



Christmas 2010

Evening 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 slices of toasted ciabatta bread

Tomate, mozzarella y basilico ★[v]

Buffalo mozzarella, ripe tomatoes and fresh basil drizzled in olive oil

Tortilla Española ★[v]

A traditional Spanish omelette made with potatoes & onions

Champiñones ★[v]

Button mushrooms sauteed in a garlic and white wine sauce

Chorizo ★

Flavoursome pan fried Spanish chorizo sausage

Pavo con pimientos ★

Lightly spiced turkey breast stir fried with red peppers

Albondigas ★

Cubana's famous meatballs made with fresh mince beef, coriander and onion served in a tomato and red wine sauce

Pollo y chorizo ★

Chicken breast pieces and sliced red peppers covered in a creamy tomato and paprika sauce, topped with chorizo sausage

Asado de verduras ★[v]

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

Arroz con verduras ★[v]

Long grain rice cooked with mixed vegetables

Patatas mansas ★[v]

Fried potatoes seved plain with a garlic mayonnaise dip

Pan Tostado ★[v]

Toasted ciabatta bread

*Vegetarian meals include the following 3 dishes in place of the 3 denoted meat dishes...

Paella de verduras ★[v]

Spanish paella made with saffron rice, fresh mediterranean vegetables & mixed herbs

Berenjenas al horno ★[v]

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

Calabacin y tomate ★[v]

Roasted courgette cooked in a mixed herb, white wine and tomato sauce

£22.50 per person

From 4.30pm onwards

★ = Hot Tapas ★ = Cold Tapas [v] = Vegetarian

Christmas 2010



Christmas in Cuba from just £14.95...

At Cubana we can make all the difference to your Christmas party. Enjoy our authentic Cuban surroundings, unique Cuban ambience & welcoming Latino vibe. Mix this together with our award winning Spanish & South American cuisine & the best in Latin music - you've found the recipe for your perfect Christmas party.

Christmas party menus 2010: Daytime £14.95, Evening £22.50 per person, Wednesday 1 December to Thursday 30 December 2010.

To book your party, phone: 0114 2760475
www.cubanatapasbar.co.uk



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Party Booking Form

Please fill in the following form confirming the precise details of your booking to ensure the smooth running of your party for you and your guests.

Name of Company: _____

Name of Party organiser: _____

Address of company: _____

Email: _____

Telephone numbers: Daytime _____

Evening _____

Reservation times are as follows:

12pm & 1pm / 2.30pm & 3.30pm / 5pm & 5.30pm / 7pm & 7.30pm / 9.00pm & 9.30pm

All parties will be able to keep their tables for up to 2 hours before moving into the bar area to continue the festivities. Please ensure prompt arrival, as late arrivals will have a knock on effect for the following party.

Preferred date of Party: _____

Alternative date: _____

Preferred dining time: _____

Alternative time: _____

Number of people _____ of which _____ people will be having the vegetarian menu

Daytime party menu £14.95 _____

OR evening party menu £22.50 _____

A non refundable deposit of £5 per person is required when making your booking.

Once your deposit has been received, your booking will be confirmed - all cheques should be made payable to Cubana.

Amount of deposit enclosed _____

Please sign below to confirm your booking

Signature: _____

Print Name: _____

Date: _____



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Daytime 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 slices of toasted ciabatta bread

Tomate, mozzarella y basilico ★[v]

Buffalo mozzarella, ripe tomatoes and fresh basil drizzled in olive oil

Tortilla Española ★[v]

A traditional Spanish omelette made with potatoes & onions

Gambas tigras ★

Tiger prawns wrapped in filo pastry, deep fried and served with a garlic mayonnaise dip & salad garnish

Pavo con pimientos ★

Lightly spiced turkey breast stir fried with red peppers

Albondigas ★

Cubana's famous meatballs made with fresh mince beef, coriander and onion served in a tomato and red wine sauce

Pollo y patatas dulces ★

Diced chicken breast, sweet potatoes and courgettes cooked in a creamy white wine sauce

Asado de verduras ★[v]

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

Arroz con verduras ★[v]

Long grain rice cooked with mixed vegetables

Patatas mansas ★[v]

Fried potatoes served plain with a garlic mayonnaise dip

Pan Tostado ★[v]

Toasted ciabatta bread

*Vegetarian meals include the following 3 dishes in place of the 3 denoted meat dishes...

Paella de verduras ★[v]

Spanish paella made with saffron rice, fresh mediterranean vegetables & mixed herbs

Champiñones ★[v]

Button mushrooms sauteed in a garlic and white wine sauce

Calabacín y tomate ★[v]

Roasted courgette cooked in a mixed herb, white wine and tomato sauce

£14.95 per person

From midday to 4.30pm

★ = Hot Tapas

★[v] = Cold Tapas

[v] = Vegetarian