

CUBANA BOTTOMLESS BRUNCH EVERY SATURDAY AND SUNDAY AFTERNOON

At Cubana, it's so much more than just the fabulous drinks on offer!!

We wanted to raise the bar with our unique BB offering and provide a package which includes a substantial and wide selection of top-quality food. Our talented chefs have put together a delicious combination of Spanish and Latin brunch dishes for you all to enjoy alongside the usual on tap supply of Prosecco, Sangria, Wines, Beers and more.



CHOOSE TWO DISHES FROM OUR MOUTH WATERING BRUNCH MENU AND WE'LL KEEP THE DRINKS FLOWING...

SITTING TIMES

Choose a start time below and enjoy a top quality 'one hour 45 minute' indulgence:

1

12:15pm to 2:00pm

2

1:30pm to 3:15pm*

3

2:15pm to 4:00pm*

***On Saturdays the 1.30pm to 3.15pm and the 2.15pm to 4pm sittings are only available for customers selecting option C - one of our 'Live Music' packages.**

***On Sundays, the 1.30pm to 3.15pm and the 2.15pm to 4pm sittings are also available for customers selecting:
Option A - the 'Prosecco' package or
Option B - the 'Prosecco Plus' package.**

Please note we will require a £10 deposit per person to secure your booking

PACKAGES AND PRICING

A

PROSECCO

£34.00 PER PERSON SITTING 1 - SAT & SUN
SITTINGS 2 & 3 - SUNDAYS ONLY

Prosecco, Mimosa (with orange juice), Bellini (with peach purée), and a selection of soft drinks.

B

PROSECCO PLUS

£39.50 PER PERSON SITTING 1 - SAT & SUN
SITTINGS 2 & 3 - SUNDAYS ONLY

Prosecco, Mimosa, Bellini, Bandarra Spritz (Barcelona's Aperol), Sangria (red or white), Wine - Pinot Grigio (white or blush) or Montepulciano (red), Corona/Super Bock bottled beer and a selection of soft drinks.

C

LIVE MUSIC PACKAGES

£39.00 PER PERSON PROSECCO & LIVE MUSIC
£44.50 PER PERSON PROSECCO PLUS & LIVE MUSIC
SITTINGS 2 & 3 - SATURDAYS ONLY

Either of the above 'Prosecco' or 'Prosecco Plus' packages PLUS... a live performance from one of Cubana's fabulous solo musicians, enjoy an afternoon of smooth, easy listening vibes or a mix of upbeat popular classics depending on when you visit. Soul, Funk, Jazz, Blues, R&B, Pop and more!

Cubana Bottomless Brunch is only available for the whole table, with guests receiving one hour and 45 minutes of bottomless fun. Each guest may order two dishes from the brunch menu. There is an additional charge for side dishes, additional brunch dishes, desserts and ice creams and liquor coffees. Drinks are unlimited from those drinks listed within the selected option (within the one hour 45 min time slot). All tables are required to choose the same drinks package. Guests may only order one drink per person at a time - the last drinks order should be no later than 5 minutes before the end of the booking slot. Please drink responsibly.

> BOOKINGS FOR BOOKINGS, PLEASE [CLICK HERE](#) TO COMPLETE THE ENQUIRY FORM

YOU CAN ALSO CALL ON **01142 760475** OR EMAIL US info@cubanatapasbar.co.uk

... LET THE INDULGENCE BEGIN!

MENU

A few minutes after you're seated at your table, we'll bring you a refreshing glass of Prosecco together with the following perfect appetiser:

PAN Y TOMATE [V]

Rustic artisan ciabatta bread slightly toasted and topped with a grated fresh tomato and extra virgin olive oil.

Served with sides of Serrano ham and Galician "Tetilla" cheese.

Then it's brunch time...

Choose two tapas dishes per person from the following selection of hot or cold dishes:

COLD TAPAS

QUESOS [V]

A selection of traditional Spanish cheese – Mahon, Tetilla and Manchego served with picos breadsticks

CHARCUTERÍA

A selection of Spanish cured meats - Serrano ham, Catalanian cured sausage, Iberian salchichon served with picos breadsticks

TOMATE, MOZZARELLA Y BASILICO [V] GF

Fresh mozzarella, cherry tomatoes, mixed olives and fresh Basil leaves drizzled in olive oil

HOT TAPAS

CUBANA CHEFS' BRUNCH FAVOURITES

TACO CON FRIJOLE Y AGUACATE [V]

Soft homemade taco with beans and avocado, tomato salsa and fresh coriander

TACO CON CARNE

Soft homemade taco with slow cooked shredded beef, black beans, avocado, tomato salsa, fresh coriander

HUEVO ESPAÑOLES CON PIMIENTOS [V]

Baked Spanish eggs made with spicy red peppers and onions

HUEVO Y ESPÁRRAGOS [V] GF

Spanish Scrambled eggs, long grain rice mixed with chopped fresh Asparagus (try adding a touch of tabasco - the perfect little extra)



TORTILLA ESPAÑOLA [V] GF

Wedges of traditional Spanish omelette made with free range eggs, potatoes and onions – fresh from the pan!

CHORIZO Y HUEVO CON PATATAS GF

Crispy potatoes sautéed with chorizo topped with a free range egg

SALTEADO DE CHAMPIÑONES AL AJILLO [V] GF

Sautéed garlic mushrooms cooked with fresh thyme and a touch of white wine

RISOTTO CON SETAS [V] GF

Wild mushroom risotto made with Arborio rice, white onion, olive oil and parsley topped with shavings of rennet free Parmesan cheese

MOZZARELLA Y JAMÓN GF

Fresh melted mozzarella pieces wrapped in crispy Serrano ham

CHORIZO GF

Flavoursome pan fried Spanish sausage made in La Rioja

CROQUETAS DE JAMON

Deep-fried croquets made with a blend of ham and béchamel sauce

CROQUETAS DE QUESO Y ESPINACAS [V]

Deep-fried croquets made with a blend of Spanish Idiazabal cheese, spinach and béchamel sauce

BERENJENAS AL HORNO [V] GF

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

PAN DE AJO CALENTITO CON QUESO [V]

Toasted, rustic, artisan ciabatta bread topped with garlic & Manchego cheese

Additional dishes over and above the two included in the brunch package can be added at the cost of **£6** per dish

[V] Vegetarian

 Vegan

GF Not made with gluten-containing ingredients

VEGAN MENU: Vegan guests within your group may prefer to choose two tapas dishes from our regular vegan menu offering an extensive selection of suitable tapas dishes.

> **See our Vegan menu here**

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.

All of the sides and sweet/dessert dishes listed on this page are available to order as extras. Please note all dishes listed on this page are NOT included within the Bottomless Brunch package.

SIDES

PATATAS BRAVAS [V] GF

The Spanish old favourite - fried potatoes topped with a spicy tomato sauce
£5.95

PATATAS A LO POBRE [V] GF

Sautéed potatoes lightly spiced and cooked with onions, red peppers and garlic
£6.45

PATATAS MANSAS [V] GF

Fried potatoes lightly dusted with paprika and served with a garlic mayonnaise dip
£4.85

ARROZ CON VERDURAS [V] GF

Long grain rice cooked with mixed vegetables
£4.45

PAN [V]

Rustic artisan ciabatta bread served with a slightly spicy olive oil and balsamic vinegar dip
£3.95

FANCY SOMETHING SWEET?

CLASSIC CHURROS [V]

Spanish fried dough pastry dusted in sugar and served with your choice of chocolate, honey or Dulce de leche dipping sauce

2 Churros & 1 Sauce £3.95

6 Churros & 2 Sauces £9.95

10 Churros & 3 Sauces £15.95



[V] Vegetarian

 Vegan

GF Not made with gluten-containing ingredients



TARTA DE CREMA CATALANA

A beautiful combination of caramel and creaminess - Ricotta and Mascarpone cream finished off by a grilled cracker crust of sugar and cinnamon.

£6.95

LUXURY DARK CHOCOLATE TRUFFLE TORTE

Smooth and silky chocolate sponge & Belgian chocolate truffle mousse with a fine mirror chocolate finish.

£6.95

LOTUS BISCOFF CHEESECAKE

A beautifully vegan creamy cheesecake filling between a buttery biscuit base and topped with Lotus Biscoff crumbs, finished with caramelised biscuit sauce.

£7.50

INDULGENT CHOCOLATE BROWNIE GF

A delightful gluten free brownie with dark and white chocolate chunks finished off with a rich chocolate sauce and a scoop of vanilla ice cream.

£7.95

ADD ANY SCOOP OF ICE CREAM TO EITHER OF THE ABOVE DESSERTS FOR £2.75

YORVALE AWARD WINNING ICE CREAM

Yorvale products have been made on the family farm for almost 30 years. The Milk from our small herd of Friesian cows is transported less than a 100 metres every day to the Yorvale dairy. Here it is mixed with carefully selected natural ingredients to produce our rich and creamy ice cream.

FLAVOURS

Vanilla / Vegan Coconut Chocolate / Raspberry Cheesecake / Double chocolate chip / Salted Caramel / Strawberry / Rum and Raisin

TWO GENEROUS SCOOPS OF ANY FLAVOUR £6.00

ALL NATURAL SORBET

Yorvale has a range of real fruit, naturally flavoured sorbets that are perfect for all occasions.

FLAVOURS

Mango / Lemon & Lime / Passion fruit

TWO GENEROUS SCOOPS OF ANY FLAVOUR £6.00

LIQUEUR COFFEE

All served tall with plenty of liqueur and a fresh, whipped cream float. ALL £7.00

CUBAN CALYPSO

Havana Club Especial Rum & Kahlua

KEOKE

Brandy & Dark Creme de Cacao

CAFÉ MENDOZA

Reposado Tequila & Kahlua