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

our home made augc, served with salted tortilla chips

MEAT

CHORIZO A LA SIDRA 7 25

sautéed in a sweet and sticky cider sauce

GINGER BEER CHICKEN QUESADILLAS 6.75

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

BUTTERMILK FRIED CHICKEN 7 25

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

Vegetarian option available 🏚

CRISPY PORK BELLY # 7.25

glazed in spicy rum sauce with fennel seeds and fresh chilli

TROPICAL CHICKEN SKEWERS 7.25

Cuban-style majo marinated chicken breast with pineapple salsa

JAMÓN CROQUETTAS 6.5

Iberico iamón and béchamel croquetas with piquillo pepper sauce

FISH

GAMBAS PIL PIL # 7.75

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

CALAMARI 7.25 crispy fried sauid.

with aïoli

WE RECOMMEND 3 TAPAS DISHES AS A STARTER

FOR 2 PEOPLE SHARING.

OR 6 AS A MAIN

VEG

ROASTED VEGETABLE QUESADILLAS & 6.75

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

PATATAS BRAVAS & 6.25 with spicy tomato sauce and aioli

ask for our vegar alternative /

PADRÓN PEPPERS # 5.75

with Maldon sea salt CORN ELOTES & 6.25

corn ribs tossed in garlic and tajin, topped with rum mayo and cheese

CAJUN CREAM MUSHROOMS & 6.25

mushrooms in a creamy cajun sauce

HALLOUMI & 6.95 with roasted peppers. sweet potato and courgette in a chilli jam

WHIPPED FETA & 6.25

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

TACOS

BIRRIA TACOS 6.75

two arilled tortillas filled with melted Monteray 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 6 75

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

CHOOSE FROM:

- ▶ GINGER BEER CHICKEN
- CHIPTOLE BBQ PORK

SHARE THESE WITH YOUR AMIGOS. 6 TACO SHARER FOR £19.5

NACHOS

NACHOS # 6 25

topped with cheese squee homemade auacamole, sour cream, tomato salsa and ialapeños

ask for our vegan alternative

LOAD YOUR NACHOS +F1

- SLOW-COOKED PULLED BEEF
- THREE BEAN CHILLI

MAIN PLATES

BEEF ROPA VIEJA 13.5

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

80Z RUMP STEAK 18

served with cajun patatas and a Cuban-style salad

add onion rings to your

ADD A SAUCE FOR £15

- CAJUN MUSHROOM
- MOJO DE AJO

garlic and chilli butter PAFILA DE CUBA 14.5

paella rice with king prawns, chicken and smoky chorizo

PAELLA VEGANO # 13.5

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

ARROZ CON POLLO # 14.5

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

ENCHII ADAS

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 J 14
- ▶ ROASTED COURGETTE & SWEET POTATO to 13.5

SUNSHINE BOWL # 11.5

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

TOP YOUR BOWL FOR 63

- MO TO CHICKEN
- KING PRAWNS
- HALLOUMI &

ALL SERVED TOASTED WITH FRIES OR A CUBAN-STYLE SALAD

CLASSIC CUBANO 14

mojo sliced pork, ham cheese, pickles and mustard

GRILLED CHEESE CUBANO to 13

Monteray Jack, smoked cheddar. Emmental and pickles, mustard and chilli iam

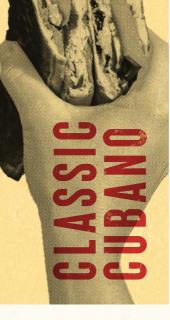
MOJO CHICKEN CUBANO 14

marinated chicken. onions, peppers. cheese and rum

SLOPPY BEEF CUBANO J 14

slow cooked pulled beef, spicy rum sauce. swiss cheese, pickled

The fest Culan Sandwiches this side of Little Havana



ORDER & PAY WITH OUR APP





SCAN TO DOWNLOAD AND ORDER

LET'S LUNCH = [m £9.95=

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

Monday - Friday

*Chorizo Cheese Burger not included

SOFT DRINKS

Coca-Cola / Zero Red Bull +f1

Lemonade Orange Juice

HOT DRINKS

ask about our selection of teas and coffees

UPGRADE YOUR DRINK +£2.5

Cruzcampo (pint) Birra Moretti (bottle) Heineken (bottle)

House Wine (175ml) Classic Moiito Virgin Moiito

Heineken 0% (bottle)

BURGERS SERVED IN A SESAME SEEDED BUN,

rings to your WITH FRIES OR A CUBAN-STYLE SALAD

JERK CHICKEN BURGER J 14

ierk chicken breast habanero mayo lettuce & pickled onions

CHORIZO CHEESE BURGER 15.5

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

ERIED CHICKEN BURGER 14

buttermilk chicken breast rum mayo lettuce & pickles ask for our vegan alternative

CUBAN CHEESE BURGER 14

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 13.5 | Bowl 12

MOJO CHICKEN # Burrito 13.5 | Bowl 12

THREE BEAN CHILLI / Burrito 13.5 | Bowl 12

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,

> moio dressina FRIES # 3.75

SWEET POTATO FRIES # 4.75

cucumber with herbs and

****** UPGRADE YOUR FRIES ******

CHEESY CUBAN # +1.5 cheese sauce & paprika ADD BACON FOR £1.5

CAJUN CREAM MUSHROOMS # +1.5 JERK 1.5 aravv and cheese

FUEGO FRIES J +1.5 spicy rum sauce. jalapeños, pico de gallo and Caiun

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

3 TAPAS FOR £19.50* ALL DAY. *Excludes Taco Sharer and Grande Nachos Sharer







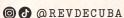


SCAN TO AND ORDER

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!



CLASSIC CHURROS # 5.25

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

- CHOCOLATE #
- RUM CARAMEL &
- ▶ STRAWBERRY ●

BASQUE CHEESECAKE \$ 5.75

topped with rum soaked cherries

CHOCOLATE BROWNIE \$ 5.75

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

RAKE ME A MARTINI BY

SALTED CARAMEL OLD FASHIONED

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

SIPPING RUMS

RON SANTIAGO DE Smooth and delicate with vanilla, coconut, CUBA EXTRA AÑEJO **>** and dry almond over sweet malasses 11 YEARS OLD HAVANA CLUB Rich, smooth, fruity; hints of oak, spice, 15 AÑOS GRAN **>** chocolate, and a long vanilla-cocoa finish RESERVA Layered with coffee, toasted almond, **-**EMINENTE RESERVA vanilla, prune, and cocoa, finishing with molasses, chocolate, and pear Toasted oak, dried fruit, and hazelnut with dark APPLETON ESTATE cocoa, molasses, orange peel, and a bittersweet, 12 YEAR OLD RARE \sim CASKS lingering finish Smooth and refined with toffee, orange peel, DIPLOMÁTICO RESERVA and liquorice, balanced by oak and vanilla on

EXCLUSIVA a long finish Complex and rich with dried fruit, butterscotch, PON ZACAPA spiced oak, and notes of cacao, nuts, tobacco. CENTENARIO NO.23

and warm spice Tropical and smooth with ripe banana, chocolate. PLANTERAY XO

and toasted coconut

Reddish amber with aromas of red fruits, honey, FLOR DE CAÑA 12 and toasted nuts. Smooth palate of wood, vanilla, and baked apples

WELCOME TO OUR PALADAR:
THE SOUL & 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

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LATIN SOUL FOOD

