



Havana Lounge ~ Latino Caffé

# MENU

EST. 2001







Cubaña is South Africa's only authentic Latino Social Caffè and eatery which provides the service of a cocktail bar and cigar lounge with a unique flavoursome cuisine. Our focus is to be a Social Caffè and not a club or restaurant. Music is authentically Cuban for the most part, some of which is imported from Cuba. We also play your favourite commercial and Latino music later in the evening. This is the place to be if you want to have a social evening with our beautiful clientele, efficient staff and warm atmosphere. You might even catch a glimpse of a celebrity or two. Dress code is smart-casual and our policies keep the standards of our establishments high...

Cubaña started as a single cell business and within a year and a half we launched our second establishment. Many stores later, Cubaña's winning recipe has proven itself once again. We are proud of what we have created and are only prepared to share in our brand if your passion matches ours. As Cubaña develops, so do the possibilities. We are currently looking at potential venues throughout our continent. Cubaña has also been approached to assess its viability in various other countries. Today, amongst other businesses, Cubaña is nothing less than 14 super-stores strong with an application list twice as long as before. There are no limits in sight, so now is the perfect time to join and grow in this incredible company.

For business enquiries e-mail:

Cubaña Head Office at: [cubana@cubana.co.za](mailto:cubana@cubana.co.za)

Alternatively, contact us on: +27 21 913 1300

All establishments are individually owned and draw on the Cubaña Group's expertise.

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Right of admission reserved. Service charge not included. Strictly no under 23's.  
Prices include VAT



# Breakfast

Served until 2pm

Your choice of white or brown toast served with preserves.  
Complimentary coffee, tea or juice with all breakfasts.



## Rise & Shine

Egg, bacon, grilled tomato, chips and toast.

39

## Pan de huevo

French toasted ciabatta infused with cinnamon and vanilla butter, served with caramelised guava and cream.

37

## Santiago

Two eggs, bacon, beef sausage or pork cheese griller, grilled tomato and toast.

52

add bacon

## Cubaña

Two eggs, bacon, beef sausage or pork cheese griller, 100g sirloin steak, mushrooms, chips and toast.

95

## Dino Burrito

Eggs, bacon and mushrooms all rolled in a tortilla, oven baked and topped with Cubaña salsa and cheddar cheese. Served with chips.

82

## ★ RISE & SHINE ★



R39



Chicken Livers



Dos Cubanos

## Higados de pollo - Chicken Livers

Chicken livers pan fried with spicy tomato, chorizo and bacon, served with toasted ciabatta and a fried egg

69

## Dos Cubanos

Classic Cubaña tostado, grilled and sliced smoked pork steak, white cheddar, pickles and a fried egg

85

## Omelette

Light and fluffy three-egg omelette, cheddar cheese and your choice of fillings below:

52

### Choice of available fillings

Haloumi

Peppers

Feta

Pineapple

Bacon

Avocado (SQ)

Olives

Cheddar

Grilled chicken

Sundried tomato

Mushrooms

Jalapeno slices

Fresh chilli

Mozzarella

Tomato

Pickled white onion

Chilli con Carne

20

\*Omelette extras are charged separately



Spicy



Vegetarian



Nuts



# Salads & Burritos

Have any of these either as a Salad or a Burrito

**BURRITOS SERVED WITH CHIPS OR CHEF SALAD**

**SALAD GREENS:** lettuce, rocket, cabbage, baby spinach, carrots, baby marrows, cucumber, mint and coriander.

**BURRITO BASE:** salad base with a dash of herbed green rice



## West Coast salad 90

Flash fried fish goujons topped with chips and served with tartare sauce

A fresh new twist on the original



## Dos Huerta 79

Roasted aubergine & beetroot, grilled butternut & baby marrow topped with toasted pumpkin seeds



## Pollo Sesame 95

Chicken strips coated with honey-soy sauce, sesame seeds, feta and bacon



## Pollo Piña 95

Grilled chicken strips with crumbed pineapple on avocado, white cheddar and greens, drizzled with our Mojo mayo dressing infused with hints of garlic and chilli



## Ensalada de Carne 130

150g sliced sirloin, spiced baby potatoes, green beans, feta, sundried tomato and onion all drizzled with chimichurri sauce

Green uncoked, fresh herbs and garlic sauce





# Casual Latino

## Cuban Chicken



## Cuban Sandwiches

Served with chips or chef salad

**Dos Cubanitos** 8.5  
Classic Cubaña tostado, grilled and sliced smoked pork steak, white cheddar, pickles and a fried egg.

**Cuban Chicken** 9.5  
Layered with bacon, Mojo mayo, white cheddar cheese and gherkin.

#Authentic

## Dos Cubanitos



## Chilli con Carne



## Nachos

Nachos topped with three cheeses, spring onion, Cubaña salsa, cream cheese and guacamole

**Godfather: Main (serves 2)** 14.5

**Godmother: Side** 7.9

Load your Nachos with these toppings...

**Chilli con Carne** 3.5 2.0

**Grilled pork neck** 3.5 2.0

**Chicken** 3.5 2.0

**Bacon bits** 3.5 2.0

**Jalapeño slices or Pickled onions** 2.5 1.5

## Chicken Nachos



## Quesadilla

Your choice of Tortilla or toasted Ciabotta  
All served with fries or chef salad

**Chilli con Carne** 7.5

With sour cream and pico ensalada

**Chicken Mayonnaise** 6.9

With mozzarella, pineapple or gherkins

**Roasted Peppers** 7.5

With creamed spinach, feta and pickled onion

(Bacon optional R20)





# Gaucha Latino

Served with your choice of chips, mashed or baby potatoes, herbed green rice, pap, chef salad or veggies

- Solomillo Sirloin 300g 135
- Solomillo Sirloin 500g 225
- T-bone 500g 195
- Fillet 300g 195

**Lamb Chops** 210  
400g Flame-grilled BBQ basted lamb loin chops.

**The Boss** 550  
300g Sirloin steak, 400g grilled lamb loin chops, 500g flame-grilled pork ribs and half a chicken.

**Espetada 500g** 215  
**Escobar**  
BBQ basted and grilled cubes of sirloin, mushrooms, peppers and onions. Finished off with garlic butter

**Cruz** 95  
Grilled half chicken, finished off with garlic butter and your choice of basting:  
Cilbana Hot sauce  
Chimichurri  
BBQ

Full chicken option  
R214



## Sauces 19

- Chimichurri
- Cilbana Hot sauce
- Mushroom
- Cheese
- Creamy Pepper
- Creamy Garlic
- Pico Mayo
- Fuego Salsa

Sweet and spicy  
creamy tomato  
salsa

Freshly chopped peppers, onion and  
tomato with a hint of chili infused  
mayo

# Hamburguesas

- 200g Pure Beef Burger - 85

- Chicken Fillet Burger - 69

- Combo Burger - 109

- Chorizo Burger - 99 **New and spicy**  
Crispy bacon, crumbed pineapple and white cheddar.

- Crunchy Tango

Succulent patty layered with nacho crumbs, sliced jalapeños, a trio of cheeses, pickled onions and tomato chilli chutney.

- Queso Pina

A sweet and juicy pineapple, crumbed, flash-fried and then smothered with cheese sauce.

- Chimichurri

Crispy bacon, cheddar cheese, avocado and fried onion rings drizzled with chimichurri.

Beef Chicken  
115 105

105 95

119 109

Crunchy Tango



Chimichurri



Chorizo burger



Hamburguesas





# Baskettas

All baskets served with chips

Notorious Platters  
Platter for 2: 240  
Platter for 4: 470  
Platter for 6: 690

## Bandana 140

300g Sirloin sliced and drizzled with chimichurri sauce and topped with battered onion rings

green uncooked, fresh herbs and garlic sauce

## Pescada Maramba 140

Delicious grilled prawns with fish goujons and calamari tubes. Served with tartare sauce & Cuban hot sauce

## Muelle Pollo 100

Chicken wings grilled in your choice of sweet chilli or BBQ basting

## Pollo Masa 80

Mouth-watering chicken strips crumbed or battered. Served with sweet chilli and a cheese sauce

## Mucho Pollo 110

Crumbed chicken strips, jalapeño poppers and chicken wings. Served with Fuego Salsa and mushroom sauce

sweet and spicy creamy tomato sauce

## Rib Basket 160

500g pork belly ribs, slow cooked and marinated in Cuba's succulent home-made basting

## Chimichangas 125

3 Styles of mini burritos filled with pork neck, chilli con carne and chicken, flash-fried until golden brown

## Hombre Caliente 115

Chicken, chorizo and pineapple grilled skewers, jalapeño poppers and springroll cheese grillers with sweet chilli sauce

## Queso Verdura 120

Golden fried mozzarella & haloumi, crumbed mushrooms, jalapeño poppers & slammers, with sweet chilli & honey-soy sauce

## Jalapeño Poppers 115

Mild jalapeño peppers filled with cream cheese, battered and flash fried, served with honey-soy & BBQ mayo sauce



# Cubaña on Main



**Santa Clara 7.9**

Grilled chicken fillets topped with butternut, rocket, feta and drizzled with creamy lemon sauce. Recommended with chef salad.

Served with your choice of chips, mashed or baby potatoes, herbed green rice, pap, chef salad or veggies.



**Fish and chips 7.9**

2 battered fish fillets served with secretly spiced chips and a creamed coleslaw.



**Queens platter 39.5**

12 grilled prawns, calamari, fried fish goujons, chips, creamed coleslaw and herbed green rice.



**Mega Miga 15.0**

Beef Schnitzel topped with cheddar and bacon, smothered in cheese and mushroom sauce.  
Chicken Schnitzel option - 10.5  
Crumbed or Grilled - You choose



**Bermuda Triangle 9.5**

Chicken fillets topped with haloumi and avo, served with butternut, creamed spinach, drizzled with a creamy lemon sauce, served on a bed of mash.



**Pollo Gambas 16.9**

Prawns and chicken strips sautéed in a chilli and garlic infused cream, served on a bed of herbed green rice and finished with avo.



**Crumbed Calamari 11.0**

Tender calamari rings, crumbed & flash fried, served with creamed coleslaw and Cubaña tartare sauce.



# BEVERAGES



With Olmeca Edicion Black, Elderflower syrup, lemon juice and Corona



Corona Sunrise 89



Cubaña Classic



Sweet



Sour



Creamy



It Bites



Aphrodisiac



Pyro



Hazard



Alcohol is not for sale to persons under the age of 18. Drink responsibly.





Cubaña is one of South Africa's leading venues where cocktails are exquisitely crafted and there is a delicious drink for any palate. Throughout the years, and a few drinks... we have fine-tuned our cocktails into fan favourites, not only has this been enjoyed by South Africans but it has also received acclaim from international industry experts.

The majority of Cubaña cocktails are set up by our in-house mixologist and we are constantly improving our menu to suit your needs. We take this special task to heart after a long, rigorous process of tasting, then tasting again and maybe another taste just to make sure.

Cubaña also boasts an array of the finest cigars, large selections of Single malts, Premium whiskeys, Beers & Champagne, connoisseurs will not be dissatisfied!



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# Specialities

**el Draco** 69  
White rum mixed with cherry and exotic fruit

**20-11** 62  
It's a secret...

**Chicla** 62  
Mainstay, sweet orange & pineapple juice with a twist of candy floss

**Arándanos** 69  
Whiskey and sweet berries topped with tangy pineapple juice and sour mash

**Vanilla Sky** 69  
Rum laced with vanilla and star fruit. It's a holiday in a glass

**Diabolito** 69  
Devilishly delicious whiskey, dressed up in peach, pineapple and Amaretto

**Usain Bolt** 99  
Red Bull Energy Drink with vodka, surrounded with super berries to speed up your night

**Marching Rebel** 89  
Lemon ice tea with pineapple and blackcurrant. For that pep in your step

**Bateasta** 89  
Refreshing and tasty, try this mix of berries, gin, vodka and peach ice tea

**Conquistador** 89  
Peach ice tea with pear and orange. So refreshing you'll want more

**Cubañia**



# Auténtico a lo Cubaños

**MONIN®**

Our cornerstone cocktails were designed mainly for fruit lovers out there. What started as a small section of 5 cocktails grew to be the biggest and most popular. All filled with fresh Fruit Juice or Soda. Guaranteed to make you feel as if you're on the beach.

For the love of strawberries, cranberry sours & strawberry juice infused with Havana Club Blanco Rum & lemonade



Groovy Cuban 4:2

This Cocktail has taken SA by storm. SoCo, Apple Sours, peach juice topped with a citrus blue crush



Tachanin Devil 5:5

Whiskey, Chambord, fresh lime and cranberry juice. Shaken, not Stirred



Infidel 7:9

A simple mixture of Havana Club Blanco rum, peach, blue curaçao, sour mix & lemonade



Loco Criollo 4:2

Energetic mix with Red Bull, vodka, gin, Bols triple sec, Olmeca Edición black tequila, Havana blanco rum and sour mix



Long Island Bomb 9:5

Our blend of Havana Club Blanco rum, vodka with sweet orange, Passoa passion fruit and lemonade.



Cuban Hoover 4:9

A refreshing balance of Monin Watermelon, tangy lime & cranberry juice with a punch of Havana Club Blanco rum



Milon Fusion 5:2

A double-layered delicacy! Vodka & flavours of pineapple & cranberry juice with a kiwi undercurrent



Double D 4:2

Anatha Exquisite mix of Havana Club Blanco rum, Olmeca Edición black tequila, peach, granadilla juice and lemonade



Havanatha 5:5





Toucanito..!

### Handle, Handle

Passionate and Strong, this mix of Hennessy Cognac, Passoa passion fruit, Peach Puree, Fresh Lime and Cranberry will show your true colours.



Hennessy

Apasionada 70

### Not just for Rum lovers out there!

Havana Club Blanco rum, dark rum, spiced rum with a sweet orange juice aftertaste



Sly Devil 4:2

### Refreshing, fruity mixture of

Havana Club Blanco rum, peach, apple sours, Monin kiwi, pineapple juice & lemonade



Isle of Pine 4:7

Fresh orange, mint and vodka muddled together with a dash of soda, finished off with Red Bull Red Edition Cranberry



Red Bull Spritzer 8:5

Our small twist for the twisted palate with Havana Club 7yo, Amaretto, Malibu, banana, pineapple and orange



Mug Mai Tai 6:5

Olmeca Edición Black Tequila, blue curaçao, dry lemon & lemonade served as a refreshing alternative to straight Tequila



Twister 7:5

Everyone loves melons! So we mixed Bols melon, gin, pineapple juice, fresh lime and pink tonic



Mellon Baller 6:0

Escalating quickly, try this Kopparberg strawberry and lime cider mixed with cranberry, vodka, berry puree and sour mix



Escalante 9:5

A Sour tornado of gin, apple sours, Mojo & cranberry juice with a Monin pear after taste



Taz's Lady 5:5



# BLESSERS *Pride*

**Grey Goose Vodka**  
classically mixed  
with orange zest,  
Campari, grapefruit  
and fresh lime



GREY GOOSE  
VODKA

*Me Gusta*  
79

**José Cuervo Tradicional**  
Tequila and  
Dry Lemon with a  
squeeze of orange  
zest



José Cuervo  
TRADICIONAL  
100% AGAVE

*Agave de Azul*  
50

**José Cuervo Tradicional**  
mixed with ruby  
grapefruit, fresh  
lime and  
soda



José Cuervo  
TRADICIONAL  
100% AGAVE

*Tradicional Paloma*  
50

**Grey Goose Vodka**  
with ginger ale,  
fresh lime,  
raspberry syrup,  
bitters and berry  
puree



GREY GOOSE  
VODKA

*Grey Goose  
Berry Mule*  
89

**48 Gin**  
Sophisticated yet  
easy to drink, enjoy this  
mix of 48 Gin, Elderflower,  
Orange, Tonic and  
Fresh Lime



48GIN

*Untouchable*  
95

**José Cuervo Tradicional**  
mixed with orange  
juice, raspberry  
syrup and  
grenadine



José Cuervo  
TRADICIONAL  
100% AGAVE

*Raspberry Sunset*  
49

**Hendricks Gin**  
soothes with a refreshing  
mix of cucumber, mint,  
Elderflower, fresh lime and  
topped with soda



HENDRICKS  
GIN

*Diamonds & Crystals*  
89

**Courvoisier**  
Keeping it Simple yet  
tasty with Courvoisier  
Cognac, Pineapple and  
Bitters



Courvoisier

*Sofisticada* 89

**Roku Gin**  
Smooth with an  
appetizing bitter twist  
on the classic with Roku  
Gin, Aperol, Cherry Syrup  
and Cranberry



Roku

*Cherry Blossom  
Negroni* 75





# Clásicos

Customise your Clásico. Add a fruit flavour: Peach, Strawberry, Raspberry.

One of the world's favourite classics

Pisco passion fruit, releasing your wild side with vodka, fresh lime, granadilla, vanilla and some bubbles

A sweet & sour Cuban classic. Definitely a favourite

With all-round favourite with Havana Club Blanco Rum, muddled with limes, sugar and mint leaves






One of the oldest classics for all rum lovers with Havana club 7yo, sugar and orange

The tequila classic with Olmeca Edición Black promising loads of flavour

Flavoured Margarita 65

Flavoured Piña Colada 65






Long Island 75

Pom Star Martini 59

Daiquiri 55

Mixed Berry 65

Havana Old Fashioned 60

Margarita 57

Aperol Spritz 85

Piña Colada 55

## Dessert Cocktails

45

Amarula & Carvo Caramel elegantly shaken with choc-mint cream and hint of rose. *Royalty!*

Lady Di

49

For that Mallow treat Marshmallow Pop, SoCo, banana liqueur, fresh banana, our creamy blend and ice cream

Mallow Treat

75

Mui Buena Cabron Patron XO, layered with Black Bottle whiskey, Amarula, our creamy blend and ice cream

Patron Cabron

72

Chocolate lovers Peppermint, Amarula, White Cacao, Kahlua, choc chips, Frangelico and ice cream

Choc Chip Cookie

82

The Perfect Strawberry blend of Soco, Amarula, Chambord, strawberry pulp & ice cream

Perfectly Pink Comfort

72

Nuts about nuts Olmeca Edición Black Tequila, Amarula, Frangelico and hazelnuts, blended with banana and ice cream

Hazel Dream



# 3-WAYS



## 6 Shot Shooters

R69

A definite party starter with Vodka and citrus



Liquid Cocaine

Strawberry twist Vodka



TaT2

Chilled & shaken - served in a sextet. Trademarked especially for you and your friends!

A sweet creamy mix of Amaretto and banana



Liquid Lolly

You'll absolutely love this sour mix of Vodka, peach and apple



Liquid .Com

Teeny tiny blue Pina Colodas with Havana Club Blanco, Malibu, pineapple juice, blue curacao and a little ice cream



Blue Mini Colodas

Rev your motor with mint, Amaretto and Gasolina



Shaken Chev

CuppiChina liqueur, Espresso, Kahlua and our creamy blend. Delightful and energetic



Hugo Chavez

Try this sexy red number with Vodka, cranberry, berry puree, raspberry syrup and fresh lime



Red Berets



# Aphrodisiacs ♀

Our mixologists have designed this section for you; our guest. Easy to select and difficult to fault. Enter this supernova realm and relish their inspired creativity!

## 21 Mullo's Magma

Banane, Fraise, Marshmallow Pop and Grenadine will get you magnetised for more...



## Senorita Lubricante

21

Rose Syrup, Nachtmuzik, Amarula and Olmeca Edición Black... Ladies love it!



## 21 Muff Dive

Fraise, Amarula & cream - Get your snorkel!



## Chocolate Cake 32

Frangelico, Vanilla Vodka, orange slice and sugar - Classic!

## 26 G-Spot

Kahlua, Jack Daniels, SoCo and Amarula.

Hits the spot!



## Jellybaby

23

Grenadine, Banane, Blue Curaçao, Amarula and Malibu - so cute!

## 21 Che Guevara

Revolutionary layers of Maraschino Syrup and vodka.



## Slippery Nipple

21

Black Sambuca, Maraschino Cherry and Amarula. Slippery when wet!

## 21 Lollipop

Banane, Blue Curaçao, Amarula, cream and Grenadine - to be accepted from any stranger!



## Hard Licking 26

If you like it hard, try Fraise, Amarula and Stroh Rum.





# CREAMY

## Latino Nuts 23

Ponchos and Frangelico topped with Cookies&Crazy. Will drive you nuts and wanting more!



## Jam Donut 21

Chambord, Amarula and cream will have you licking the rim!



## Mexican Espresso 21

Ponchos, CuppnChino and Olmeca Edición Black will give you some va-va-voom for sure!



## Shit in the Forest 21

Attempt to resist Peppermint Liqueur, Amarula and Nachtmusik!



## Pyro Hazard



## Absinthminded 36

Jägermeister, Olmeca Edición Black Tequila, Absinthe & Stroh Rum. It's all in the mind!

## Olmeca Ritual 35

Kahlua, Olmeca Edición Black and Stroh... beware the ritual that will light your night on fire!



## Blue Balls 21

Blue Curaçao, Peach and Olmeca Edición Black with lemon and sugar. Have the shot not the reality!

## Cherry Bomb 24

Morasschino Syrup, Cherry & Stroh Rum is da bomb!



## Fiery Kick 30

Cinnamon Schnapps, Amarula, Jack Fire and Stroh Rum. #Knockout

## Lobola 29

Cinnamon Schnapps, Raspberry, Jägermeister, Absinthe and Nachtmusik. Yah, yah, yah!



## 21 Mexican Rascal

Apple Sours, Cranberry Sours and Olmeca Edición Black. Open up your naughty side!



## 27 Splice

Cinnamon Schnapps, Amarula, Absinthe and cinnamon. Light my fire!



## Muerto 42 Reposado

Olmeca Edición Black Tequila, orange, sugar and Stroh Rum. For the adventurous spirit!





# White Wine

## Wine by the Glass

	30
Cubaña House White	30
Cubaña Semi-Sweet	32
Nederburg Rose	32
Cubaña Red	39
JC le Roux - Vibratio Sauvignon Blanc	

**Cubaña House Dry White** 120  
Colombar, combined with the grassiness of Sauvignon Blanc creates a harmonious, delightfully quaffable wine with fruity nose and a dry palate.

**Cubaña House Semi-Sweet** 120  
Flavours of luscious apricots, nougat and rich tropical fruit salad is followed by a soft, lingering finish.

**Boschendal le Bouquet** 14.5  
Tantalizing vibrancy, soft and uncloying, bold tropical flavours and lingering floral aroma with honeysuckle and frangipani.

**Boschendal Boschen Blanc** 14.5  
Greets with big tropical fruit and citrus aromas. Hints of honey enthralls a vibrant, lemon-drop zest and balanced elegance.

**Haute Cabrière Chardonnay Pinot Noir** 230  
Zesty fruit, most notably white peach, lichi and red fruit, with a delectable full mouth-feel and balance.

**Van Loveren Sauvignon Blanc** 155  
Single vineyard with typical grassy character, fresh herbaceous tones balanced with apple, tropical fruit and green fig ensure a lingering finish.

**Protea Sauvignon Blanc by Anthonij Rupert** 150  
Vivacious gooseberry, pineapple and passion fruit finishing with frisky dry freshness.

**Tokara Sauvignon Blanc** 235  
Enticing tropical fruits such as guava, papaya and passion fruit, layered with asparagus and fresh cut grass character.

**Franschoek Cellars Sauvignon Blanc** 160  
Tropical aromas tinged with capsicum, Cape gooseberry, grapefruit and pineapple fruit flavours balanced by a gentle coated acidity.

**Nederburg Sauvignon Blanc** 180  
Distinctive gooseberry, a hint of green figs and herbaceous flavours support a balanced palate with a pleasant lingering finish.

**Springfields Life from Stone Sauvignon Blanc** 295  
Incredibly juicy with tart gooseberry, lime zest and wet rocks, accompanies these neon green flavours through a long finish. Mouth-watering and explosive.

**Durbanville Hills Sauvignon Blanc** 165  
The wine is a complex combination of papaya, grapefruit, lime and winter melon.

**Porcupine Ridge Sauvignon Blanc** 14.5  
Fresh pungent flavours of tropical fruit, nettles and notes of green grass. Complex on the palate with a good balance. A mouth-filling wine with a dry finish.

**Nederburg Chardonnay** 180  
Aromas of lime and melon with vanilla oak notes in the background, yet refreshing with citrus and apricot flavours and a creamy texture.

**De Wetshof Limestone Hill Chardonnay** 235  
Named after the vineyard's clay and lime rich soils that impart a typical citrus fruit clarity, as well as grapefruit, lemongrass and minerality.

**Durbanville Hills Chardonnay** 165  
This soft entry, easy-drinking wine holds an abundance of dried peaches, apricot, citrus and vanilla flavours and ends with a crisp acidity.

**Fat Bastard Chardonnay** 230  
This wine shows classic ripe, rich butter and tropical fruit on the nose and soft, well-integrated vanilla on the palate.

**Van Loveren Chardonnay Pinot Noir** 155  
A daydream of fresh floral flavours and soft and fruity finish. An uncomplicated, elegant and crisp acidity, when combined it creates an exciting, delightful taste.

**Pierre Jourdan Tranquille** 160  
The Pinot Noir lends our Tranquille the beautiful salmon colour. The fruit and structure of this cultivar combine perfectly with the elegance and freshness of the Chardonnay.

**Nederburg 56 Hundred Chenin Blanc** 150  
A well-balanced wine with delicate layers of ripe fruit providing a pleasant finish.



# Red Wine

**Cubaña Red** 125  
Good upfront fruit and berries on the nose and palate. A hugely popular, smooth red blend.

**Beyerskloof Pinotage** 220  
Dark fruit and cherry with hints of oak aromas. A balanced wine with good structure and a smooth finish that could be enjoyed now or aged in the bottle for a few years.

**Douglas Green Pinotage** 150  
Lush, fruit driven with a soft juicy structure that is playful on the palate and extremely approachable for undemanding drinking.

**Diemersfontein Pinotage** 235  
This is the one! The original coffee chocolate Pinotage. It befriends, it comforts, it seduces.

**Savoursberg Provenance Shiraz** 230  
Red berry and fleshy black fruit flavours combined with floral notes, oak spice and fynbos. All supported by soft textured tannins and a dark fruit finish.

**Brampton Shiraz** 200  
With flavours of black cherry, mulberry, plums and sensual floral notes with spicy cloves and sweet oak.

**Tall Horse Merlot** 135  
A deliciously sleek medium-bodied Merlot with a streak of lithe juicy cherry, plum fruit and a dash of well-integrated oak.

**Durbanville Hills Merlot** 190  
Medium-bodied and fruity wine with ripe berry character and dark chocolate.

**Spier Merlot** 195  
Rich plum and berry aromas with mouth-watering caramel and a hint of smokey tobacco. A velvety-smooth palate shows subtle oak and lingering berry flavours.

**Nederburg Cabernet Sauvignon** 235/65  
An old favourite. Full bodied with ripe fruit and delicate oak spices, firm tannins and lingering aftertaste.

**Guardian Peak Cabernet Sauvignon** 180  
Subtler black currant and apricot flavours are well supported by an integrated tannin structure.

**Nederburg Bordeaux** 170  
A rich, medium-bodied wine with ripe plum, prune and dark chocolate flavours and a pleasant tannic structure.

**Christina Van Loveren Cabernet Sauvignon** 420  
The wine has a dark rich colour with billowing blackberry fruit, dark chocolate, tobacco and cloves flavours, with a soft minty finish.

**Veraglegen Cabernet Sauvignon / Merlot** 300  
Dark plum with a ripe nose of blackcurrant, blackberry, coffee and spice. Aftertaste is full and long.

**Chocolate Block** 490  
This floral perfume with underlying redcurrant, cedar, black pepper and coriander spice the red fruit lingers onto a palate layered with marzipan and a velvety structure.

**Meerlust Rubicon** 895  
Very classic Rubicon nose with violets, ripe plum, cedar wood and intense spiciness. The palate is full bodied, structured with fresh dark fruit and rounded, linear tannins.

**Rupert and Rothchild Classique** 430  
Young and vibrant with raspberry aromas, blueberry flavours, roasted pine nuts and a dark chocolate aftertaste.

**Van Loveren Merlot** 180  
Likely oaked wine with soft strawberry notes on the nose. A rich fruity palate with well balanced tannins, ensuring easy drinking.

**Van Loveren African Java Pinotage** 180  
Oak matured with vibrant plum and ripe berry fruit on the palate. Intense aroma of roasted coffee and smokey mocha-java.

**Alto Rouge** 250  
A medium-bodied wine with black berry nuances, followed by tobacco, chocolate and vanilla. It's a classic!



## Rosé

*Nederburg Rosé* 125  
Lovely pale orange Rosé colour with a soft and fruity bouquet of strawberries.  
A light to medium bodied wine with a clean, fruity and refreshing finish.

*Pinno Pinotage Rosé* 140  
Off-dry Rosé that is fun, bursting with strawberry and candy floss.  
A wine that is certain to turn any event into a celebration.

*Leopard's Leap Rosé* 135  
A crisp dry Rosé with prominent strawberry and raspberry flavours with a  
refreshing and lingering aftertaste.

## Champagne & Bubbly

J.C Le Roux La Fleurette 210

J.C Le Roux Le Domaine 210

J.C Le Roux Vibracio Sauvignon Blanc 235

J.C Le Roux Vibracio Demi-Sec 235

J.C Le Roux Vibracio Demi-Sec Rosé 235

Pougruez 335

Pougruez Rosé 410

Pougruez Noble Nectar 450

Mumm Brut Grand Cordon 1390

Mumm Olympic Demi-Sec 1650

Mumm Olympic Rosé 1590

Boschendal Demi-Sec 420

Moët & Chandon Brut Imperial 1500

Moët & Chandon Rosé Imperial 1800

Moët & Chandon Nectar Imperial 1300

Dom Perignon Blanc 4900

Dom Perignon Rosé 8250

Veuve Clicquot Yellow Label 1650

Veuve Clicquot Rosé 1950

Veuve Clicquot Rich 2200

Piper Heidsieck Brut 1350

Piper Heidsieck Piacine 1550

Luc Belaire Rosé Fantôme 1600

Luc Belaire Luxe Fantôme 1500





# BIG Shots



1710



2460



3750



1380



1740



2370



870



1770



2280



1680



930



1350



1500



1230



2100









## Interesting Facts

1. In the early days, Cubaña sold so much Jack Daniels that Jack invited us over to collect a special barrel of Jack Daniels Single Barrel. Needless to say, we drank it all...
2. During the 2010 FIFA World Cup some of our stores had a fully stocked truck from SAB parked outside to meet demand.
3. The first store in the group was in Edward Street, Cape Town. It had an orange Cadillac parked outside for the first year. It received quite a number of parking tickets.
4. We are very well know for our chicken wings and in a year we can move up to 70 tons.
5. One of the Spanish SWC 2010 team members proposed in Cubaña Bloemfontein.
6. Cubaña has seen international celebrities such as Samuel L Jackson, Charlize Theron, Jay Z, Fernando Torres, Keri Hilson, Denzel Washington, Cuba Gooding Jr., Fat Boy Slim and some Presidents, just to name a few.
7. Every store has a name or a symbol engraved on a stone within the store that has some specific meaning - Wooohh!
8. There was a day that a Cuban guest brought in his own Hubbly Bubbly, 2 meters in height. It was such a spectacle that we allowed him to use it. It was eventually packed away as he couldn't cope with so many people taking photos.