

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

Albondigas

Meatballs served in a Cuban-style tomato sauce

Cajun Cream Mushrooms

Sautéed mushrooms in a gorgeously rich cajun cream sauce

Festive Patatas Bravas

Crispy patatas 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

Cuban Bread

Served with garlic butter

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 bread

Chilli & Garlic Gambas

King prawns with garlic butter, chilli and paprika

Aubergine Gratin

With spicy tomato sauce, grated mozzarella, cheese sauce and saucy black beans

♦ MAINS ♦

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

Slow Cooked Beef

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 potatoes

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 potatoes

♦ DESSERTS ♦

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

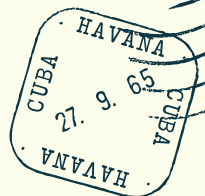
With coconut, lime and pineapple 'pina colada' sauce

Vegan alternative available upon request

Ask our bar team for more information.

MOSTRADOR

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



◆ CHOOSE FROM ◆

Slow Cooked 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

Cuban Bread


Served with garlic butter

Tropical

Chicken Skewers

In mojo marinade with pineapple pico de gallo

Chimmichurri Corn

In garlic butter, feta cheese  and chimmichurri

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

◆ ADD ONS ◆

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

Vegan dessert available upon request 

DRINKS PACKAGES



REALLY GET THE FIESTA GOING



Prosecco Reception £6.50

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

Fancy a Bottle? £30.00

Bottles of Wine £17.50

Wines that are available include:

Los Romeros, Chardonnay, Chile

Altoritas, Merlot, Chile

Lavender Hill, White Zinfandel, USA

Beer Buckets £45.00

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

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

PRICING

*Found the perfect feast for your Cuban Christmas?
Now it's time to choose your sitting.*

Decide if you're going for full fiesta with 2 course or 3 course, Tapas Feasting or our mighty Mostrador. Simply find your desired date and get an idea of price based on the colour of that day!

2 COURSE DINING	3 COURSE DINING	TAPAS FEASTING	MOSTRADOR
£20.95	£25.95	£21.95	£22.95
£27.95	£32.95	£28.95	£29.95
2 COURSE DINING IS A STARTER & MAIN OR A MAIN & DESSERT			

	MON	TUE	WED	THU	FRI	SAT	SUN
NOV		16TH	17TH	18TH	19TH	20TH	21ST
NOV	22ND	23RD	24TH	25TH	26TH	27TH	28TH
NOV/DEC	29TH	30TH	1ST	2ND	3RD	4TH	5TH
DEC	6TH	7TH	8TH	9TH	10TH	11TH	12TH
DEC	13TH	14TH	15TH	16TH	17TH	18TH	19TH
DEC	20TH	21ST	22ND	23RD	24TH		26TH
DEC	27TH	28TH	29TH	30TH	31ST		

☆☆ FESTIVE BRUNCH ☆☆

Why not start the celebrations early with one of our Festive Brunches.
Ask a member of our team to find out more!

TO BOOK:

Simply visit our website www.revoluciondecuba.com/book
where you can make your booking at your local bar.

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Full T&C's can be found on our website www.revoluciondecuba.com
Please note all options are subject to change. E&EO.