MAY 2025

Tapas

MENU

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 to which you may be allergic. Further information is available from our staff.

CUBANA
TAPAS RESTAURANT & CUBAN BAR

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CUBANATAPASBAR.CO.UK

CALL 01142 760475

WELCOME TO CUBANA - TAPAS, COCKTAILS, MUSIC & DANCE

PARA PICAR – A CHOICE OF SNACKS TO NIBBLE WHILE YOU DECIDE...

ANTIPASTO ESPAÑOL

An antipasto style selection of Spanish cured meats, cheeses and olives

Serrano ham, Catalunian cured sausage (Fuet), Iberian salchichon - Manchego and Tetilla cheese, Andalucian green olives, served with rustic artisan ciabatta bread, grated fresh tomato dip and extra virgin olive oil

2 - 4 people sharing £21.95

PIMIENTOS DE PADRÓN [v] GF

Galician Padrón peppers & rock salt
- some spicier than others

£6.95

ACEITUNAS ANDALUZAS Y PAN [v]

Fresh green and black olives lightly drizzled in lemon juice, mixed herbs and basil oil served with rustic artisan ciabatta bread

£5.95

TOSTAS DE PAN [v]

Rustic artisan ciabatta bread, toasted and served with a choice of:

- *Extra olive oil and balsamic vinegar*
- *Grated fresh tomato*
- *Alioli (garlic mayonnaise)*
- *Black olive and mixed herb tapenade*

£5.95

GOOD TO KNOW

Your tapas order will be brought to your table as each dish is freshly prepared, either all together or individually depending on your order.

Tapas is all about sharing, but not sure how much to order?

Here's our guide depending on how hungry you are (per person)

FAMISHED	=	5 DISHES
HUNGRY	=	4 DISHES
REASONABLY	=	3 DISHES
A LITTLE	=	1-2 DISHES

HAPPY TAPAS!

AVAILABLE UNTIL 6PM, SUNDAY TO FRIDAY

Call in and chill out at the end of a hard day, unwind and soak up our relaxed Latino vibe whilst enjoying our 'Happy Tapas' deals. All tables seated before or at 6.00pm may choose one of the deals opposite

ANY 2 TAPAS DISHES FOR £12.95

— OR —

£5.00 OFF ANY OF OUR TAPAS SET MENUS

Please note this offer is not available on Bank Holiday Sundays

See our set menu's page 6/7. We also have great deals on our cocktails, wine and beer, see p.10

HOT TAPAS

[v] = VEGETARIAN
GF = GLUTEN FREE

ALBÓNDIGAS GF

Cubana's famous meatballs made with fresh minced beef and coriander served in a tomato sauce

£7.65

CHICHARRÓNES GF

Thinly sliced crispy pork belly cuts deep fried and topped with sprinklings of rock salt – unbelievably moreish!

£7.20

POLLO Y CHORIZO GF

Chicken breast pieces, Spanish chorizo sausage, sliced red peppers cooked in a creamy tomato and paprika sauce

£7.65

CHORIZO GF

Flavoursome pan fried Spanish sausage made in La Rioja

£7.65

RISOTTO CON SETAS [v] GF

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

£7.45

RES Y CEBOLLA GF

Thinly sliced tender Ribeye steak sautéed with sweet caramelised red onions

£8.25

CORDERO EN VINO TINTO GF

Tender lamb pieces slowly braised in red wine, onions and fresh thyme

£7.95

RES Y FRIJOLES NEGROS GF

Slow cooked tender beef and black beans made with cumin, onions and garlic and a touch of coriander

£7.85

PINCHO DE VERDURAS [v] GF

Grilled Mediterranean vegetables marinated in fresh coriander, mint, garlic oil & lemon juice, served on a skewer

£6.25

BUÑUELOS DE BACALAO GF

Deep fried salted cod and potato fritters served with a side of lime and coriander mayonnaise.

£7.95

TORTILLA ESPAÑOLA [v] GF

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

£6.45

CHORIZO Y HUEVO CON PATATAS GF

Crispy potatoes sautéed with chorizo topped with a free range egg

£7.45

PINCHO DE POLLO GF

Grilled chicken breast pieces marinated with garlic, cumin and paprika served with red peppers on a skewer

£7.95

BERENJENAS AL HORNO [v] GF

Oven baked aubergine layers cooked with a fresh tomato and Parmesan cheese sauce

£7.45

JAMÓN Y QUESO DE CABRA GF

Goats cheese wrapped in Serrano ham, oven-baked and served on a bed of caramelised red onions

£7.95

CHAMPIÑONES CON QUESO DE CABRA [v] GF

Mixed mushrooms and fresh spinach leaves topped with creamy goats cheese

£7.65

PULPO A LA GALLEGA GF

Grilled octopus served with marinated sliced new potatoes, smoked paprika and olive oil

£12.95

(£3.00 supplement when ordering as part of our Happy Tapas offer)

GAMBAS PIL PIL GF

Pan-fried tiger prawns, deveined and cooked in garlic & olive oil, with sliced roasted peppers, and a touch of chilli

£7.95

MOZZARELLA Y JAMÓN GF

Fresh melted mozzarella pieces wrapped in crispy Serrano ham

£7.85

HOT TAPAS

EMPANADA DE RES Y CORDERO
An Argentinian favourite - empanada pastry filled with minced beef and lamb, tomato and onions, seasoned with cumin & black pepper
£8.50

CALAMARES A LA ANDALUZA
Lightly fried, crispy squid cooked to perfection sprinkled with a touch of sliced red and green chili – served with a garlic mayo dip
£8.20

PESCADO ROJO Y PATATAS GF
Pan roasted red mullet fish served on a warm potato salad and finished with a cucumber and lime salsa
£8.25

PATATAS DULCES Y PIMIENTOS [v] GF
Roasted sweet potatoes and red peppers with a hint of chilli, garlic, herbs & spices
£6.65

PIMIENTOS RELLENOS [v] GF
Roasted red pepper stuffed with wild mushroom and spinach and topped with melted Tetilla cheese
£7.75

PINCHO DE TERNERA GF
Grilled Rib-eye beef steak pieces with red peppers marinated with fresh lime, garlic and olive oil served on a skewer
£8.50

GAMBAS TIGRES
Breaded tiger prawns served with a tangy garlic mayonnaise
£6.95

CHULETAS DE CORDERO GF
Choice lamb cutlets, flame-grilled and finished with a rosemary and garlic dressing
£8.50

ESPÁRRAGOS TRIGUEROS [v] GF
Grilled asparagus served on a bed of spinach, tomatoes and manchego cheese
£7.25

EMPANADA DE CHAMPIÑONES Y QUESO FETA
Empanada pastry, filled with wild mushroom, feta cheese and spinach, deep fried
£7.95

CROQUETAS DE JAMON
Deep-fried croquets made with a blend of ham and béchamel sauce
£6.95

CROQUETAS DE SETAS [v]
Deep fried croquets made with a blend of wild mushrooms and a creamy bechamel sauce
£7.20

SALTEADO DE CHAMPIÑONES AL AJILLO [v] GF
Sautéed garlic mushrooms cooked with fresh thyme and a touch of white wine
£6.50

PIMIENTOS Y HUEVO CON PATATAS CRUJIENTES [v] GF
Crispy potatoes sauteed with red peppers topped with a free range egg
£7.20

ASADO DE VERDURAS [v] GF
A selection of fresh roasted mediterranean vegetables tossed in olive oil & balsamic vinegar
£6.25

PAELLA GF
Minimum order starts from 2 people.
Prices per person (pp).

Our paellas are cooked to order using only the freshest ingredients and served in a traditional paella pan at the table.

We require 45 minutes to prepare.
(Or you can call us ahead to pre-order).

SEAFOOD PAELLA	**£24.00 pp**
SEAFOOD PAELLA WITH CHORIZO	**£27.50 pp**
VEGETARIAN PAELLA [v]	**£19.50 pp**

COLD TAPAS

SELECCIÓN DE CHARCUTERÍA
A selection of Spanish cured meats - Serrano ham, Catalunian cured sausage, Iberian salchichon served with picos breadsticks
£8.95

SELECCIÓN DE QUESOS [v]
A selection of Spanish cheeses - Mahon, Tetilla and Manchego served with picos breadsticks
£7.75

ENSALADA DE FETA [v] GF
Greek style salad made with Feta cheese, tomatoes, cucumber, fresh chilies & olive oil
£7.25

BURRATA Y TOMATE [v] GF
Burrata, soft creamy cheese made from Buffalo milk, mozzarella and cream finished with cherry tomatoes and a basil emulsion
£8.25

BOQUERONES GF
Anchovy fillets marinated in chilli, parsley, garlic and lemon dressing
£6.45

SIDE DISHES

PATATAS MANSAS [v] GF
Fried potatoes lightly dusted with paprika and served with a garlic mayonnaise dip
£4.85

PATATAS BRAVAS [v] GF
The Spanish old favourite - fried potatoes topped with a spicy tomato sauce served with a garlic mayonnaise dip
£5.95

PATATAS A LO POBRE [v] GF
Sautéed potatoes lightly spiced and cooked with onions, red peppers and garlic
£6.45

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

PAN DE AJO CALENTITO [v]
Toasted, rustic, artisan ciabatta bread topped with garlic
£4.95

PAN DE AJO CALENTITO CON QUESO [v]
Toasted, rustic, artisan ciabatta bread topped with garlic & manchego cheese
£6.95

ENSALADA MIXTA [v] GF
A fresh, mixed salad made with mixed lettuce, tomatoes, cucumbers, asparagus, green and black andalucian olives with a side basil, olive oil and balsamic vinegar dressing
£4.75

[v] = VEGETARIAN GF = GLUTEN FREE

TAKE THE HASSLE OUT OF ORDERING INDIVIDUALLY AND ENJOY ONE OF OUR EXCELLENT VALUE FOR MONEY SET MENUS

Choose from either of our TWO carefully prepared set menus - the best way of sampling a variety of Cubana's most popular tapas dishes including a superb vegetarian option.

TAPAS SET MENU

EACH PERSON WILL RECEIVE A SHARE OF ALL THE FOLLOWING FRESH TAPAS DISHES:

PAN Y PURÉ DE ACEITUNAS ✪ [v]
Black olive and mixed herb tapenade served with rustic artisan ciabatta bread

BURRATA Y TOMATE ✪ [v] GF
Burrata, soft creamy cheese made from Buffalo milk, mozzarella and cream finished with cherry tomatoes and a basil emulsion

GAMBAS TIGRES ✪
Breaded tiger prawns served with a tangy garlic mayonnaise

ALBÓNDIGAS* ✪ GF
Cubana's famous meatballs made with fresh minced beef and coriander served in a tomato sauce

CORDERO EN VINO TINTO* ✪ GF
Tender lamb pieces slowly braised in red wine, onions and fresh thyme

POLLO Y CHORIZO* ✪ GF
Chicken breast pieces, Spanish chorizo sausage, sliced red peppers cooked in a creamy tomato and paprika sauce

ASADO DE VERDURAS ✪ [v] GF
A selection of fresh roasted mediterranean vegetables tossed in olive oil & balsamic vinegar

ARROZ CON VERDURAS ✪ [v] GF
Long grain rice cooked with mixed vegetables

PATATAS BRAVAS ✪ [v] GF
The Spanish old favourite - fried potatoes topped with a spicy tomato sauce

***VEGETARIAN MEALS INCLUDE THE FOLLOWING 3 DISHES IN PLACE OF THE 3 DENOTED MEAT DISHES...**

RISOTTO CON SETAS
✪ [v] GF
Wild mushroom risotto made with Arborio rice, white onion, olive oil and parsley topped with shavings of Parmesan cheese

BERENJENAS AL HORNO
✪ [v] GF
Oven-baked aubergine layers cooked with a fresh tomato and Parmesan cheese sauce

PIMIENTOS RELLENO
✪ [v] GF
Roasted red pepper stuffed with wild mushroom and spinach and topped with melted Tetilla cheese

£27.95 PER PERSON

(minimum order starts from 2 people – price per person)

✪ = HOT TAPAS
✪ = COLD TAPAS
[v] = VEGETARIAN
GF = GLUTEN FREE

Deluxe TAPAS SET MENU

EACH PERSON WILL RECEIVE A SHARE OF ALL THE FOLLOWING FRESH TAPAS DISHES:

START WITH SOMETHING SPECIAL...

ANTIPASTO ESPAÑOL ✪
An antipasto style selection of Spanish cured meats, cheeses and olives

Serrano ham, Catalunian cured sausage (Fuet), Iberian salchichon - Manchego and Tetilla cheese, Andalucian green and black olives, served with rustic artisan ciabatta bread, grated fresh tomato dip and extra virgin olive oil

VEGETARIAN ANTIPASTO OPTION - ANTIPASTO VEGETARIANO ✪ [v]
A selection of Spanish cheeses - Mahon, Tetilla and Manchego, Andalucian green and black olives, served with rustic artisan ciabatta bread, grated fresh tomato dip and extra virgin olive oil

ALBÓNDIGAS* ✪ GF
Cubana's famous meatballs made with fresh minced beef and coriander served in a tomato sauce

GAMBAS PIL PIL ✪ GF
Pan fried tiger prawns, deveined and cooked in garlic & olive oil, with sliced roasted peppers, a touch of chilli

RES Y FRIJOLES NEGROS* ✪ GF
Slow cooked tender beef and black beans made with cumin, onions and garlic and a touch of coriander

CHORIZO* ✪ GF
Flavoursome pan fried Spanish sausage made in La Rioja

CHAMPIÑONES CON QUESO DE CABRA
✪ [v] GF
Mixed mushrooms and fresh spinach leaves topped with creamy goats chees

ASADO DE VERDURAS ✪ [v] GF
A selection of fresh roasted mediterranean vegetables tossed in olive oil & balsamic vinegar

ARROZ CON VERDURAS
✪ [v] GF
Long grain rice cooked with mixed vegetables

PATATAS A LO POBRE
✪ [v] GF
Sautéed potatoes lightly spiced and cooked with onions, red peppers and garlic

***VEGETARIAN MEALS INCLUDE THE FOLLOWING 3 DISHES IN PLACE OF THE 3 DENOTED MEAT DISHES...**

RISOTTO CON SETAS
✪ [v] GF
Wild mushroom risotto made with Arborio rice, white onion, olive oil and parsley topped with shavings of Parmesan cheese

BERENJENAS AL HORNO
✪ [v] GF
Oven baked aubergine layers cooked with a fresh tomato and Parmesan cheese sauce

PIMIENTOS RELLENO
✪ [v] GF
Roasted red pepper stuffed with wild mushroom and spinach and topped with melted Tetilla cheese

£32.50 PER PERSON

(minimum order starts from 2 people – price per person)

✪ = HOT TAPAS
✪ = COLD TAPAS
[v] = VEGETARIAN
GF = GLUTEN FREE

COCKTAIL MASTERCLASS



MASTER THE ART



The Mojito, Daiquiri, Cuba Libre and more...Cuba is globally renowned as home to some of history's most iconic cocktails.

Learn the tricks of the trade with one of our talented mixologists and shake, muddle, stir and sip your way through a 60-90-minute class. Expect the ultimate Latin fiesta and one or two flames (of course!)



For an unforgettable cocktail-filled experience, look no further! Whether it's a hen do, birthday, team building with colleagues, or just a catch up, celebrate together with our fun team and let's party!

Check out our TWO MASTERCLASS PACKAGES from £32.50 per person and make the perfect cocktails to celebrate your special occasion (you can always add some tapas nibbles on too!).



Starting with a welcome drink, then choose your two or three cocktails from our fabulous menu and learn how to create them perfectly! Followed by shots and plenty of fun and games with our friendly team!

To enquire about availability,
please visit **www.cubanatapasbar.co.uk** or call us on **0114 2760475**

VEGAN MENU

At Cubana we've always had plenty of vegan dishes on our tapas menus – to make things easier to spot we've created a vegan only menu offering an extensive selection of suitable tapas dishes including adaptations of some of the regular dishes from the full menu

PLEASE ASK TO SEE OUR VEGAN TAPAS MENU



CUBANA 'BOTTOMLESS BRUNCH' EVERY SATURDAY AND SUNDAY MORNING AND AFTERNOON

AT CUBANA, IT'S SO MUCH MORE THAN JUST THE FABULOUS DRINKS ON OFFER!!

We are offering 3 different brunch packages put together by our talented team of chefs. Enjoy a delicious combination of Spanish and Latin brunch dishes alongside your 'on tap' supply of Prosecco, Sangria, Beers and more, for a full hour and three quarters!...

Sitting times start between 12.15pm and 2.15pm.

Prices start from £34.00pp.
See our website for full details.

So, why not round up the crew and get ready to indulge!



EVERY NIGHT IS 'LIVE' MUSIC NIGHT @ CUBANA

Live music is as always, an integral part of Cubana's offering. See Cubana's resident musicians perform every single evening, enjoy an evening 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!

HAPPY DRINKS!

TREAT YOURSELF TO A DELICIOUS COCKTAIL!

SPECIAL PRICES BEFORE 6.00pm, Sunday to Friday

Choose from over 20 cocktails tagged with the Cubana Star for only **£7.00**

Double house spirits and mixers only **£7.00**

Selected bottled beers **£3.50** - Corona & Super Bock

Selected house wines **£4.25** per glass, or **£18.50** a bottle. Choose from Pinot Grigio White, Pinot Grigio Rosé or Montepulciano Red.

Prosecco - **£22.50** per bottle

Sangria or Sangria blanca - **£22.50** per jug

UNTIL 6PM, SUNDAY TO FRIDAY

Please note our Happy Drinks offers are not available on Bank Holiday Sundays



At Cubana, we value your dining experience

At Cubana we do not impose or ask for a discretionary service charge on your final bill. We believe that gratuities should be a personal choice, reflecting the service you've received and the quality of your experience with us.

We are committed to ensuring that your visit to Cubana is exceptional. We strive to deliver top-notch service along with our usual warm and friendly Latino hospitality, something many of you have come to expect and cherish over our 23 years of serving you.





WE KNOW RUM...

WE HAVE SEARCHED THE GLOBE AND ARE VERY PROUD TO OFFER YOU OUR AWARD WINNING COLLECTION OF OVER 300 RUMS.

WHY NOT TRY SOME OF THE WORLD'S BEST RUMS, RIGHT HERE IN SHEFFIELD!

Competing against hundreds of bars and restaurants across the UK, Cubana won the Best Rum Menu 2016 category at the 10th Golden Rum Barrel Awards in London.

We haven't stopped there - the latest menu is even bigger and better than ever.

Of course we've plenty of rums from all around Cuba and Latin America but our vast range extends from as close as Sheffield to as far as India and literally all over the world, all handpicked for their individual characteristics and historical value.

If you fancy something incredibly special you could choose from our Rare and Limited section – most of these are only available from auction or from private collection.

Many pair beautifully with our freshly prepared tapas dishes such as the JM blanc from Martinique together with fish/seafood , any of our dark/aged rums - ideal alongside meat , our characteristically fresh Japanese rums with vegetarian/vegan dishes or maybe try the Four-square range from Barbados, as the perfect after dinner drink.

Our knowledgeable bartenders will be more than happy to help you choose the perfect tot!

PLEASE ASK ONE OF OUR STAFF TO SEE THE RUM COLLECTION.

The RUM COLLECTION

CARIBBEAN, AMERICAS & BEYOND

CARIBBEAN

Greater Antilles

- CUBA
- DOMINICAN REPUBLIC
- HAITI
- JAMAICA
- PUERTO RICO

Lesser Antilles

- ANTIGUA
- BARBADOS
- GUADELOUPE
- MARTINIQUE
- GRENADA
- ST LUCIA
- ST VINCENT
- TRINIDAD & TOBAGO

Caribbean Island Blends

CENTRAL AMERICA

- GUATEMALA
- NICARAGUA
- PANAMA

SOUTH AMERICA

- COLOMBIA
- GUYANA
- PERU
- VENEZUELA

REST OF THE WORLD

- BERMUDA
- GERMANY
- INDIA
- JAPAN
- MAURITIUS
- MADAGASCAR
- MEXICO
- SEYCHELLES
- UK
- USA