TAPAS AND SHARING

3 TAPAS FOR £19.50* ALL DAY, EVERY DAY

WHILE YOU DECIDE

CRUNCHY SALTED CORN

OLIVES #

CHIPS & GUAC TO SHARE

our home made augc, served with salted tortilla chips

MEAT

CHORIZO A LA SIDRA

sautéed in a sweet and sticky cider sauce

GINGER BEER CHICKEN QUESADILLAS

two toasted tortillas filled with ginger beer chicken, peppers and 3 types of cheese Topped with sour cream and pico de aallo

BUTTERMILK FRIED CHICKEN

buttermilk fried chicken thigh pieces, homemade hot honey, pickled chillies

Vegetarian option available 🏚

CRISPY PORK BELLY

glazed in spicy rum sauce with fennel seeds and fresh chilli

TROPICAL CHICKEN SKEWERS

Cuban-style maia marinated chicken breast with pineapple salsa

JAMÓN CROQUETTAS

Iberico iamón and béchamel croquetas with piquillo pepper sauce

FISH

GAMBAS PIL PIL J

king prawns sautéed with garlic, chilli and smoked paprika. Served with bread for dipping

CALAMARI

crispy fried sauid. with aïoli

FOR 2 PEOPLE SHARING. WE RECOMMEND 3 TAPAS DISHES AS A STARTER

OR 6 AS A MAIN

VEG

ROASTED VEGETABLE QUESADILLAS &

two toasted tortillas filled with couraette. sweet potato, peppers and 3 types of cheese. and pico de gallo

PATATAS BRAVAS

and aioli

ask for our vegar alternative /

with Maldon sea salt

Topped with sour cream

with spicy tomato sauce

PADRÓN PEPPERS

CORN ELOTES &

corn ribs tossed in aarlic and tajin, topped with rum mayo and cheese

CAJUN CREAM MUSHROOMS &

mushrooms in a creamy cajun sauce

CHARRED HALLOUMI 🏚

with roasted peppers. sweet potato and courgette in a chilli jam

WHIPPED FETA &

with homemade hot honey and pickled onions. Served with bread for dippina

TACOS

BIRRIA TACOS

two arilled tortillas filled with melted Monteray Jack cheese and topped with pico de gallo. Served with jerk gravy for dipping

CHOOSE FROM:

- SLOW-COOKED PULLED BEEF
- CAJUN MUSHROOM &

ask for our vegan alternative

SOFT SHELL TACOS

two tortillas, filled with lettuce, pickled red cabbage and coriander

CHOOSE FROM:

- ▶ GINGER BEER CHICKEN
- CHIPTOLE BBQ PORK

SHARE THESE WITH YOUR AMIGOS. 6 TACO SHARER

NACHOS

NACHOS *

topped with cheese squee homemade auacamole, sour cream, tomato salsa and ialapeños

ask for our vegan alternative

LOAD YOUR NACHOS

- SLOW-COOKED PULLED BEEF
- THREE BEAN CHILLI

MAIN PLATES

BEEF ROPA VIEJA

slow-cooked pulled beef brisket with mixed peppers, in a spicy tomato sauce with spicy rice, spiced black beans and plantain

add onion

rings to you

80Z RUMP STEAK

served with cajun patatas and a Cuban-style salad

ADD A SAUCE

- CAJUN MUSHROOM
- MOJO DE AJO

garlic and chilli butter

PAFILA DE CUBA

paella rice with king prawns, chicken and smoky chariza

PAELLA VEGANO

paella rice with tenderstem broccoli, courgette, mushroom and mixed peppers

ARROZ CON POLLO

mojo marinated chicken breast. spicy rice, black beans, pickled chillies, pickled onions

ENCHII ADAS

Soft flour tortillas with peppers. onions & refried beans baked in a creamy tomato sauce & topped with cheese & pico de gallo. Served with salted tortilla chips

CHOOSE FROM:

- ▶ GINGER BEER CHICKEN 🥖
- ▶ ROASTED COURGETTE & SWEET POTATO &

SUNSHINE BOWL

Cuban style salad with black rice. roasted sweet potato, tenderstem broccoli, guacamole, roasted peppers, beans, plantain and leaves

TOP YOUR BOWL

- MO TO CHICKEN
- KING PRAWNS
- ▶ HALLOUMI ☆

ALL SERVED TOASTED WITH FRIES OR A CUBAN-STYLE SALAD

CLASSIC CUBANO

mojo sliced pork, ham cheese, pickles and mustard

GRILLED CHEESE CUBANO &

Monteray Jack, smoked cheddar. Emmental and pickles, mustard and chilli iam

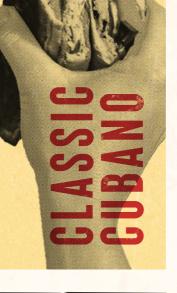
MOJO CHICKEN CUBANO

marinated chicken. onions, peppers. cheese and rum

SLOPPY BEEF

slow cooked pulled beef, spicy rum sauce. swiss cheese, pickled

The fest Culan Sandwiches this side of Little Havana



ORDER & PAY WITH OUR APP





SCAN TO DOWNLOAD AND ORDER

LET'S LUNCH = [r£9.95=

CHOOSE ONE OF OUR BURGERS*. CUBAN SANDWICHES, BURRITOS OR BURRITO BOWLS, PLUS A SOFT OR HOT DRINK



*Chorizo Cheese Burger not included

Lemonade Orange Juice

HOT DRINKS

SOFT DRINKS

Coca-Cola / Zero

Red Bull +£1

ask about our selection of teas and coffees

UPGRADE YOUR DRINK

Cruzcampo (pint) Birra Moretti (bottle) Heineken (bottle)

Heineken 0% (bottle)

House Wine (175ml) Classic Moiito Virgin Moiito

BURGERS

SERVED IN A SESAME SEEDED BUN, WITH FRIES OR A CUBAN-STYLE SALAD



JERK CHICKEN BURGER

ierk chicken breast habanero mayo lettuce & pickled onions

CHORIZO CHEESE BURGER

beef burger, chorizo, chorizo chilli jam, chipotle cheese sauce. Emmental cheese & piquillo peppers

FRIED CHICKEN BURGER

buttermilk chicken breast rum mayo lettuce & pickles ask for our vegan alternative

CUBAN CHEESE BURGER

beef burger, smoked cheddar Emmental cheese, cheese sauce, lettuce & rum mayo

UPGRADE TO SWEET POTATO FRIES

BURRITOS & BOWLS

SPICY RICE, BLACK BEANS, CHEESE, PEPPERS, ONIONS, SOUR CREAM & GUACAMOLE. ENJOY WRAPPED AS A BURRITO OR IN A BOWL!

SLOW-COOKED PULLED BEEF Burrito | Bowl

MOJO CHICKEN # Burrito | Bowl

THREE BEAN CHILLI / Burrito | Bowl

CRUSTY BREAD & CREOLE BUTTER & ONION RINGS &

with rum mayo SPICY RICE

PLANTAIN Ø

CUBAN-STYLE SALAD

moio dressina FRIES #

SWEET POTATO FRIES

radish, plum tomato, red onion,

cucumber with herbs and

****** UPGRADE YOUR FRIES ******

CHEESY CUBAN & cheese sauce & paprika

CAJUN CREAM MUSHROOMS &

ADD BACON

FUEGO FRIES spicy rum sauce.

jalapeños, pico de gallo and Caiun

3 TAPAS FOR £19.50* ALL DAY *Excludes Taco Sharer and Grande Nachos Sharer







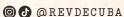


SCAN TO AND ORDER

JUST NEED TO PAY YOUR BILL? YOU CAN DO THAT ON THE APP TOO!

GET CONNECTED TO THE FIESTA WITH OUR FREE WIFI

FOLLOW OUR SOCIAL MEDIA FOR UP COMING EVENTS AND OFFERS! DON'T FORGET TO TAG US AMIGO!



CLASSIC CHURROS

five Spanish doughnuts dusted in sugar and served with your choice of sauce:

- CHOCOLATE #
- RUM CARAMEL &
- ▶ STRAWBERRY ●

BASQUE CHEESECAKE *

topped with rum soaked cherries

CHOCOLATE BROWNIE

with rum caramel sauce, served with vanilla ice cream and strawberries ask for our vegan alternative

ESPRESSO RUMTINI

Havana Club Añejo Especial rum, Kahlúa, coffee, vanilla

MAKE ME A MARTINI BY

SALTED CARAMEL OLD FASHIONED

Diplomático Reserva Exclusiva rum, Frangelico, Angostora Bitters, salted caramel

SIPPING RUMS

RON SANTIAGO DE Smooth and delicate with vanilla, coconut, CUBA EXTRA AÑEJO **>** and dry almond over sweet malasses 11 YEARS OLD HAVANA CLUB Rich, smooth, fruity; hints of oak, spice, 15 AÑOS GRAN **>** chocolate, and a long vanilla-cocoa finish RESERVA Layered with coffee, toasted almond, **-**EMINENTE RESERVA vanilla, prune, and cocoa, finishing with molasses, chocolate, and pear Toasted oak, dried fruit, and hazelnut with dark APPLETON ESTATE cocoa, molasses, orange peel, and a bittersweet, 12 YEAR OLD RARE \sim CASKS lingering finish Smooth and refined with toffee, orange peel, DIPLOMÁTICO RESERVA and liquorice, balanced by oak and vanilla on EXCLUSIVA a long finish Complex and rich with dried fruit, butterscotch,

PON ZACAPA spiced oak, and notes of cacao, nuts, tobacco. CENTENARIO NO.23 and warm spice Tropical and smooth with ripe banana, chocolate. PLANTERAY XO

Reddish amber with aromas of red fruits, honey, FLOR DE CAÑA 12 and toasted nuts. Smooth palate of wood, vanilla,

and baked apples

and toasted coconut

WELCOME TO OUR PALADAR:
THE SOUL of CUBAN DINING

Born in family homes during the 1990s, paladares are Cuba's
vibrant, privately-run restaurants. They blend traditional Creole
flavours with bold, modern twists—serving dishes like ropa vieja,
plantain, and smoky tiki tacos in warm, intimate settings.

Discover the flavours that sparked a culinary revolution,
right here at Revolución de Cuba.

☆ Vegetarian / Vegan / Potentially Spicy

Our busy kitchens mean we can't guarantee allergen-free food or eliminate cross-contamination. Please inform us of any allergies or intolerances every time you order.

A 10% optional service charge is added to table-served bills and goes entirely to our team. Prices correct at time of printing.



SCAN FOR ALLERGEN SCAN FOR CALORIES

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LATIN SOUL FOOD

