

Enjoy Cubana's authentic Cuban surroundings, our unique Cuban ambience and our welcoming Latino vibe. Mix this together with our tasty tapas dishes and the best in Live Music \& Entertainment - you've got a recipe for the perfect party!

Spoilt for choice? - Just leave it to us... Need some help, or want to reserve your dates, give us a call... 01142760475

# HOW IT WORKS?... <br> <br> CHOOSE THE IDEAL MENU FOR YOUR PARTY 

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Take the hassle out of ordering individually and enjoy one of our THREE excellent value for money party set menus. The set menus are perfect for guests to sample a variety of Cubana's most popular award-winning tapas including superb alternative dishes for vegetarians. Any vegan guests within in your party can choose individual dishes from our vegan tapas menu.

Our most popular evening sittings are $6.15 \mathrm{pm}-8 \mathrm{pm}, 7 \mathrm{pm}-8.45 \mathrm{pm}, 7.30 \mathrm{pm}-9.15 \mathrm{pm}, 8.15 \mathrm{pm}, 9 \mathrm{pm}$ and 9.30pm.
Please note our earlier sitting times starting at $4.15 \mathrm{pm}, 5 \mathrm{pm}$ and at 5.30 pm all fall within our Happy Tapas offer during which each of the 3 set menus are reduced by $£ 5.00$ per person (For parties of $\mathbf{3 0}$ or less, excluding Saturdays and Bank Holiday Sundays). Our Happy ‘Classic' tapas set menu 1 is discounted to $£ 22.95$ per person and our Happy "Deluxe" tapas set menu to £27.50 per person.

## 1: <br> - Plassic JAPAS SET MENU

## EACH PERSON WILL RECEIVE A SHARE OF ALL THE FOLLOWING FRESH TAPAS DISHES:

## PAN Y PURÉ DE ACEITUNAS

 © [v]Black olive and mixed herb tapenade served with rustic artisan ciabatta bread

## BURRATA Y TOMATE © [v] GF

Burrata, soft creamy cheese made from Buffalo milk, mozzarella and cream finished with cherry tomatoes and a basil emulsion

## GAMBAS TIGRES :

Breaded tiger prawns served with a tangy garlic mayonnaise

## ALBÓNDIGAS* GF

Cubana's famous meatballs made with fresh minced beef and coriander served in a tomato sauce

## CORDERO EN VINO TINTO O GF

Tender lamb pieces slowly braised in red winé, onions and fresh thyme

## POLLO Y CHORIZO GF

Chicken breast pieces, Spanish chorizo sausage, sliced red peppers cooked in a creamy tomato and paprika sauce

## ASADO DE VERDURAS 0 - [v] GF

A selection of fresh roasted mediterranean vegetables tossed in olive oil \& balsamic vinegar

## ARROZ CON VERDURAS © [v] GF <br> Long grain rice cooked with mixed vegetables

## Patatas bravas © [v]gF

The Spanish old favourite - fried potatoes topped with a spicy tomato sauce

* VEGETARIAN MEALS INCLUDE THE FOLLOWING 3 DISHES IN PLACE OF THE 3 DENOTED MEAT DISHES...


## RISOTTO CON SETAS

© [v] GF
Wild mushroom risotto made with Arborio rice, white onion, olive oil and parsley topped with shavings of rennet free Parmesan cheese

## BERENJENAS AL HORNO <br> ( 0 [v] GF

Oven-baked aubergine layers cooked with a fresh tomato and rennet free parmesan cheese sauce

## PIMIENTOS RELLENO <br> © [v] GF

Roasted red pepper stuffed with wild mushroom and spinach and topped with melted Tetilla cheese

ع27.95 PER PERSON
4

# Our 'Deluxe' menu has a wider selection and includes some of our most premium tapas dishes, a real party treat indeed! 

START WITH SOMETHING SPECIAL...

## ANTIPASTO ESPAÑOL

An antipasto style selection of Spanish cured meats, cheeses and olives Serrano ham, Catalunian cured sausage (Fuet), Iberian salchichon - Manchego and Tetilla cheese, Andalucian green and black olives, served with rustic artisan ciabatta bread, grated fresh tomato dip and extra virgin olive oil

## ALBÓNDIGAS* GF

Cubana's famous meatballs made with fresh minced beef and coriander served in a tomato sauce

## GAMBAS PIL PIL O GF

Pan fried tiger prawns, deveined and cooked in garlic \& olive oil, with sliced roasted peppers, a touch of chilli

## RES Y FRIJOLES NEGROS* GF

Slow cooked tender beef and black beans made with cumin, onions and garlic and a touch of coriander

## CHORIZO* GF

Flavoursome pan fried Spanish sausage made in La Rioja

## CHAMPINOONES CON QUESO DE CABRA

## © [v] GF

Mixed mushrooms and fresh spinach leaves topped with creamy goats chees

## ASADO DE VERDURAS O [v] GF

A selection of fresh roasted mediterranean vegetables tossed in olive oil \& balsamic vinegar

## ARROZ CON VERDURAS o [v] GF

Long grain rice cooked with mixed vegetables

## PATATAS ALO POBRE © $[\mathrm{V}] \mathrm{GF}$

Sautéed potatoes lightly" spiced "and cooked with onions, red peppers and garlic

## *VEGETARIAN MEALS INCLUDE THE FOLLOWING 3 DISHES IN PLACE OF THE 3 DENOTED MEAT DISHES...

## SElEECIÓN DE QUESOS (3) [v]

A selection of Spanish cheeses - Mahon, Tetilla and Manchego served with picos breadsticks

## RISOTTO CON SETAS

© [v] GF
Wild mushroom risotto made with Arborio rice, white onion, olive oil and parsley topped with shavings of rennet free Parmesan cheese

## BERENJENAS AL HORNO <br> O [v] GF

Oven baked aubergine layers cooked with a fresh tomato and rennet free parmesan cheese sauce

## pIMIENTOS RELLENO <br> © [v] GF

Roasted red pepper stuffed with wild mushroom and spinach and topped with melted Tetilla cheese

## 'Make your oumn' SAPAS SET MENU

Simply choose TWO DISHES FROM OPTIONS $1 \& 2$ together with THREE DISHES FROM OPTION 3 to suit the tastes of all your party guests. Everyone will then recieve a share of each of your selected tapas dishes.

## OPTION 1 (choose 2 dishes from the list below)

## BURRATA Y TOMATE [v] GF

Burrata, soft creamy cheese made from Buffalo milk, mozzarella and cream finished with cherry tomatoes and a basil emulsionSELECCIÓN DE QUESOS [v
A selection of Spanish cheeses - Mahon, Tetilla and Manchego served with picos breadsticks

## GAMBAS TIGRES

Breaded tiger prawns served with a tangy garlic mayonnaise

## BOQUERONES GF

Anchovy fillets marinated in chilli, parsley, garlic and lemon dressing


ACEITUNAS ANDALUZAS Y PAN [v]
Fresh green and black olives lightly drizzled in lemon juice,
mixed herbs and basil oil served with fresh sourdough bread

## OPTION 2 (choose 1 dish from the list below)

## RISOTTO CON SETAS [v] GF

Wild mushroom risotto made with Arborio rice, white onion, olive oil and parsley topped with shavings of rennet free Parmesan cheese

## CHAMPINONES $[\mathrm{V}]$ Pan fried sautéed garlic mushrooms

## PIMIENTOS Y HUEVO CON PATATAS

CRUJIENTES [v] GF
Crispy potatoes sauteed with red peppers topped with
a free range egg
ENSALADA DE FETA [v] GF
Greek style salad made with Feta cheese, tomatoes, cucumber, fresh chilies \& olive oil

## ACCOMPANMMENTS

YOUR PARTY WILL ALSO RECEIVE ALL OF THE FOLLOWING 3 ACCOMPANIMENTS IN ADDITION TO THE 6 TAPAS DISHES SELECTED ABOVE

## ARROZ CON VERDURAS [v] GF

Long grain rice cooked with mixed vegetables

## PATATASALO POBRE [v] GF ${ }^{\cdots}$.

Sautéed potatoes lightly spiced and cooked with onions, red peppers and garlic

## ASADO DE VERDURAS [v] GF

A selection of fresh roasted mediterranean
vegetables tossed in olive oil \& balsamic vinegar

## OPTION 3 (choose 3 dishes from the list below)

ALBÓNDIGAS GFCubana's famous meatballs made with fresh minced beef and coriander served in a tomato sauce

$\square$
POLLO Y CHORIZO GF
Chicken breast pieces, Spanish chorizo sausage, sliced red peppers cooked in a creamy tomato and paprika sauceRES Y FRIJOLES NEGROS GF
Slow cooked tender beef and black beans made with cumin, onions and garlic and a touch of coriander

CORDERO EN VINO TINTO GF
Tender lamb pieces slowly braised in red wine, onions and fresh thyme

CHORIZO GF
Flavoursome pan fried Spanish sausage made in La Rioja

## VECETARIANS IN YOUR PARTY

VEGETARIANS WITHIN YOUR PARTY WILLi
RECEIVE THESE 3 DISHES INSTEAD OF THE MEAT
DISHES SELECTED ABOVE

## PINCHO DE VERDURAS [v] GF

Grilled mediteranaean vegetables marinated in fresh coriander, mint, garlic oil \& lemon juice, grilled \& served on a skewer

BERENJENAS AL HORNO [v] GF
Oven baked aubergine layers cooked with a fresh tomato and rennet free parmesan cheese sauce

ESPÁRRAGOS TRIGUEROS [v] GF
Grilled asparagus served on a bed of spinach, tomatoes and manchego cheese

## ع30.00 PER PERSON

All pre-order choices should be confirmed
24 HOURS prior to the date of your booking.
PLEASE LIST YOUR CHOICES ON YOUR BOOKING FORM (BELOW) PLEASE SCAN \& EMAIL THE BOOKING FORM TO: info@cubanatapasbar.co.uk
$[\mathrm{V}]=$ VEGETARIAN GF = GLUTEIN FREE

# If you choose to go with our 'Make Your Own' (MYO) party set menu, please complete the form (below) to confirm the precise details of your booking and ensure the smooth running of your party for you and your guests. 

## (t) 'Make your ourn' JAPAS SET MENU BOOKING FORM

## We do not require a deposit but instead ask that party organisers contact Cubana 24 hours prior to the date of your booking to confirm final numbers within your party.

NAME OF PARTY ORGANISER

ADDRESS

TELEPHONE NUMBERS: DAYTIME
EVENING

EMAIL ADDRESS:

DATE OF PARTY

## £30.00 ‘MAKE YOUR OWN’ SET TAPAS MENU

Please indicate your choice of tapas dishes below or tick the list and enclose with this form.


PLEASE CALL TO CHECK AVAILABILITY BEFORE COMPLETING THIS BOOKING FORM

Please ensure prompt arrival, as late arrivals will have an obvious effect on the party following your own. If parties TAPAS RESTAURANT\& CUBAN BAR have not arrived 15 minutes after their booking time, we will presume non arrival, unless otherwise informed.

## Thank you por your cusionn

