

Cubana Christmas Menu

£25 per person + discretionary service charge

APPETIZER

- A.** Optional sharing plate of artisan baked sourdough breads from our bakery with home cured free-range ham and Spanish chorizo, served with extra virgin olive oil and Nertherend Farm butter
– plus £5 extra per person (Cubana Smithfield only)

STARTERS

B. (V) Falafel Cubana

Falafel prepared with garbanzo beans (chickpeas), sweet potato, plantain and cilantro served with home-made tomato salsa

C. Camarones con gabardina y salsa de mango y chilli

BAP certified sustainable prawns in a light tempura batter, served with home-made fresh mango- chilli salsa

D. (V) Avocado Salad

E. (V) Fresh Papaya and Quinoa Salad

F. Pincho de Gambas

A skewer of prawns marinated in guava, ginger, honey, fresh lime juice and spices – served with fresh, home-made tomato salsa

G. Pincho de pollo, chorizo y guayaba

A skewer of free-range marinated chicken and chorizo with chilli, onions and peppers, marinated in guava, honey, lime juice and spices – served with fresh, home-made tomato salsa

MAIN COURSES

H. Cerdo A la naranja y ajo

Cuban-style slow-roasted free-range pork marinated in guava, orange and a little garlic, shredded served with plantain, black peas, plantain/chili rice & Cuban mojo sauce

I. Fresh Cod Veracruz

Wild MSC certified sustainable cod seared, and pan-baked with fresh cilantro, tomato, peppers, flat-leafed parsley, oregano, olives and a little chilli plus orange zest – served with chilli rice and plantain

J. Bistec de palomilla con trozos de yucca

Prime, dry-aged Aubrey Allen British 9oz sirloin steak served with traditional yucca chips (Cuban cassava), a small salad, home-made salsa verde and garlic-chilli butter

K. Camarones criollos

Creole-style prawns, prepared with BAP certified sustainable prawns, sautéed in a light tomato sofrito, with cilantro, peppers, pimenton and a little chilli – a traditional dish from Cuba's deep south-east, served with chilli rice and plantain

L. (V) Feijoada de vegetales

A delicious and nutritious black and white bean feijoada with peppers, sweet potatoes and vegetables, served with chilli rice and plantain

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M. (V) Quimbombo

A classic Cuban slow-cooked dish made with okra, sweet potato, mixed peppers and other vegetables, served with chilli rice and plantain – lightly spicy

N. Char-grilled free-range Chicken + Citrus Salad

Fresh baby leaf salad with tomatoes, fresh orange, raisins, pistachios, free-range char-grilled chicken, grated sweet potato and vinaigrette

O. Crispy Chilli Prawn Salad

Mixed baby leaves with ginger, chilli, BAP-certified sustainable prawns, fresh mango, a little fresh lime juice, avocado, grated sweet potato, olive oil, Spanish orange blossom honey, flat-leafed parsley and cilantro

DESSERTS

P. Chocolate Comandante

Cubana's famous rich chocolate mousse with a hint of orange zest

Q. Cubana Rum Baba

A delicious traditional rum baba, steeped in Cuban rum syrup, filled with creamy Madagascar Vanilla crème patisserie and served with a fresh tropical fruit salad

R. Home-made Gelatos

Delicious, low-in- fat gelatos made in-house with 100% home-made, fresh tropical fruits and flavours Madagascar Vanilla+ White Chocolate, Chocolate+Salted Caramel, Fresh Strawberry, Cuban Espresso, Pistachio, Fresh Passion Fruit+Mango – two big scoops

S. Baked Alaska with fresh tropical fruit salad (Cubana Smithfield only)

Home-made Vanilla Bean-White Chocolate gelato on a rich sponge-cake base, with home-made strawberry topping, all encased in a mound of fluffy meringue-marshmallow

T. Cubana Coffee + Chocolate Profiteroles

Profiteroles stuffed with our own Cuban coffee crème patissiere, topped with hot Belgian Chocolate sauce – served with a scoop of home-made gelato of your choice

U. Fresh Strawberry + Coconut Cake

From our bakery, served with a scoop of gelato of your choice

V. Sharing dessert buffet dishes for parties of 10 or more....

Sharing dishes of all of our desserts and gelatos

W. Fresh Tropical Fruit Sharing Plate with home-made sorbets (Cubana Smithfield only)

A dish of freshly-prepared seasonal tropical fruits with your choice of fresh tropical sorbets or gelatos

Cubana and all the staff wish you a very Merry Christmas!

Please call us on 07474968275 or email us on reservations@cubana.co.uk to book your Christmas meal/
party

www.cubana.co.uk