

the
CUBAN

Tapas

Cold Tapas

Pulpo a la Vinagreta 6.95 G

Slow cooking and temperature precision is the key for an incredibly tender and flavorful octopus. Marinated in a delicate and aromatic vinaigrette.

Boquerones 5.95 G A

Marinated in garlic and parsley seasoning. Accompanied with sea-weed buttered crouton topped with sea salt and freshly cracked black pepper.

Aubergine Roulade 4.95 V G

Thinly sliced and lightly grilled Aubergine shaped into a roulade with garlic, basil and tomato.

Cured Meat Board for two 15.95 G

A charcuterie delicacy served on a wooden board with meat cuts from different parts of Spain. Jamon Serrano, Cured Pork Loin and Salchichon Iberico. Served with Manzanilla Unfiltered Olive Oil, Cabernet Sauvignon Balsamic Vinegar, rustic bread, caper berries and whole roasted garlic.

Mixed Olives 5.95 V G

Both Manzanilla and Sevillian Gordal are best known internationally due to the balance between pulp and stone. Our unique marinade works wonderfully with the flavor and texture of these two exquisite olives. Served with warm bread on the side.

Sundried Tomatoes 4.95 V G

Dried out under the sun during the hot Andalusian summer. Marinated in Olive Oil, garlic and rosemary.

VVegetarian **G**Gluten Free **A**Contains Alcohol **N**Contains Nuts

All our prices are inclusive of VAT and are in pounds sterling. While we do our best to reduce the risk of cross-contamination in our restaurant, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Ask your server for additional information on dishes. Please bring all allergy and dietary requirements to your server's attention before ordering. Some dishes may contain bones. We may need to change or withdraw this menu from time to time due to local events. All items will be presented on a single bill.



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Hot Tapas

Albondigas 5.95

One of the classic tapas dishes. Pork and Beef meat balls cooked to perfection in tomato, white wine and herb sauce. Served with freshly baked Ciabatta bread.

Chorizo 6.95 G

Spicy, fresh chorizo, large quantities of paprika, rosemary and garlic give the dish a rich colour and incredible flavor. Simple and delicious.

Nachos 7.95 V

Tortilla chips covered in mozzarella and cheddar cheese, baked in the oven, topped with freshly chopped tomato, olives, jalapenos and chilli. Finished with spring onions. Served with sour cream, guacamole and salsa.

Add extra:

Pulled Pork 2.50 / Pulled Chicken 2.50 / Pull Beef 2.95 / Roasted Vegetables 1.50

Champinones al Ajillo 4.95 V G

A popular Spanish tapas dish. Champinones al Ajillo is mushrooms sautéed with garlic, olive oil, lemon juice, seasoned with flat-leaf parsley and chilli. Enjoy this dish with a little crispy bread to soak up the juice.

Gambas al Ajillo 6.95 G

Pan-fried, pink prawns finished with a glossy, garlic olive oil.

Chicken Quesadillas 6.95 / Beef Quesadillas 7.95 / Vegetarian Quesadillas 5.95 V

Quesadillas have their origins in Colonial Mexico, they have changed and evolved over many years. We experimented with different ingredients to find our favorite combination. Choose your filling from chicken with cheese, shredded slow-cooked beef or vegetarian roasted cheesy vegetables. Lightly grilled and served with salsa, sour cream and guacamole.

Chicken Cachapa 6.95 / Pork Cachapa 7.95 / Beef Cachapa 5.95 / Vegetarian Cachapa V

A traditional dish made from corn, topped with cheese. To maximize the flavor, choose from either pulled pork, chicken, shredded slow-cooked beef or roasted seasonal vegetables.

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Deep Fried

Calamari 5.95

Squid rings are a classic tapas dish. The batter is deliciously light. Served with aioli on the side.

Patatas Bravas 4.95 V G

White potatoes that have been coated in aromatic herbs, deep fried and served with a chili salsa.

Croquetas de Puchero 5.95

Creamy chicken fritters in a béchamel base, lightly breaded and deep fried to crispy perfection. Served with Spanish aioli.

Croquetas de Setas 5.95 V

A vegetarian twist on the famous Spanish croquettes. Mushrooms in a béchamel base, fried in hot oil until crispy but still fluffy and creamy on the inside. Served with Spanish aioli.

Padron Peppers 5.95 V G

Small green peppers from Padron, a region of Northern Spain. Deep fried, seasoned with sea salt and freshly cracked black pepper.

Crispy Cassava Chips 5.95 V G

These cassava chips are crispy in the outside and fluffy on the inside. Topped with crumbled Feta cheese with a side of green chimichurri sauce and fresh lime.

Queso Frito 6.95 V

12 month cured Spanish hard cheese. Made from pasteurized sheep's milk of the Manchego breed exclusively from Castilla La Mancha. The combination of the golden crust with the oaky flavor of the honey, creates a mouth-watering fusion.

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