

*Revolución de Cuba*  
RUM BAR ★ CANTINA

# CHRISTMAS in CUBA

AVAILABLE FROM 16TH NOVEMBER 2021



# RESTAURANT

## TAPAS FEASTING

AVAILABLE FOR GROUPS  
OF 6 PEOPLE +\*

### Homemade Guacamole & Tortilla Chips

#### Paella Vegano

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

#### Beef Ropa Vieja

Slow-cooked shredded beef with charred onions and mixed peppers, in a spicy tomato sauce

#### Lambondigas

Lamb meatballs served in a Cuban-style tomato sauce

#### Cajun Cream Mushrooms

Sautéed mushrooms in a gorgeously rich cajun cream sauce

#### Festive Patatas Bravas

Crispy potatoes with spicy tomato sauce, stuffing balls and aioli

#### Charred Halloumi & Veg

Grilled halloumi with butternut squash, courgette and sweet chilli jam

#### Garlic & Chilli Gambas

King prawns sautéed in garlic butter, chilli and smoked paprika

#### Zesty Rice

Coriander and lime rice

#### Crusty Bread

Served with sherry vinegar and extra virgin olive oil

Please note we have a maximum capacity for this option, please consult the team in bar regarding details



## 2 / 3 COURSE DINING

### STARTERS

#### Tropical Chicken Skewers

With mojo marinade, pineapple pico de gallo, and rum mayo slaw

#### Smoky Sweet Potato & Harissa Soup

With coconut cream and served with crusty bread

#### Spicy Paella Bon Bon

Spicy pork wrapped in paella rice and breadcrumbs, served with baby spinach, aioli and pickled onions

#### Aubergine Gratin

With spicy tomato sauce, grated mozzarella, manchego cheese and sauced black beans

### MAINS

All mains served with red onion, courgette, sweet potato and red pepper, all roasted in olive oil and caramelised brown sugar

#### Short Rib of Beef

Slow cooked in a sticky red wine sauce and served with creole mashed potatoes

#### Cajun Roasted Chicken Supreme

With creole mashed potatoes and a sweet and smoky tomato sauce

#### Baked Sea Bass

With chimichurri, peppers and onions and crispy patatas

#### Mexican Bean Enchilada

Tortilla stuffed with onions, peppers, spiced black beans, mushrooms, cannellini beans and baby spinach. Topped with a spicy tomato sauce and served with crispy patatas

### DESSERTS

#### Vegan Salted Caramel Squares

With strawberry sauce

#### Warm Chocolate Brownie

With rum caramel sauce, vanilla ice cream and fresh strawberry

#### Banana & Lime Eton Mess

Bananas, whipped cream, meringue and lime

#### Pina Colada Cheesecake

With coconut, lime and pineapple 'pina colada' sauce

## MOSTRADOR

A selection of our favourite tapas dishes served atop our custom-made Mostrador. Suitable for groups of 10 or more

### CHOOSE FROM

#### Short Rib of Beef

Slow-cooked in a sticky red wine sauce

#### Cajun Chicken Supreme

Served in a sweet and smoky tomato sauce

### SERVED WITH

#### Zesty Rice

Coriander and lime rice

#### Crusty Breads

Served with creole butter

#### Tropical Chicken Skewers

In mojo marinade with pineapple pico de gallo

#### Sweetcorn Ribs

In garlic butter, feta cheese and chimichurri

#### Vegetable Enchilada

Mushrooms, courgette, onions, mixed peppers, refried beans, smoky salsa and vegan mozzarella, wrapped in a soft flour tortilla with white bean puree and spicy tomato sauce

#### Cajun Cream Mushrooms

Sautéed mushrooms in a gorgeously rich cajun cream sauce

#### Pigs in Blankets

In a red wine and honey sauce

#### Calamari

Lightly dusted calamari, fried and served with garlic aioli

#### Cuban Salad

Roasted cauliflower, sweet potato and tenderstem broccoli, sweetcorn, tomato, roasted red pepper and cucumber dressed in a pineapple chilli mojo dressing

### ADDONS

#### Giant Paella Vegano

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

#### Beef Fillet Skewer

With charred mixed peppers and red onion, coated in chilli jam

#### Chicken Skewer

With charred mixed peppers and red onion, coated in chilli jam

#### Brownie Bites

#### Salted Caramel Squares

## DRINKS PACKAGES

### ★★ REALLY GET THE FIESTA GOING ★★

#### Prosecco Reception

Welcome your Amigos with a Glass of Il Baco Fizz... it's Christmas after all!

#### Fancy a Bottle?

#### Bottles of Wine

Wines that are available include:  
Los Romeros, Chardonnay, Chile

Altóritas, Merlot, Chile  
Lavender Hill, White Zinfandel, USA

#### Beer Buckets

10 Bottles of Peroni or Corona, chilled to perfection

**Allergies?** Our food is 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 or that the risk of cross contamination has been completely eliminated. Amigos, in order to ensure your safety, if you do have any allergies or intolerances it is important that you tell us before you order each and every time you visit. All allergen and nutritional information can be found at [www.revoluciondecuba.com](http://www.revoluciondecuba.com)

These menus are recyclable and we are offsetting the carbon generated in the production of the paper #RevDeCubaDoesSustainability

Vegetarian Vegan