

TAPAS
3 TAPAS
TAPAS
FOR £19.50*
TAPAS
ALL DAY,
TAPAS
EVERY DAY
TAPAS

*Excludes Taco Sharer and Grande Nachos Sharer

ORDER & PAY
WITH OUR APP



SCAN TO
DOWNLOAD
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!

@ @REVDECUBA

TO FINISH

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
SWITCHING TO SMIRNOFF VODKA



SALTED CARAMEL OLD FASHIONED

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

SIPPING RUMS

RON SANTIAGO DE
CUBA EXTRA AÑEJO
11 YEARS OLD

Smooth and delicate with vanilla, coconut,
and dry almond over sweet molasses



HAVANA CLUB
15 AÑOS GRAN
RESERVA

Rich, smooth, fruity; hints of oak, spice,
chocolate, and a long vanilla-cocoa finish



EMINENTE RESERVA

Layered with coffee, toasted almond,
vanilla, prune, and cocoa, finishing with molasses,
chocolate, and pear



APPLETON ESTATE
12 YEAR OLD RARE
CASKS

Toasted oak, dried fruit, and hazelnut with dark
cocoa, molasses, orange peel, and a bittersweet,
lingering finish



DIPLOMÁTICO
RESERVA
EXCLUSIVA

Smooth and refined with toffee, orange peel,
and liquorice, balanced by oak and vanilla on
a long finish



RON ZACAPA
CENTENARIO NO.23

Complex and rich with dried fruit, butterscotch,
spiced oak, and notes of cacao, nuts, tobacco,
and warm spice



PLANTERAY XO

Tropical and smooth with ripe banana, chocolate,
and toasted coconut



FLOR DE CAÑA 12

Reddish amber with aromas of red fruits, honey,
and toasted nuts. Smooth palate of wood, vanilla,
and baked apples



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
INFO &
CALORIES

LATIN SOUL FOOD

CANTINA
DINE
CUBA

Revolución de Cuba
RUM BAR • CANTINA