

# Hot Tapas

Before choosing, take a look at our tapas guide on the reverse.

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

## Albondigas ★

Cubana's famous meatballs made with fresh mince beef, coriander and onion served in a tomato and red wine sauce **£4.95**

## Pollo y chorizo ★

Chicken breast pieces and sliced red peppers covered in a creamy tomato and paprika sauce, topped with chorizo sausage **£5.25**

## Chorizo ★

Flavoursome pan fried Spanish chorizo sausage **£4.95**

## Risotto ★[v]

Vegetarian risotto made with saffron rice, fresh Mediterranean vegetables, goats cheese, cream & mixed herbs **£4.95**

## Res y cebolla ★

Thinly sliced tender sirloin steak sautéed with sweet caramelised red onions **£5.65**

## Cordero en vino tinto ★

Tender lamb pieces slowly braised in red wine, red onions and fresh thyme **£5.65**

## Pollo y patatas dulces ★

Diced chicken breast, sweet potatoes and courgettes cooked in a creamy white wine sauce **£5.25**

## Merluza salsa sambuca\* ★

Fresh fillet of hake served with fresh tomatoes in a creamy sambuca sauce **£5.95**

## Pincho Verduras ★[v]

Grilled mediterranean vegetables marinated in fresh coriander, mint, garlic oil & Lemon juice, grilled & served on a skewer **£4.95**

## Cerdo y calabacin ★

A South American speciality casserole made with succulent leg of pork cooked with courgettes, tomatoes, onions and mixed herbs **£4.95**

## Croquetas de pescado ★

White fish croquets, filled with saffron rice, red peppers, spinach and freshly peeled prawns **£4.95**

## Pincho de pollo ★

Grilled chicken breast pieces marinated with cumin and paprika served on a skewer **£5.45**

## Berenjenas al horno ★[v]

Oven baked aubergine layers cooked with a fresh tomato and parmesan cheese sauce **£4.95**

## Jamón y queso de cabra ★

An oven baked basket of Serrano ham topped with goats cheese, and served on a bed of mixed vegetables **£5.95**

## Champiñones con queso de cabra ★[v]

Button mushrooms and fresh green spinach leaves in a white wine sauce, topped with creamy goats cheese **£5.85**

## Merluza al horno ★

Oven baked hake fillet served on a bed of mediterranean vegetables topped with a cheese cous cous and herb crust **£5.85**

## Langostinos al ajillo ★

King prawns sautéed in olive oil, garlic and white wine **£5.95**

## Calamares a la andaluza ★

Lightly fried, crispy fresh squid cooked to perfection **£5.55**

## Mariscos con vino blanco ★

Hake fillet pieces, mussels and prawns cooked with fresh leeks, potatoes, white wine and cream **£5.85**

## Patatas dulces y pimientos ★[v]

Roasted sweet potatoes and red peppers with a hint of chilli, garlic, herbs & spices **£4.95**

## Paella de mariscos ★

Traditional Spanish paella with fresh seafood & saffron rice, sautéed in olive oil, a hint of garlic & fresh basil (We can add Spanish chorizo sausage - £1.00 extra) **£5.95**

## Conejo ★

Braised rabbit cooked with onions, carrots, tomato, white wine, herbs and spices **£5.25**

## Gambas tigras ★

Tiger prawns wrapped in filo pastry, deep fried and served with a garlic mayonnaise dip & salad garnish **£4.85**

## Espárragos trigueros ★[v]

Grilled asparagus served on a bed of spinach, tomatoes and manchego cheese (wrapped in Serrano ham - £1.50 extra) **£5.45**

## Champiñones y gambas ★

Button mushrooms and prawns baked in tomato, cream and white wine **£5.25**

## Calamares y chorizo ★

Pan fried calamare tubes cooked together with flavoursome Spanish chorizo sausage **£5.95**

## Costillas ★

Tender pork spare ribs cooked in a tangy barbeque and orange sauce **£5.25**

## Asado de verduras ★[v]

A selection of fresh roasted mediterranean vegetables tossed in olive oil and balsamic vinegar **£4.75**

# Cold Tapas

## Aceitunas andaluzas ★

Fresh green and black olives in lemon juice, olive and basil oil with a touch of chilli **£2.70**

## Tortilla tricolor ★[v]

Spanish omelette made with potatoes, peppers and courgettes **£4.25**

## Mozzarella y jamón ★

Buffalo mozzarella pieces wrapped in crispy parma ham **£5.85**

## Tomate, mozzarella y basilico ★[v]

Buffalo mozzarella, ripe tomatoes and fresh basil drizzled in olive oil **£4.95**

## Ensalada de Feta ★[v]

Greek style salad made with Feta cheese, tomatoes, cucumber & olive oil **£4.95**

## Cous cous Marroquin ★[v]

Moroccan style organic cous cous mixed with tomato, peppers and herbs **£3.80**

## Boquerones ★

Anchovy fillets marinated in a light vinaigrette dressing **£4.75**

## Pez espada con espinacas ★

Smoked sword fish and toasted bread served on fresh spinach leaves in a lemon and olive oil dressing **£6.45**

# Accompaniments

## Patatas mansas ★[v]

Fried potatoes served plain with a garlic mayonnaise dip **£2.95**

## Patatas bravas ★[v]

The Spanish old favourite - fried potatoes topped with a spicy tomato sauce **£3.25**

## Patatas a lo pobre ★[v]

Sauteed lightly spiced potatoes cooked with onions, peppers and garlic **£3.55**

## Arroz con verduras ★[v]

Long grain rice cooked with mixed vegetables **£2.95**

## Pan tostado ★[v]

Toasted ciabatta bread **£1.95**

## Pan de ajo calentito ★[v]

Slices of warm garlic bread **£2.95**

## Ensalada Mixta ★[v]

A fresh, mixed salad made with iceberg lettuce, tomatoes, cucumbers, asparagus, green and black andalucian olives in a basil, olive oil and balsamic vinegar dressing **£3.25**



# Tapas Set Menu

Take the hassle out of ordering individually and enjoy one of our excellent value for money set menus.

Choose from either of our two carefully prepared set menus - the best way of sampling a variety of Cubana's most popular tapas dishes including a superb vegetarian option.

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 tricolor ★[v]

Spanish omelette made with potatoes, peppers and courgettes

## Gambas tigras ★

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

**£18.50 per person.**

**Price per person, minimum 2 persons**



Don't miss Cubana's fantastic value  
**Happy tapas offer**

Call in and chill out at the end of a hard day, enjoy our unique Cuban ambience and our wide range of discounted cocktails and fine wines.

**Cubana's extended Happy Tapas Hour from 5pm - 6.30pm Monday - Friday, from midday to 6.30pm on Saturdays.**

Choose any two quality tapas for £6.95 or receive £5 off Cubana's Tapas set menu. Enjoy great deals on all our cocktails too.

And while you decide, you could try... **Pan de ajo y aceitunas £3.45**

Fresh, juicy olives and garlic bread to whet your appetite whilst you are choosing from the menu.

Your tapas order will be brought to your table as each dish is freshly prepared, either all together or individually depending on your order.



# Deluxe Tapas Set Menu



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

## Pan y Puré de aceitunas

Black olive and mixed herb tapenade served with toasted ciabatta bread

## Tortilla tricolor

Spanish omelette made with potatoes, peppers and courgettes

## Mozzarella y jamón

Buffalo mozzarella pieces wrapped in crispy parma ham

## Gambas tigras

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

## Chorizo

Flavoursome pan fried Spanish chorizo sausage

## Albóndigas

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

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

## Asado de verduras

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

## Arroz con verduras

Long grain rice cooked with mixed vegetables

## Patatas a lo pobre

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

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

## Berenjenas al horno

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

## Ensalada de Feta

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

**£22.50 per person**

**Price per person, minimum 2 persons**



**CUBANA**

## The Cubana Tapas Guide

Tapas originate from Spain. The word tapa means lid or covering. One theory behind the history of tapas is that in Andalusian wine making regions, a saucer was regularly placed over a glass to keep the little fruit flies from swarming in the local bars. A small amount of food placed on the dish helped attract clients to the wine bar, so the cook would do herself to make better ones each time. Tapas have developed over the years into a vast range of snacks or light meals, anything from a bowl of olives to a mini gourmet meal usually accompanied by a glass of wine or beer.



## How hungry are you?...

Cubana recommends the following quantities of tapas per person according to your appetite...

Famished - 5 dishes

Hungry - 4 dishes

Snacks - 3 dishes

Nibbles - 1-2 dishes

## Dulces - Desserts

A delicious selection of sweets and ice creams £4.50

Please ask to see tonight's specials

## Hot Drinks

Our coffee is made from a unique blend of Fair trade beans created specially for Cubana. Fair trade guarantees a better deal for third world producers.

Americano	£2.00
Caffe Latte	£2.20
Cappuccino	£2.20
Espresso	£1.50
Hot Chocolate	£2.00
Tea	£1.90



## LIQUEUR COFFEE £4.75

- Irish [with Jamesons Irish Whiskey]
- Brazilian [with Kahlua & Brandy]
- Spanish [with Spanish brandy]
- Cubana [with Dark Rum & Kahlua]

Our dishes are freshly prepared on the premises using the finest and freshest of ingredients.

Please be aware that some of our food contains certain ingredients/substances to which you may be allergic. Further information is available from our staff.

**CUBANA**

www.cubanatapasar.co.uk

# Tapas Menu



**CUBANA**

Cuban bar / Tapas bar

www.cubanatapasar.co.uk