

# TAPAS AND SHARING

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

WHILE YOU DECIDE	CRUNCHY SALTED CORN 🌿 2	CHIPS & GUAC TO SHARE 🌿 13.5
	OLIVES 🌿 3	our home made guac, served with salted tortilla chips

## MEAT

CHORIZO A LA SIDRA 7.75 sautéed in a sweet and sticky cider sauce	BUTTERMILK FRIED CHICKEN 7.75 buttermilk fried chicken thigh pieces, homemade hot honey, pickled chillies	TROPICAL CHICKEN SKEWERS 7.75 Cuban-style mojo marinated chicken breast with pineapple salsa
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	Vegetarian option available ☆	JAMÓN CROQUETAS 7 Iberico jamón and béchamel croquetas with piquillo pepper sauce and aioli
	CRISPY PORK BELLY 🌶️ 7.75 glazed in spicy rum sauce with fennel seeds and fresh chilli	

## 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 DISHES AS A STARTER OR 6 AS A MAIN
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## 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	CHARRED HALLOUMI ☆ 7.5 with roasted peppers, sweet potato and courgette in a chilli jam
PATATAS BRAVAS ☆ 6.75 with spicy tomato sauce and aioli	CORN ELOTES ☆ 6.75 corn ribs tossed in garlic and tajin, topped with rum mayo and cheese	WHIPPED FETA ☆ 6.75 with homemade hot honey and pickled onions. Served with bread for dipping
ask for our vegan alternative 🌿	CAJUN CREAM MUSHROOMS ☆ 🌶️ 6.75 mushrooms in a creamy cajun sauce	

## 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	SOFT SHELL TACOS 7.25 two tortillas, filled with lettuce, pickled red cabbage and coriander
CHOOSE FROM: ▶ SLOW-COOKED PULLED BEEF ▶ CAJUN MUSHROOM ☆	CHOOSE FROM: ▶ GINGER BEER CHICKEN ▶ CHIPTOLE BBQ PORK
ask for our vegan alternative 🌿	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	LOAD YOUR NACHOS +£1 CHOOSE FROM: ▶ SLOW-COOKED PULLED BEEF ▶ THREE BEAN CHILLI 🌿
ask for our vegan alternative 🌿	

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	ARROZ CON POLLO 🌶️ 15 mojo marinated chicken breast, spicy rice, black beans, pickled chillies, pickled onions
8OZ RUMP STEAK 18.5 served with cajun patatas and a Cuban-style salad add onion rings to your steak for £1.5 ADD A SAUCE FOR £1.5 ▶ CAJUN MUSHROOM ▶ MOJO DE AJO 🌶️ garlic and chilli butter	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
PAELLA DE CUBA 15 paella rice with king prawns, chicken and smoky chorizo	SUNSHINE BOWL 🌿 12 Cuban style salad with black rice, roasted sweet potato, tenderstem broccoli, guacamole, roasted peppers, beans, plantain and leaves
PAELLA VEGANO 🌿 14 paella rice with tenderstem broccoli, courgette, mushroom and mixed peppers	TOP YOUR BOWL FOR £3 ▶ MOJO CHICKEN ▶ KING PRAWNS ▶ HALLOUMI ☆

# CUBAN SANDWICH SHOP

ALL SERVED TOASTED WITH FRIES OR A CUBAN-STYLE SALAD

CLASSIC CUBANO 14.5 mojo sliced pork, ham, cheese, pickles and mustard	MOJO CHICKEN CUBANO 14.5 marinated chicken, onions, peppers, cheese and rum mayo
GRILLED CHEESE CUBANO ☆ 13.5 Monteray Jack, smoked cheddar, Emmental and Mexicana cheese with pickles, mustard and chilli jam	SLOPPY BEEF CUBANO 🌶️ 14.5 slow cooked pulled beef, spicy rum sauce, swiss cheese, pickled onions, mustard mayo

The best Cuban Sandwiches this side of Little Havana

CLASSIC CUBANO

## ORDER & PAY WITH OUR APP

Download on the App Store

GET IT ON Google Play

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	UPGRADE YOUR DRINK +£2.5
Coca-Cola / Zero	Cruzcampo (pint)
Red Bull +£1	House Wine (175ml)
Lemonade	Birra Moretti (bottle)
Orange Juice	Classic Mojito
HOT DRINKS	Heineken (bottle)
ask about our selection of teas and coffees	Virgin Mojito
	Heineken 0% (bottle)

# BURGERS

SERVED IN A SESAME SEEDED BUN, 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	CUBAN-STYLE SALAD 🌿 3.75 radish, plum tomato, red onion, cucumber with herbs and mojo dressing
SPICY RICE 🌿 🌶️ 3.75	PLANTAIN 🌿 3.75	FRIES 🌿 3.75
SWEET POTATO FRIES 🌿 4.75		

## UPGRADE YOUR FRIES

CHEESY CUBAN ☆ +1.5 cheese sauce & paprika	CARIBBEAN JERK ☆ 🌶️ +1.5 homemade jerk gravy and cheese	FUEGO FRIES 🌿 🌶️ +1.5 spicy rum sauce, jalapeños, pico de gallo and Cajun
ADD BACON FOR £1.5		
CAJUN CREAM MUSHROOMS ☆ +1.5		

# 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

### BASQUE 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