



# Set Tapas Menu

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

Each person will receive a share of ALL the following fresh tapas dishes...

## **Pan y Puré de aceitunas** ★[v]

Black olive & 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 tricolor** ★[v]

Spanish omelette made with potatoes, peppers and courgettes

## **Gambas tigres** ★

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

## **Cerdo y calabacin** ★

A South American speciality casserole made with succulent leg of pork cooked with courgettes, tomatoes, onions and mixed herbs

## **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 served plain with a garlic mayonnaise dip

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

## **Risotto** ★[v]

Vegetarian risotto made with saffron rice, fresh Mediterranean vegetables, goats cheese, cream & mixed herbs

## **Berenjenas al horno** ★[v]

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

## **Ensalada de Feta** ★[v]

Greek style salad made with Feta cheese, tomatoes, cucumber & olive oil

**£17.95 per person**

**Price per person, minimum 2 persons**



# Deluxe Set Tapas 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 toasted ciabatta bread

## **Tortilla tricolor** ★[v]

Spanish omelette made with potatoes, peppers and courgettes

## **Mozzarella y jamón** ★

Buffalo mozzarella pieces wrapped in crispy parma ham

## **Gambas tigres** ★

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

## **Chorizo** ★

Flavoursome pan fried Spanish chorizo sausage

## **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

## **Mariscos con vino blanco** ★

Hake fillet pieces, mussels and prawns cooked with fresh leeks, potatoes, white wine and cream

## **Champiñones con queso de cabra** ★[v]

Button mushrooms and fresh green spinach leaves in a white wine sauce, topped with creamy goats cheese

## **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

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

## **Risotto** ★[v]

Vegetarian risotto made with saffron rice, fresh Mediterranean vegetables, goats cheese, cream & mixed herbs

## **Berenjenas al horno** ★[v]

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

## **Ensalada de Feta** ★[v]

Greek style salad made with Feta cheese, tomatoes, cucumber & olive oil

**£22.50 per person**

**Price per person, minimum 2 persons**



# “Make your own” party set menu

At Cubana, we know that organising a party for many people can be daunting, its tricky trying to please everyone and their tastes. So, we have put together a special “make your own” set tapas menu that allows you to choose (on behalf of everyone) from a selection of mouth watering fresh tapas dishes,

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 receive a share of each of your selected tapas dishes.

## Option 1 (Choose 2 dishes from this section)

- Tomate, mozzarella y basilico** [v]  
Buffalo mozzarella, ripe tomatoes and fresh basil drizzled in olive oil
- Tortilla tricolor** [v]  
Spanish omelette made with potatoes, peppers and courgettes
- Gambas tigres**  
Tiger prawns wrapped in filo pastry, deep fried and served with a garlic mayonnaise dip & salad garnish
- Boquerones**  
Anchovy fillets marinated in a light vinigrette dressing

## Option 2 (Choose 2 dishes from this section)

- Risotto** [v]  
Vegetarian risotto made with saffron rice, fresh Mediterranean vegetables, goats cheese, cream & mixed herbs
- Champiñones** [v]  
Pan fried sautéed garlic musrooms
- Asado de verduras** [v]  
A selection of fresh roasted mediterranean vegetables tossed in olive oil and balsamic vinegar
- Ensalada de Feta** [v]  
Greek style salad made with Feta cheese, tomatoes, cucumber & olive oil

## Option 3 (Choose 3 dishes from this section)

- 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
- Pollo patatas dulces**  
Diced chicken breast, sweet potatoes and courgettes cooked in a creamy white wine sauce
- Cerdo y calabacin**  
A South American speciality casserole made with succulent leg of pork cooked with courgettes, tomatoes, onions and mixed herbs
- Cordero**  
A traditional Chilean dish, shoulder of braised lamb cooked in vegetable stock, fresh thyme with a touch of white wine
- Costillas**  
Tender pork spare ribs cooked in a tangy barbeque and orange sauce
- Mariscos con vino blanco**  
Hake fillet pieces, mussels and prawns cooked with fresh leeks, potatoes, white wine and cream
- Chorizo**  
Flavoursome pan fried Spanish Chorizo sausage



## ★Accompaniments

Your party will also receive these 3 accompaniments in addition to the 7 tapas dishes selected above

- Pan y Puré de aceitunas**  [v]  
Black olive and mixed herb tapenade served with slices of toasted ciabatta bread
- Arroz con verduras**  [v]  
Long grain rice cooked with mixed vegetables
- Patatas a lo pobre**  [v]  
Sautéed lightly spiced potatoes cooked with onions, peppers and garlic

## ★Vegetarians within your party

Vegetarians within your party will receive these 3 dishes instead of the meat dishes selected above

- Pincho Verduras**  [v]  
Grilled mediterranean vegetables marinated in fresh coriander, mint, garlic oil & lemon juice, grilled & served on a skewer
- Berenjenas al horno**  [v]  
Oven baked aubergine layers cooked with a fresh tomato and parmesan cheese sauce
- Espárragos trigueros**  [v]  
Grilled asparagus served on a bed of spinach, tomato and manchego cheese

= Hot Tapas    = Cold Tapas   [v] = Vegetarian

**£20.50 per person**

Please tick your choices and enclose this page with your booking form.

All pre-order choices should be confirmed 3 days prior to the date of your booking.



# Cubana party booking form

## Bienvenidos a Cubana!

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

### *Spolt for choice?? - Just leave it to us...*

Take the hassle out of ordering individually and enjoy one of our excellent value for money party set menus. Choose from one of three carefully prepared menus now available - a great way of sampling a variety of Cubana's most popular award winning tapas including a superb vegetarian option.

Please fill in the following form to confirm the precise details of your booking and ensure the smooth running of your party for you and your guests. We do not require a deposit but instead ask that party organisers contact Cubana 5 days before 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 .....

Menu choice: Please tick the appropriate box

- £17.95 Set tapas menu

- £22.50 Deluxe set tapas menu

- £20.50 "Make your own" set tapas menu. Please indicate your choice of tapas dishes below or tick the list and enclose with this form - all choices should be confirmed 3 days prior to your booking.

Option 1 ..... and .....

Option 2 ..... and .....

Option 3 ..... and ..... and .....

Total number of people in party ..... of which ..... will be having the vegetarian alternatives on the menu

Please indicate your preferred dining time: .....

N.B Booking times/Sittings available are as follows 7pm, 7.30pm, 8.45pm or 9.30pm. All sittings allow guests to stay at their tables for at least 1hr and 45 mins before continuing the festivities in the bar area/dance floor. Sittings after 9pm allow guests to stay at their tables throughout the evening.

### **Please check availability before completing this booking form**

Please sign below to confirm your booking:

[Signature] ..... [Print Name] ..... [Date] .....

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

## thank you for your custom

