

TAPAS AND SHARING

3 TAPAS FOR £19.50* ALL DAY, EVERY DAY

WHILE YOU DECIDE

CRUNCHY SALTED CORN 🍷 2

OLIVES 🍷 3

CHIPS & GUAC TO SHARE 🍷 13.5

our home made guac, served with salted tortilla chips

MEAT

CHORIZO A LA SIDRA 7.75

sautéed in a sweet and sticky cider sauce

GINGER BEER CHICKEN QUESADILLAS 7.25

two toasted tortillas filled with ginger beer chicken, peppers and 3 types of cheese. Topped with sour cream and pico de gallo

BUTTERMILK FRIED CHICKEN 🍷 7.75

buttermilk fried chicken thigh pieces, homemade hot honey, pickled chillies

Vegetarian option available ☆

CRISPY PORK BELLY 🍷 7.75

glazed in spicy rum sauce with fennel seeds and fresh chilli

TROPICAL CHICKEN SKEWERS 7.75

Cuban-style mojo marinated chicken breast with pineapple salsa

JAMÓN CROQUETTAS 7
Iberico jamón and béchamel croquetas with piquillo pepper sauce and aioli

FISH

GAMBAS PIL PIL 🍷 8.25

king prawns sautéed with garlic, chilli and smoked paprika. Served with bread for dipping

CALAMARI 7.75

crispy fried squid, with aioli

FOR 2 PEOPLE SHARING,
WE RECOMMEND 3 TAPAS
DISHERS AS A STARTER
OR 6 AS A MAIN

VEG

ROASTED VEGETABLE QUESADILLAS ☆ 7.25

two toasted tortillas filled with courgette, sweet potato, peppers and 3 types of cheese. Topped with sour cream and pico de gallo

PADRÓN PEPPERS 🍷 6.25

with Maldon sea salt

PATATAS BRAVAS ☆ 6.75

with spicy tomato sauce and aioli

CAJUN CREAM MUSHROOMS ☆ 🍷 6.75

mushrooms in a creamy cajun sauce

CHARRED HALLOUMI ☆ 7.5

with roasted peppers, sweet potato and courgette in a chilli jam

WHIPPED FETA ☆ 6.75

with homemade hot honey and pickled onions. Served with bread for dipping

TACOS

BIRRIA TACOS 7.25

two grilled tortillas filled with melted Monterey Jack cheese and topped with pico de gallo. Served with jerk gravy for dipping

CHOOSE FROM:

▶ SLOW-COOKED PULLED BEEF

▶ CAJUN MUSHROOM ☆

ask for our vegan alternative 🍷

SOFT SHELL TACOS 7.25

two tortillas, filled with lettuce, pickled red cabbage and coriander

CHOOSE FROM:

▶ GINGER BEER CHICKEN

▶ BBQ PORK

SHARE THESE WITH YOUR AMIGOS.

6 TACO SHARER FOR £19.5

NACHOS

NACHOS ☆ 6.75

topped with cheese sauce, homemade guacamole, sour cream, tomato salsa and jalapeños

ask for our vegan alternative 🍷

LOAD YOUR NACHOS +£1

CHOOSE FROM:

▶ SLOW-COOKED PULLED BEEF

▶ THREE BEAN CHILLI 🍷

SHARING WITH AMIGOS? UPGRADE TO OUR GRANDE NACHOS SHARER FOR £14.5

MAIN PLATES

BEEF ROPA VIEJA 14

slow-cooked pulled beef brisket with mixed peppers, in a spicy tomato sauce with spicy rice, spiced black beans and plantain

8OZ RUMP STEAK 18.5

served with cajun patatas and a Cuban-style salad

ADD A SAUCE FOR £1.5

▶ CAJUN MUSHROOM

▶ MOJO DE AJO 🍷

garlic and chilli butter

PAELLA DE CUBA 15

paella rice with king prawns, chicken and smoky chorizo

PAELLA VEGANO 🍷 14

paella rice with tenderstem broccoli, courgette, mushroom and mixed peppers

ARROZ CON POLLO 🍷 15

mojo marinated chicken breast, spicy rice, black beans, pickled chillies, pickled onions

ENCHILADAS

Soft flour tortillas with peppers, onions & refried beans, baked in a creamy tomato sauce & topped with cheese & pico de gallo.

Served with salted tortilla chips

CHOOSE FROM:

▶ GINGER BEER CHICKEN 🍷 14.5

▶ ROASTED COURGETTE & SWEET POTATO ☆ 14

SUNSHINE BOWL 🍷 12

Cuban style salad with black rice, roasted sweet potato, tenderstem broccoli, guacamole, roasted peppers, beans, plantain and leaves

TOP YOUR BOWL FOR £3

▶ MOJO CHICKEN

▶ KING PRAWNS

▶ HALLOUMI ☆



ORDER & PAY
WITH OUR APP



SCAN TO
DOWNLOAD
AND ORDER

LET'S
LUNCH
=~~for~~ £9.95 =

CHOOSE ONE OF OUR BURGERS*,
CUBAN SANDWICHES, BURRITOS
OR BURRITO BOWLS, PLUS A
SOFT OR HOT DRINK

*Chorizo Cheese Burger not included

Monday
- Friday
until 5pm

SOFT DRINKS

Coca-Cola / Zero

Red Bull +£1

Lemonade

Orange Juice

UPGRADE YOUR DRINK +£2.5

Cruzcampo (pint)

Birra Moretti (bottle)

Heineken (bottle)

Heineken 0% (bottle)

House Wine (175ml)

Classic Mojito

Virgin Mojito

HOT DRINKS

ask about our selection of teas and coffees

BURGERS

SERVED WITH FRIES OR A CUBAN-STYLE SALAD

JERK CHICKEN BURGER 🍷 14.5

jerk chicken breast, habanero mayo, lettuce & pickled onions

FRIED CHICKEN BURGER 14.5

buttermilk chicken breast, rum mayo, lettuce & pickles

ask for our vegan alternative 🍷

CHORIZO CHEESE BURGER 16

beef burger, chorizo, chorizo chilli jam, chipotle cheese sauce, Emmental cheese & piquillo peppers

CUBAN CHEESE BURGER 14.5

beef burger, smoked cheddar, Emmental cheese, cheese sauce, lettuce & rum mayo

UPGRADE TO SWEET POTATO FRIES FOR £1

BURRITOS & BOWLS

SPICY RICE, BLACK BEANS, CHEESE, PEPPERS, ONIONS,
SOUR CREAM & GUACAMOLE. ENJOY WRAPPED AS A BURRITO OR IN A BOWL!

SLOW-COOKED

PULLED BEEF 🍷

Burrito 14 | Bowl 12.5

MOJO

CHICKEN 🍷

Burrito 14 | Bowl 12.5

THREE BEAN

CHILLI 🍷

Burrito 14 | Bowl 12.5

SIDES

CRUSTY BREAD &
CREOLE BUTTER ☆ 3.75

ONION RINGS ☆ 3.75

with rum mayo

SPICY RICE 🍷 🍷 3.75

PLANTAIN 🍷 3.75

CUBAN-STYLE SALAD 🍷 3.75

radish, plum tomato, red onion,
cucumber with herbs and
mojo dressing

FRIES 🍷 3.75

SWEET POTATO FRIES 🍷 4.75

UPGRADE YOUR FRIES

CHEESY CUBAN ☆ +1.5

cheese sauce & paprika

ADD BACON FOR £1.5

CAJUN CREAM
MUSHROOMS ☆ +1.5

CARIBBEAN
JERK ☆ 🍷 +1.5

homemade jerk
gravy and cheese

FUEGO FRIES 🍷 🍷 +1.5

spicy rum sauce,
jalapeños, pico de gallo
and Cajun

TAPAS
3 TAPAS
TAPAS
FOR £19.50*
TAPAS
ALL DAY,
TAPAS
EVERY DAY
TAPAS

*Excludes Taco Sharer and Grande Nachos Sharer

ORDER & PAY
WITH OUR APP



SCAN TO
DOWNLOAD
AND ORDER

JUST NEED TO PAY YOUR BILL? YOU CAN DO THAT ON THE APP TOO!

GET CONNECTED TO THE FIESTA WITH OUR FREE WIFI

FOLLOW OUR SOCIAL MEDIA FOR UP COMING EVENTS
AND OFFERS! DON'T FORGET TO TAG US AMIGO!

@ @REVDECUBA

TO FINISH

CLASSIC CHURROS 5.75

five Spanish doughnuts dusted
in sugar and served with your
choice of sauce:

- ▶ CHOCOLATE
- ▶ RUM CARAMEL
- ▶ STRAWBERRY

CHEESECAKE 6.25

topped with rum soaked cherries

CHOCOLATE BROWNIE 6.25

with rum caramel sauce, served with
vanilla ice cream and strawberries

ask for our *vegan alternative*



ESPRESSO RUMTINI

Havana Club Añejo Especial rum,
Kahlúa, coffee, vanilla



MAKE ME A MARTINI BY
SWITCHING TO SMIRNOFF VODKA



SALTED CARAMEL OLD FASHIONED

Diplomático Reserva Exclusiva
rum, Frangelico, Angostura
Bitters, salted caramel

SIPPING RUMS

RON SANTIAGO DE CUBA EXTRA AÑEJO 11 YEARS OLD

Smooth and delicate with vanilla, coconut,
and dry almond over sweet molasses



HAVANA CLUB 15 AÑOS GRAN RESERVA

Rich, smooth, fruity; hints of oak, spice,
chocolate, and a long vanilla-cocoa finish



EMINENTE RESERVA

Layered with coffee, toasted almond,
vanilla, prune, and cocoa, finishing with molasses,
chocolate, and pear



APPLETON ESTATE 12 YEAR OLD RARE CASKS

Toasted oak, dried fruit, and hazelnut with dark
cocoa, molasses, orange peel, and a bittersweet,
lingering finish



DIPLOMÁTICO RESERVA EXCLUSIVA

Smooth and refined with toffee, orange peel,
and liquorice, balanced by oak and vanilla on
a long finish



RON ZACAPA CENTENARIO NO.23

Complex and rich with dried fruit, butterscotch,
spiced oak, and notes of cacao, nuts, tobacco,
and warm spice



PLANTERAY XO

Tropical and smooth with ripe banana, chocolate,
and toasted coconut



FLOR DE CAÑA 12

Reddish amber with aromas of red fruits, honey,
and toasted nuts. Smooth palate of wood, vanilla,
and baked apples



WELCOME TO OUR PALADAR: *THE SOUL of CUBAN DINING*

Born in family homes during the 1990s, paladares are Cuba's
vibrant, privately-run restaurants. They blend traditional Creole
flavours with bold, modern twists—serving dishes like ropa vieja,
plantain, and smoky tiki tacos in warm, intimate settings.

Discover the flavours that sparked a culinary revolution,
right here at Revolución de Cuba.

★ Vegetarian 🌱 Vegan 🔥 Potentially Spicy

Our busy kitchens mean we can't guarantee allergen-free
food or eliminate cross-contamination. Please inform us of any
allergies or intolerances every time you order.

A 10% optional service charge is added to table-served bills
and goes entirely to our team. Prices correct at time of printing.



SCAN FOR
ALLERGEN
INFO &
CALORIES

LATIN SOUL FOOD

CANTINA
DINE
CUBA

Revolución de Cuba
RUM BAR • CANTINA