

WOSTRADOR

A SELECTION OF OUR FAVOURITE HOT & COLD DISHES SERVED BUFFET STYLE. SUITABLE FOR GROUPS OF 10 OR MORE.

CHOOSE FROM

BEEF ROPA VIEJA

slow cooked shredded beef with mixed peppers in a spicy tomato sauce.

GINGER BEER CHICKEN

SERVED WITH

CHORIZO VINO TINTO

mini chorizo sautéed in red wine.

CALAMARI

crispy fried calamari with aïoli.

JAMÓN CROQUETAS

Iberico jamón and béchamel croquetas with aïoli.

TROPICAL CHICKEN SKEWERS

Cuban-style mojo marinated chicken breast with rum sauce and pineapple salsa.

CAJUN CREAM MUSHROOMS (v)

mushrooms in a creamy Cajun sauce.

PATATAS BRAVAS (v)

fried potatoes with spicy tomato sauce and aïoli.

CHIMICHURRI CORN (v)

with feta, garlic, coriander and parsley.

PAELLA VEGANO (ve)

paella rice with tenderstem broccoli, courgette, mushroom & mixed peppers, topped with pico de gallo.

HOMEMADE GUACAMOLE & TORTILLA CHIPS (ve)

ADD ONS

MINI CHOCOLATE BROWNIE (v) 2.00

CHOCOLATE & HAZELNUT MOCHI BALLS (ve) 2.00

PASTEL DEL NATA (v) 2.00

£21.95 PER PERSON



Allergies? Our food is prepared in our busy kitchens (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. In order to ensure your safety, if you do have 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



CHOOSE FROM A SELECTION OF MINI TAPAS DISHES PERFECT FOR A FIESTA.

ALBONDIGAS

beef and pork meatballs served in a Cuban tomato sauce.

ask for our vegan alternative plant-based meatballs (ve)

CALAMARI

crispy fried calamari with aïoli.

CHORIZO VINO TINTO

mini chorizo sautéed in red wine.

JAMÓN CROQUETAS

Iberico jamón and béchamel croquetas with aïoli.

PAN CON TOMATE (ve)

lightly toasted sourdough topped with tomatoes, garlic and extra virgin olive oil.

PORK BELLY SKEWERS

glazed in a spicy rum sauce with pico de gallo.

SPICY FRIED CHICKEN

crispy chicken served with rum mayo and pickled chillies.

ask for our vegan alternative plant-based crispy fried chicken (ve)

TROPICAL CHICKEN SKEWERS

Cuban-style mojo marinated chicken breast with rum sauce and pineapple salsa.

CHURROS (ve)

dusted in sugar and served with chocolate sauce.



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BOML FOOD

BEEF ROPA VIEJA

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

VEGGIE CHILLI & RICE (ve)

veggie chilli in a spicy tomato sauce. Served with zesty rice and guacamole.

PICADILLO & RICE

a traditional Cuban dish made with minced beef, peppers, tomatoes, raisins and olives. Served with zesty rice, guacamole and sour cream.

CAJUN CREAM MUSHROOMS & BREAD (v)

sauteed mushrooms in a rich Cajun cream sauce, served with crusty bread.

PAELLA DE CUBA

paella rice with king prawns, chicken & smoky chorizo, topped with pico de gallo.

PAELLA VEGANO (ve)

paella rice with tenderstem broccoli, courgette, mushroom and mixed peppers, topped with pico de gallo.

SPICY FRIED CHICKEN & CHIPS

crispy chicken served with rum mayo and fries.

ask for our vegan alternative using plant-based crispy fried chicken (ve)

HALLOUMI CUBAN SALAD (v)

ALL BOWLS

halloumi, roast sweet potato and tenderstem broccoli on a mixed leaf salad with tomatoes, sweetcorn, pickled onions, roasted red peppers and toasted corn in a pineapple and chilli dressing.

CHICKEN CUBAN SALAD

mojo marinated chicken, roast sweet potato and tenderstem broccoli on a mixed leaf salad with tomatoes, sweetcorn, pickled onions, roasted red peppers and toasted corn in a pineapple and chilli dressing.

CHURROS (ve)

dusted in sugar and served with chocolate sauce.

CHOCOLATE BROWNIE (v)

with rum caramel sauce.

*MINIMUM OF 3 BOWLS PER PERSON TO BE ORDERED



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TAPAS FEASING

START THE FEAST WITH FRESHLY MADE GUACAMOLE, THEN ENJOY PLENTY OF TAPAS DISHES FOR EVERYONE TO HELP THEMSELVES.

CHORIZO VINO TINTO

mini chorizo sautéed in red wine.

CALAMARI

crispy fried calamari with aïoli.

JAMÓN CROQUETAS

Iberico jamón and béchamel croquetas with aïoli.

TROPICAL CHICKEN SKEWERS

Cuban-style mojo marinated chicken breast with pineapple salsa and rum sauce.

CAJUN CREAM MUSHROOMS (v)

mushrooms in a creamy Cajun sauce.

PATATAS BRAVAS (v)

fried potatoes, with spicy tomato sauce and aïoli.

CHIMICHURRI CORN (v)

with feta, garlic, coriander and parsley.

PAELLA VEGANO (ve)

paella rice with tenderstem broccoli, courgette, mushroom & mixed peppers, topped with pico de gallo.

HOMEMADE GUACAMOLE & TORTILLA CHIPS (ve)



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