

Cuba Libre Restaurant & Rum Bar

# ★ TAPAS BRUNCH ★

Mix & match from our selection of small plates  
3-4 per person recommended

**Unlimited Tapas \$29 per person**

Available for parties up to 7 guests until 1:30 p.m.

All guests at table must participate. Two hour limit.

Please order only what you can eat on premises. No leftovers.

## ★ FOR THE TABLE

### Tropical Chips and a Trio of Dips

Plantain and malanga chips. Black bean hummus, Haitian eggplant salad, Cuba Libre salsa

### Pineapple Guacamole Cubano

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil. Crisp plantain chips

### Homemade Latin Breakfast Breads

Banana bread, guava cream cheese hojaldre, crispy churro, coconut-berry muffin, chocolate-chocolate chip muffin. Mango butter, coconut-lime preserve, guava marmalade

## ★ SAVORY

### BREAKFAST TAPAS

#### One-Eyed Ropa Vieja Hash

Shredded beef brisket stewed with tomatoes, bell peppers, onions and red wine. Potato, boniato, maduro, and corn hash. Fried egg

#### Crab Cake Benedict Croqueta

Jumbo lump crabmeat and potato cake. Poached egg. Avocado mash and tomato hollandaise sauce

#### Pork Fried Rice con Huevo

Napa cabbage kimchi, Spanish Chistorra sausage, Berkshire pork belly fried rice. Fried egg

#### Huevo Roto

House-made French fries, crispy Spanish chorizo, poached egg and tomato hollandaise drizzle

#### Chorizo-Potato Omelet

Fluffy two-egg omelet. Chorizo sausages, roasted potatoes, sour cream, Jack cheese. Watercress and grape tomato salad

#### Arroz a la Cubana

One of the most traditional dishes from Cuba. Steamed white rice, two eggs over easy, maduros and enchilado Creole sauce

## LUNCH TAPAS

### Spinach and Manchego Buñuelos

Manchego cheese and spinach puffs. Goat cheese-ranch sauce and organic olive oil

### Maduros con Queso

Fried ripened sweet plantains and Manchego cheese crema

### Grilled Baby Octopus

Truffle and citrus-marinated baby octopus. Haitian eggplant salad. Crispy corn chips

### Coconut Crab Fritters

Jumbo lump crabmeat, fresh-grated coconut, peppers and fresh herbs. Sweet chili dipping sauce

### Yuca Fries

Crispy and creamy yuca root, Cilantro-caper allioli

### Tostones

Twice-fried crisp green plantains. Dijon-mojo dipping sauce

### Churrasco Slider

All natural Black Angus skirt steak burger, pickle sauce, chipotle-onion marmalade, cheddar cheese, lettuce and tomato on a brioche roll. Boniato chips

### Levanta Muerto Seafood Soup

Seafood soup that will "raise the dead," with shrimp, bay scallops, crabmeat and mussels. Coconut milk fortified "Chino-Cubano" broth. Truffle oil

### Black Bean Soup

Traditional Cuban black bean soup with rich authentic flavors

## ★ SWEET

### Churros con Chocolate

Crispy cinnamon-sugar dusted Cuban doughnuts. Cuban chocolate dipping sauce

### French Toast a la Cubana

Vanilla custard-soaked brioche bread. Maple syrup and panela soaked sweet plantains. Whipped cream

### Chocolate Waffle

Chocolate-yogurt waffle, fresh sliced bananas, citrus-maple syrup. Whipped yogurt

### Panqueques

Corn meal pancakes and crispy bacon. Dark rum-molasses syrup and mango butter

CubaLibreRestaurant.com



#CubaLibreAmigos

Chef-Partner Guillermo Pernot ★ Executive Chef Brad Smith

\*The consumption of raw or partially cooked eggs, meats, fish or shellfish may increase the risk of contracting food borne illness.

2015FWDC-BRUNCH



# Brunch

## ★ BEVERAGES ★

### UNLIMITED BRUNCH DRINKS PACKAGE ★ 16.5

Must be ordered by all guests at table. Participation in Unlimited Tapas Brunch required. Two hour limit.

### ★ SPECIAL ★ BRUNCH COCKTAILS

<b>Havana Hottie</b>	9
Our award-winning bloody mary with a kick! Tomato juice, strawberry puree, white wine, balsamic vinegar, ginger puree, basil and habanero chiles <i>Choose dark rum or vodka</i>	
<b>Mimosa Rojo</b>	8
Cava, fresh watermelon juice, guarapo	
<b>Classic Mimosa</b>	8
Cava, fresh orange juice	
<b>Lychee Mimosa</b>	9
Lychee liqueur, cava, splash of Guanabana Agua Fresca, guarapo	
<b>Red Sangria</b>	8.5
Macchu Pisco, Licor 43, Malbec, blood orange	
<b>White Sangria</b>	8.5
Macchu Pisco, Licor 43, Chardonnay, white peach	

### ★ AGUAS FRESCAS ★

Refreshing non-alcoholic beverages made with fruits, guarapo and a splash of water

<b>Hibiscus-Blood Orange-Mango</b>	5
Hibiscus infused blood orange and mango juice. Mango chunks	
<b>Guanábana</b>	5
Also known as soursop. Flavors of strawberry and pineapple with sour citrus notes	
<b>Watermelon</b>	5
Light and refreshing watermelon juice	
<b>Guarapiña</b>	5
Fresh squeezed guarapo and pineapple juice with a hint of lime	
<b>Guarapincoco</b>	5
Fresh squeezed guarapo, pineapple juice, hint of lime with a splash of coconut milk	
<b>Sampler of Three</b>	8
<b>Pitcher</b>	20

### ★ COFFEE & TEA

<b>Café Cuba Libre</b>	5
Cuban coffee with steamed coconut milk <i>Add a shot of spiced rum 3.00</i>	
<b>Café Cubano</b>	3
A strong shot of sweetened espresso	
<b>Café con Leche</b>	4
Cuban coffee and steamed milk	
<b>Café Mocha</b>	4
Cuban coffee fused with traditional Mexican chocolate and topped with whipped cream	
<b>Café Americano</b>	3
<b>Espresso</b>	3
<b>Cappuccino</b>	4.5
<b>Macchiato</b>	3
<b>Cortado</b>	4
<b>Herbal Teas</b>	3
<i>Please ask for our selection</i>	
<b>Exclusive Cuba Libre Blend</b>	3.5
Black tea from Sri Lanka, blended with passion fruit, mango, coconut and chocolate <i>Also available in decaf</i>	

### COFFEE COCKTAILS

<b>Coco-cream Coffee</b>	8
Coconut rum, El Dorado Rum Cream, Cuban coffee	
<b>Bermuda Coffee</b>	8
Gosling's Black Seal Rum, El Dorado Rum Cream, Cuban coffee	
<b>Nutty Captain</b>	8
Spiced rum, Frangelico, Cuban coffee	
<b>Coco-cream Mocha</b>	8
Coconut rum, El Dorado Rum Cream, Café Mocha	

### ★ TROPICAL COCKTAILS

<b>Classic Mojito</b>	9.5
Cuba Libre White Rum, hierba buena, guarapo, fresh lime juice, soda	
<b>Grilled Pineapple Mojito</b>	11.5
Don Q Cristal Rum, Licor 43, grilled pineapple puree, hierba buena, guarapo, fresh lime juice, lemon-lime soda	
<b>Mango Mojito</b>	10.5
Brinley Gold Shipwreck Mango Rum, hierba buena, guarapo, fresh lime juice, lemon-lime soda	
<b>Sandito Mojito (Watermelon)</b>	12
Brinley Gold Shipwreck Spiced Rum, fresh watermelon juice, hierba buena, guarapo, fresh lime juice, lemon-lime soda	
<b>Stormy Pyrat</b>	10
Pyrat XO Rum, lime juice, Barrow's Intense Ginger	
<b>Chilcano</b>	10
Macchu Pisco, hibiscus-ginger juice, lime juice, guarapo	
<b>Piscojito</b>	10.5
Macchu Pisco, cucumber-ginger puree, guarapo, lime juice, mint	
<b>Mule del Sol</b>	10
Tito's Handmade Vodka, muddled cucumber and basil, lime juice, Barrow's Intense Ginger	

★ ASK ABOUT OUR SEASONAL COCKTAILS ★