



CUBANA

# CHRISTMAS TAPAS MENU

**EVENING MENU**

**SERVED AFTER 4:30pm**



[CUBANATAPASBAR.CO.UK](http://CUBANATAPASBAR.CO.UK)



# CLASSIC CHRISTMAS EVENING SET MENU

£29.95 PER PERSON  
FROM 4.30PM ONWARDS

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 fresh 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 PIL PIL ★ GF

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

## CORDERO EN VINO TINTO\* ★ GF

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

## ALBÓNDIGAS\* ★ GF

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

## PAVO Y CHORIZO\* ★ GF

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

## ASADO DE VERDURAS ★ [v] GF

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

## ARROZ CON VERDURAS ★ [v] GF

Long grain rice cooked with mixed vegetables

## PATATAS MANSAS ★ [v] GF

Fried potatoes lightly dusted with paprika and served with a garlic mayonnaise dip

**VEGETARIAN MEALS [v]**  
INCLUDE THE FOLLOWING  
3 DISHES IN PLACE  
OF THE 3\* DENOTED  
MEAT/SEAFOOD DISHES:

## ENSALADA DE FETA ★ [v] GF

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

## RISOTTO CON SETAS ★ [v] GF

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

## BERENJENAS AL HORNO ★ [v] GF

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

## VEGAN MENU

We have a vegan menu offering an extensive vegan selection  
PLEASE ASK TO SEE OUR VEGAN TAPAS MENU

★ = HOT TAPAS

★ = COLD TAPAS

[v] = VEGETARIAN

GF = GLUTEN FREE



# DELUXE CHRISTMAS EVENING SET MENU



**£37.50 PER PERSON  
FROM 4.30PM ONWARDS**

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

**START WITH SOMETHING SPECIAL...**

## ANTIPASTO ESPAÑOL ★

**An antipasto style selection of Spanish cured meats, cheeses and olives**

Serrano ham, Catalanian 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

## VEGETARIAN ANTIPASTO OPTION - ANTIPASTO VEGETARIANO ★ [v]

A selection of Spanish cheeses - Mahon, Tetilla and Manchego, Andalucian green and black olives, served with rustic artisan ciabatta bread, grated fresh tomato dip and extra virgin olive oil

### GAMBAS PIL PIL

★ GF

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

### CORDERO EN VINO TINTO\*

★ GF

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

### ALBÓNDIGAS\*

★ GF

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

### PAVO Y

### CHORIZO\* ★ GF

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

### ASADO DE VERDURAS

★ [v] GF

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

### ARROZ CON VERDURAS

★ [v] GF

Long grain rice cooked with mixed vegetables

### PATATAS MANSAS

★ [v] GF

Fried potatoes lightly dusted with paprika and served with a garlic mayonnaise dip

### VEGETARIAN MEALS [v]

**INCLUDE THE FOLLOWING  
3 DISHES IN PLACE  
OF THE 3\* DENOTED  
MEAT/SEAFOOD DISHES:**

### PIMIENTOS RELLENOS

★ [v] GF

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

### RISOTTO CON SETAS ★ [v] GF

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

### BERENJENAS AL HORNO ★ [v] GF

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



# INDIVIDUAL CHRISTMAS TAPAS MENU

## HOT TAPAS

### GAMBAS TIGRES ★

Breaded tiger prawns served with a tangy garlic mayonnaise **£6.95**

### PAVO Y CHORIZO

★ GF

Tender turkey pieces, Spanish chorizo sausage, sliced red peppers cooked in a creamy tomato and paprika sauce **£7.65**

### ALBÓNDIGAS ★ GF

Cubana's famous meatballs made with fresh minced beef and coriander served in a tomato sauce **£7.65**

### CHORIZO ★ GF

Flavoursome pan fried Spanish sausage made in La Rioja **£7.65**

### CORDERO EN VINO TINTO ★ GF

Tender lamb pieces slowly braised in red wine, onions and fresh thyme **£7.95**

### GAMBAS PIL PIL ★ GF

Pan fried tiger prawns, deveined and cooked in garlic & olive oil, with sliced roasted peppers, a touch of chilli **£7.95**

### PINCHO DE TERNERA ★ GF

Grilled Rib Eye Steak pieces with red peppers marinated with fresh lime, garlic and olive oil served on a skewer **£8.50**

### 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 **£7.45**

### TORTILLA ESPAÑOLA ★ [v] GF

Wedges of traditional Spanish omelette made with free range eggs, potatoes and onions – fresh from the pan! **£6.45**

### CALAMARES A LA ANDALUZA ★

Lightly fried, crispy squid cooked to perfection sprinkled with a touch of sliced red and green chilli – served with a garlic mayo dip **£8.20**

### BUÑUELOS DE BACALAO GF

Deep fried salted cod and potato fritters served with a side of lime and coriander mayonnaise. **£7.95**

### PINCHO DE POLLO

★ GF

Grilled chicken breast pieces marinated with garlic, cumin and paprika served with red peppers on a skewer **£7.95**

### PIMIENTOS Y HUEVO CON PATATAS CRUJIENTES ★ [v] GF

Crispy potatoes sautéed with red peppers topped with a free range egg **£7.20**

### PATATAS DULCES Y PIMIENTOS ★ [v] GF

Roasted sweet potatoes and red peppers with a hint of chilli, garlic, herbs & spices **£6.65**

### SALTEADO DE CHAMPIÑONES AL AJILLO ★ [v] GF

Sautéed garlic mushrooms cooked with fresh thyme and a touch of white wine **£6.50**

### BERENJENAS AL HORNO ★ [v] GF

Oven baked aubergine layers cooked with a fresh tomato and rennet free parmesan cheese sauce **£7.45**

### ASADO DE VERDURAS ★ [v] GF

A selection of fresh roasted mediterranean vegetables tossed in olive oil and balsamic vinegar **£6.25**

### PINCHO DE VERDURAS ★ [v] GF

Grilled mediterranean vegetables marinated in fresh coriander, mint, garlic oil & lemon juice, served on a skewer **£6.25**

### ESPÁRRAGOS TRIGUEROS ★ [v] GF

Grilled asparagus served on a bed of spinach, tomatoes and manchego cheese **£7.25**

### PIMIENTOS RELLENOS ★ [v] GF

Roasted red pepper stuffed with wild mushroom and spinach and topped with melted Tetilla cheese **£7.75**





## COLD TAPAS

### ENSALADA DE FETA

★ [v] GF

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

£7.25

### BURRATA Y TOMATE

★ [v] GF

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

£8.25

### SELECCIÓN DE QUESOS ★ [v]

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

£7.75

### BOQUERONES

★ GF

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

£6.45

## ACCOMPANIMENTS

### ACEITUNAS ANDALUZAS Y PAN ★ [v]

Fresh green and black olives lightly drizzled in lemon juice, mixed herbs and basil oil served with rustic artisan ciabatta bread

£5.95

### ARROZ CON VERDURAS ★ [v] GF

Long grain rice cooked with mixed vegetables

£4.45

### PATATAS MANSAS

★ [v] GF

Fried potatoes lightly dusted with paprika and served with a garlic mayonnaise dip

£4.85

### PATATAS BRAVAS

★ [v] GF

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

£5.95

### PAN ★ [v]

Rustic artisan ciabatta bread served with a slightly spicy olive oil and balsamic vinegar dip

£3.95

### PAN DE AJO CALENTITO ★ [v]

Toasted rustic artisan ciabatta bread topped with garlic paste

£4.95

### PAN DE AJO CALENTITO CON QUESO ★ [v]

Toasted rustic artisan ciabatta bread topped with garlic & manchego cheese

£6.95

### ENSALADA MIXTA ★ [v] GF

A fresh, mixed salad made with mixed lettuce, tomatoes, cucumbers, asparagus, green and black andalucian olives with a side basil, olive oil and balsamic vinegar dressing

£4.75

## PAELLA

Minimum order starts from 2 people. Prices per person (pp).

Our paellas are cooked to order using only the freshest ingredients and served in a traditional paella pan at the table.

We require 45 minutes to prepare. (Or you can call us ahead to pre-order).

**ONLY AVAILABLE SUNDAYS TO THURSDAYS IN DECEMBER.**

### SEAFOOD PAELLA ★ GF

£24.00pp

### SEAFOOD PAELLA WITH CHORIZO

£27.50pp

### VEGETARIAN PAELLA ★ [v] GF

£19.50pp

## VEGAN MENU

We have a vegan menu offering an extensive vegan selection

PLEASE ASK TO SEE OUR VEGAN TAPAS MENU



# DESSERTS

## DESSERTS

### TARTA DE CREMA CATALANA

A beautiful combination of caramel and creaminess - Ricotta and Mascarpone cream finished off by a grilled cracker crust of sugar and cinnamon. **£6.95**

### LUXURY DARK CHOCOLATE TRUFFLE TORTE

Smooth and silky chocolate sponge and Belgian chocolate truffle mousse with a fine mirror chocolate Finish. **£6.95**

### LOTUS BISCOFF CHEESECAKE

A beautifully vegan creamy cheesecake filling between a buttery biscuit base and topped with Lotus Biscoff crumbs, finished with caramelised biscuit sauce. **£7.50**

### INDULGENT CHOCOLATE BROWNIE **GF**

A delightful gluten free brownie with dark and white chocolate chunks finished off with a rich chocolate sauce and a scoop of vanilla ice cream. **£7.95**

**ADD ANY SCOOP OF ICE CREAM TO THE ABOVE DESSERTS FOR £2.75**

## YORVALE AWARD WINNING ICE CREAM

Yorvale products have been made on the family farm for almost 30 years. The milk from our small herd of Friesian cows is transported less than a 100 metres every day to the Yorvale dairy. Here it is mixed with carefully selected natural ingredients to produce our rich and creamy ice cream.

### FLAVOURS

Vanilla / Vegan Coconut Chocolate / Raspberry Cheesecake / Double Chocolate Chip / Salted Caramel / Strawberry / Rum and Raisin

**TWO GENEROUS SCOOPS OF ANY FLAVOUR FOR £6.00**

## ALL NATURAL SORBET


Yorvale has a range of vegan real fruit, naturally flavoured sorbets that are perfect for all occasions.

### FLAVOURS

Mango / Lemon & Lime / Passion fruit

**TWO GENEROUS SCOOPS OF ANY FLAVOUR FOR £6.00**

## CAFÉ

<b>ESPRESSO</b>	<b>£2.40/£3.50</b>
<b>ESPRESSO MACCIATO</b>	<b>£2.80</b>
<b>CORTADO</b>	<b>£2.70</b>
<b>AMERICANO</b>	<b>£3.00</b>
<b>CAPPUCCINO</b>	<b>£3.30</b>
<b>CAFÉ LATTE</b>	<b>£3.30</b>
<b>FLAT WHITE</b>	<b>£3.30</b>
<b>HOT CHOCOLATE</b>	<b>£3.30</b> 

To replace cow's milk with oat milk in any of the above hot drinks – please add 30p

## LIQUEUR COFFEE

All served tall with plenty of liqueur and a fresh, whipped cream float. **ALL £7.00**

**CUBAN CALYPSO**  
Havana Club Especial Rum & Kahlua

**CAFÉ MENDOZA**  
Reposado Tequila & Kahlua

**KEOKE**  
Brandy & Dark Creme de Cacao

## TEA SELECTION

English Breakfast / Earl Grey / Camomile Peppermint / Green **ALL £3.20**

## CLASSIC CHURROS

Spanish doughnut loops dusted in sugar and served with your choice of chocolate, honey or Dulce de leche dipping sauce

**2 Churros & 1 Sauce £3.95**

**6 Churros & 2 Sauces £9.95**

**10 Churros & 3 Sauces £15.95**





# VEGAN MENU

At Cubana we've always had plenty of vegan dishes on our tapas menus – to make things easier to spot we've created a vegan only menu offering an extensive selection of suitable tapas dishes including adaptations of some of the regular dishes from the full menu

**PLEASE ASK TO SEE OUR VEGAN TAPAS MENU**

## Christmas @ Cubana BOTTOMLESS BRUNCH



**EVERY SATURDAY AND SUNDAY AFTERNOON  
- THROUGHOUT DECEMBER**

***At Cubana, it's so much more than just the  
fabulous drinks on offer!!***

**Christmas Bottomless Brunch is available every Saturday & Sunday  
from Saturday 29 November to Sunday 29 December 2024.**

## At Cubana, we value your dining experience

At Cubana we do not impose or ask for a discretionary service charge on your final bill. We believe that gratuities should be a personal choice, reflecting the service you've received and the quality of your experience with us.

We are committed to ensuring that your visit to Cubana is exceptional. We strive to deliver top-notch service along with our usual warm and friendly Latino hospitality, something many of you have come to expect and cherish over our 23 years of serving you.







## CUBANA'S EDITION III RUM COLLECTION BOASTS OVER 305 FABULOUS RUMS

**It's taken four years of research, tips the scales at 21,000 words and now lists 305 hand-picked varieties. We are pleased to announce that Cubana's latest rum collection (edition III) has just been unveiled and is the talk of the industry!**

The acclaimed, founder of the world's first Rum festival and respected **GLOBAL RUM AMBASSADOR IAN. A. V. BURRELL** commented that Cubana now has

**“one of the world's best rum menus and rum lists”**

adding that we undoubtedly

**“have the most comprehensive list with full tasting notes and full bottles in the country”**

– we're delighted to have received such high praise from Mr Rum himself!

Of course we've plenty of rums from all around Cuba and Latin America but our vast range extends from as close as Sheffield to as far as India and literally all over the world, all handpicked for their individual characteristics and historical value.

Our knowledgeable bartenders will be more than happy to help you choose the perfect tot!



**PLEASE ASK ONE OF OUR STAFF TO SEE THE RUM COLLECTION.**



Liked by christian\_baiamonte and 206 others

therumambassador Had great time at the @cubanatapasbar in Sheffield. Definitely one of the world's best rum menu's and rum lists. A must if you're a rum lover and you're in the neighbourhood. Oh and the Tapas is great too. Yeah Mahn #CubanaTapasbar #Sheffield #Rum #RumMenu