



Christmas 2009  
Evening Menu

Each person will receive a portion 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 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 a lo pobre** ★[v]

Sauteed lightly spiced potatoes cooked with onions, peppers and garlic

**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

Served from 5pm onwards

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

Christmas 2009



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 2009: Daytime £14.95, Evening £22.50 per person, Thursday 3 December to Wednesday 30 December 2009.

To book your party, phone: 0114 2760475  
www.cubanatapabar.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 Ltd.

Amount of deposit enclosed \_\_\_\_\_

Please sign below to confirm your booking

Signature: \_\_\_\_\_

Print Name: \_\_\_\_\_

Date: \_\_\_\_\_



Christmas 2009

# Daytime Menu

Each person will receive a portion 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 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 a lo pobre ★[v]

Sauteed lightly spiced potatoes cooked with onions, peppers and garlic

## 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

## Calabacin y tomate ★[v]

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

£14.95 per person

Served until 4.30pm

★ = Hot Tapas

★[v] = Cold Tapas

[v] = Vegetarian