

CELEBRACIÓN DEL AÑO NUEVO

NEW YEAR'S EVE

3 COURSE MEAL AND GLASS OF BOTTEGA POETI ROSATO PROSECCO

STARTERS

CAJUN MUSHROOM PÂTÉ (v)

Creamy Cajun spiced mushroom pâté infused with rum, served with croûtes.

CREOLE PRAWN COCKTAIL

Juicy king prawns in a spicy rum Marie Rose sauce, served with bread.
(Gluten free option available)

ROASTED RED PEPPER & TOMATO SOUP (ve)

Topped with a creamy soy yoghurt drizzle and herbs, served with bread.
(Gluten free option available)

TURKEY QUESADILLA

Pulled cajun turkey breast, cranberry chilli jam, peppers, onions and mozzarella, served with sour cream and a cranberry, pineapple salsa.

MAINS

ALL MAIN DISHES SERVED WITH ROASTED VEGETABLES.

SLOW COOKED BAVETTE STEAK (£3.00 Supplement)

Tender beef, slow cooked in a red wine sauce and served with crispy patatas bravas.

CAJUN CHICKEN SUPREME

Roast chicken in a smoky red pesto sauce served with a chorizo pig in blanket and sweet potato mash.
(Vegan option available)

JERK FISH

Spicy jerk hake, served with a fruity cranberry and pineapple salsa, with fluffy lime and coriander rice.

ROASTED MUSHROOM, SQUASH & WHITE BEAN GRATIN (v)

Mushrooms, spinach, butternut squash and white beans in a creamy cajun sauce, topped with mozzarella, mexicana hot cheese and crunchy tortilla chips. Served with sweet potato mash.

DESSERTS

CHOCOLATE BROWNIE (v)

Rich chocolate brownie, rum and raisin ice cream and chocolate sauce.
(Vegan option available)

MINCE PIE EMPANADAS (v)

Homemade spiced rum mince pie pastries with Baileys and caramel sauce.

TROPICAL TRIFLE (v)

Rum soaked ginger sponge, layered with raspberry jam, pineapple, custard and coconut cream.

Revolución de Cuba
RUM BAR • CANTINA

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. *Group must have the same premium tapas dish or equally split between the 2 options. All allergen and nutritional information can be found at www.revoluciondecuba.com. Adults need around 2000 kcal per day.

(v) Vegetarian (ve) Vegan