

PAN Y TARTINES

PLATO DE PAN | 4

Toasted sourdough, served with aioli, hummus, smashed avocado, oil & balsamic (V)

SERRANO BOARD | 5.5

Selection of Serrano from the mountains of inland Spain, olive oil, balsamic, rosemary focaccia

HUMMUS | 5

Toasted sourdough, topped with traditional hummus & roasted red peppers (VE)

SALMON & AVOCADO | 6

Toasted sourdough, topped with vodka beetroot salmon, avocado & fresh basil

CON AJO | 3.5

Ciabatta, garlic butter (V)

CON QUESO | 4

Ciabatta, garlic butter, cheddar (V)

VEG TAPAS

LOADED HUMMUS | 5

Traditional hummus, served with olives, tomatoes, feta, coriander, pine nuts, pomegranate & ciabatta (V)

VEGETABLE JAMBALAYA | 5

Mediterranean vegetables, rice, beans, tomato sauce (G)(VE)

TORTILLA | 4.5

Spanish tortilla, with peppers & manchego, served with sour cream, chive (V)(G)

TOMATE Y MOZZARELLA | 4.5

Fresh sliced mozzarella, with beef tomatoes, olive oil, cracked black pepper (V)(G)

PATATAS | 3.8

Cajun spiced potato with choice of;
Bravas – Rich tomato sauce (VE) (G)
Casa – Rich tomato sauce & aioli (V) (G)

SPANISH ACEITUNAS | 2

Marinated olives, in sun dried tomatoes, garlic, orange, thyme (G)(VE)

MEAT TAPAS

JAMBALAYA | 6

King prawns, chicken, chorizo, rice, beans, rich tomato sauce (G)

ALBONDIGAS | 5.5

Lamb & rosemary meatballs in a rich tomato sauce, topped with grated manchego (G)

QUBANA WINGS | 5

Baked & then fried to finish.

Choice of; Piri Piri, BBQ rum marinade or sticky sesame honey (G)

BREADED CHICKEN | 5.5

Succulent pieces of chicken in a seasoned breadcrumb, served with chipotle mayo

BASQUE STYLE BELLY PORK BROCHETA | 6

Baked in smoked paprika & rock salt, served with a reduced Basque cider & an apple & sage compote (G)

BASQUE BELLY PORK PINTXOS | 4

A stack of charred belly pork, in a sticky honey glaze

SHORT RIB | 6

Braised short rib, off the bone, with a shallot puree (G)

FISH TAPAS

SALT COD CROQUETTES | 6

Traditional salt cod croquette, served with a squid ink aioli & vine tomatoes

LUBINA | 7

Pan fried seabass, served with vine tomatoes & a salsa verde dressing (G)

CALAMARI | 6

Crispy coated squid, seasoned with smoked paprika & a hint of chilli, served with chipotle mayo (G)

KING GAMBAS PIL PIL | 7.5

King prawns, garlic & chilli butter. Served with fresh bread

KING GAMBAS AJO | 7.5

King prawns, white wine & butter sauce, spring onions. Served with fresh bread

MAINS

THE FLYING PIG | 16

Chicken wings with choice of marinade, slow cooked belly pork with a Spanish sherry & apple compote, pulled pork taco, cajun fries & Qubana ensalada

SHORT RIB | 15

Tempranillo braised short rib, served with spring onion mashed potato & a medley of green vegetables (G) (GF)

JAMBALAYA | 12

King prawns, chicken, chorizo, rice, beans, rich tomato sauce (G) (GF)

VEGETABLE JAMBALAYA | 10

Mediterranean vegetables, rice, beans, tomato sauce (G)(VE)

LUBINA | 16

Pan fried seabass fillet, salsa verde, & a choice of side (G)

SALAD

QUBANA ENSALADA | TAPAS 4.5 | MAIN 8.5

Olives, leaf, tomatoes, feta, radish & pomegranate (V)(G)

HERCULES SALAD | TAPAS 5.5 | MAIN 10.5

Smoked salmon, avocado, feta cheese, tomato, oregano, olives, onion & cucumber (G)

SIDES

SKINNY FRIES | 3 (GF) (V)

CAJUN FRIES | 3 (GF) (V)

CHUNKY CHIPS | 3 (GF) (V)

SWEET POTATO FRIES | 3 (V)

RICE | 2.5 (V)

HOUSE MIXED SALAD | 2.2 (GF) (V)

KALE, TENDERSTEM BROCCOLI, ASPARAGUS & SMOKED

BACON | 4 (GF)