy
175ml £5.40 / Carafe £12.70
Bottle £19.00

Sauvignon Blanc, Santa Rita 120, Chile
175ml £5.60 / Carafe £13.10
Bottle £19.50

Albariño, Lolo Tree, Spain
Bottle £26.00

Rosé

White Zinfandel, Lavender Hill, USA
175ml £5.20 / Carafe £12.30
Bottle £18.00

Grenache, Coteaux Varois en Provence, France
175ml £5.40 / Carafe £12.70
Bottle £19.00

Red

Merlot, Altoritas, Chile
175ml £5.20 / Carafe £12.10
Bottle £18.00

Cabernet Sauvignon, Santa Rita 120, Chile
175ml £5.50 / Carafe £12.70
Bottle £19.00

Malbec, Portillo, Argentina
175ml £6.20 / Carafe £13.40
Bottle £21.00

Crianza, Viña Real, Spain
175ml £6.00 / Carafe £13.50
Bottle £20.00

Pinot Noir, Dashwood, New Zealand
175ml £7.60 / Carafe £15.20
Bottle £24.00

Sparkling

Freixenet Prosecco, Veneto, Italy
125ml £6.95 / Bottle £33.00

Freixenet Sparkling Rosé, Veneto, Italy
125ml £6.95 / Bottle £33.00

Champagne

Veuve Clicquot Yellow Label, Brut, France
Bottle £70.00 / Magnum £150.00

Laurent-Perrier Rosé, Cuvée Rosé Brut, France
Bottle £110.00

Dom Pérignon, Brut, France
Bottle £170.00

Beer & Cider

Bottled Beers

Corona	330ml / 4.5% / MEX
Estrella Damm	330ml / 4.6% / SPA
Budvar	330ml / 5.0% / CZE
Pacifico	330ml / 4.5% / MEX
Peroni	330ml / 5.1% / ITA
Peroni Gluten Free ●	330ml / 5.1% / ITA
Desperados	330ml / 5.9% / MEX

Bottled Cider

Orchard Pig Pink	500ml / 4.5% / GBR
Kopparberg Mixed Fruit	500ml / 4.0% / SWE

Draught Beers

Mahou ★	5.1% / SPA
Amstel	4.1% / HOL
Corona	4.5% / MEX
Peroni	5.1% / ITA
Camden Pale Ale	4.0% / GBR
Blue Moon	5.4% / USA
Beavertown Neck Oil	4.3% / GBR

Draught Cider

Aspall	5.5% / GBR
Rekorderlig Strawberry & Lime	4.0% / SWE
Rekorderlig Passionfruit	4.0% / SWE

Next time, why not Order and Pay at your table
using your phone? Ask your server how!

Share your Cuban feast with us #RevsDeCuba

📍 RevolucionDeCubaBars 🐦 revsdecuba 📷 revdecuba

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RUM BAR ★ CANTINA