

TAPAS *AND* SHARING

3 TAPAS FOR £15* MON-SAT

WHILE YOU DECIDE

CRUNCHY SALTED CORN 🌿 2

OLIVES 🌿 3

CHIPS & GUAC TO SHARE 🌿 13.5

our home made guac, served with salted tortilla chips

MEAT

CHORIZO

A LA SIDRA 7.75

sautéed in a sweet and sticky cider sauce

GINGER BEER CHICKEN QUESADILLAS 7.25

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

BUTTERMILK

FRIED CHICKEN 7.75

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

Vegetarian option available ★

CRISPY PORK BELLY 🍖 7.75

glazed in spicy rum sauce with fennel seeds and fresh chilli

TROPICAL CHICKEN

SKEWERS 7.75

Cuban-style mojo marinated chicken breast with pineapple salsa

JAMÓN CROQUETAS 7

Iberico jamón and béchamel croquetas with piquillo pepper sauce and aioli

FISH

GAMBAS PIL PIL 🍖 8.25

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

CALAMARI 7.75

crispy fried squid, with aioli

FOR 2 PEOPLE SHARING,

WE RECOMMEND 3 TAPAS

DISHES AS A STARTER

OR 6 AS A MAIN

VEG

ROASTED VEGETABLE QUESADILLAS ★ 7.25

two toasted tortillas filled with courgette, sweet potato, peppers and 3 types of cheese. Topped with sour cream and pico de gallo

PATATAS BRAVAS ★ 6.75

with spicy tomato sauce and aioli

ask for our vegan alternative 🌿

PADRÓN PEPPERS 🌿 6.25

with Maldon sea salt

CORN ELOTES ★ 6.75

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

CAJUN CREAM MUSHROOMS ★ 🍖 6.75

mushrooms in a creamy cajun sauce

CHARRED HALLOUMI ★ 7.5

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

WHIPPED FETA ★ 6.75

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

TACOS

BIRRIA TACOS 7.25

two grilled tortillas filled with melted Monterey 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 7.25

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 FOR £19.5

NACHOS

NACHOS ★ 6.75

topped with cheese sauce, homemade guacamole, sour cream, tomato salsa and jalapeños

ask for our vegan alternative 🌿

LOAD YOUR NACHOS +£1

CHOOSE FROM:

▶ SLOW-COOKED PULLED BEEF

▶ THREE BEAN CHILLI 🌿

SHARING WITH AMIGOS? UPGRADE TO OUR GRANDE NACHOS SHARER FOR £14.5

MAIN PLATES

BEEF ROPA VIEJA 14

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

8OZ RUMP STEAK 18.5

served with cajun patatas and a Cuban-style salad

ADD A SAUCE FOR £1.5

▶ CAJUN MUSHROOM

▶ MOJO DE AJO 🍖

garlic and chilli butter

PAELLA DE CUBA 15

paella rice with king prawns, chicken and smoky chorizo

PAELLA VEGANO 🌿 14

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

ARROZ CON POLLO 🍖 15

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

ENCHILADAS

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 🍖 14.5

▶ ROASTED COURGETTE & SWEET POTATO ★ 14

SUNSHINE BOWL 🌿 12

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

TOP YOUR BOWL FOR £3

▶ MOJO CHICKEN

▶ KING PRAWNS

▶ HALLOUMI ★



ALL SERVED TOASTED WITH FRIES OR A CUBAN-STYLE SALAD

CLASSIC

CUBANO 14.5

mojo sliced pork, ham, cheese, pickles and mustard

GRILLED CHEESE

CUBANO ★ 13.5

Monterey Jack, smoked cheddar, Emmental and Mexicana cheese with pickles, mustard and chilli jam

MOJO CHICKEN

CUBANO 14.5

marinated chicken, onions, peppers, cheese and rum mayo

SLOPPY BEEF

CUBANO 🍖 14.5

slow cooked pulled beef, spicy rum sauce, swiss cheese, pickled onions, mustard mayo

The best Cuban Sandwiches this side of Little Havana

★ 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.

LET'S LUNCH
=*for* £9.95 =

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

*Chorizo Cheese Burger not included

Monday - Friday until 5pm

SOFT DRINKS

Coca-Cola / Zero

Red Bull +£1

Lemonade

Orange Juice

HOT DRINKS

ask about our selection of teas and coffees

UPGRADE YOUR DRINK +£2.5

Pint of Aspull Cidre

Pint of El Cubano

Lager

Madri (Bottle)

Madri 0% (Bottle)

House Wine (175ml)

Classic Mojito

Virgin Mojito

BURGERS

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

JERK CHICKEN BURGER 🍖 14.5

jerk chicken breast, habanero mayo, lettuce & pickled onions

FRIED CHICKEN BURGER 14.5

buttermilk chicken breast, rum mayo, lettuce & pickles

ask for our vegan alternative 🌿

CHORIZO CHEESE BURGER 16

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

CUBAN CHEESE BURGER 14.5

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

UPGRADE TO SWEET POTATO FRIES FOR £1

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 14 | Bowl 12.5

MOJO CHICKEN 🍖

Burrito 14 | Bowl 12.5

THREE BEAN CHILLI 🌿

Burrito 14 | Bowl 12.5

SIDES

CRUSTY BREAD & CREOLE BUTTER ★ 3.75

ONION RINGS ★ 3.75

with rum mayo

SPICY RICE 🌿 🍖 3.75

PLANTAIN 🌿 3.75

CUBAN-STYLE SALAD 🌿 3.75

radish, plum tomato, red onion, cucumber with herbs and mojo dressing

FRIES 🌿 3.75

SWEET POTATO FRIES 🌿 4.75

UPGRADE YOUR FRIES

CHEESY CUBAN ★ +1.5

cheese sauce & paprika

ADD BACON FOR £1.5

CAJUN CREAM MUSHROOMS ★ +1.5

CARIBBEAN JERK ★ 🍖 +1.5

homemade jerk gravy and cheese

FUEGO FRIES 🌿 🍖 +1.5

spicy rum sauce, jalapeños, pico de gallo and Cajun

3

TAPAS

FOR

£15

ADD ONE OF OUR COCKTAIL SPECIALS for £5

MON-SAT

DURING CANTINA OPENING TIMES

*Excludes Taco Sharer and Grande Nachos Sharer

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 5.75
five Spanish doughnuts dusted in sugar and served with your choice of sauce:

- CHOCOLATE
- RUM CARAMEL
- STRAWBERRY

BASQUE CHEESECAKE 6.25
topped with rum soaked cherries

CHOCOLATE BROWNIE 6.25
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	
HAVANA CLUB SELECCIÓN DE MAESTROS	Smoky oak, spice and candied fruit with a smooth, full-bodied finish and notes of cocoa, coffee and sweet tobacco	
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	
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

RDC-CFFY26-PREM

LATIN SOUL FOOD

CANTINA
DINE
CUBA

Revolución de Cuba
RUM BAR • CANTINA