

# ★ DINNER ★

*Cuba Libre*  
**2016**  
NEW YEAR'S EVE

## ★ ENTRADAS • Starters

### MARIQUITAS CUBANAS

**Tropical Chips and a Trio of Dips** 9.25  
Plantain and malanga chips. Black bean hummus, Haitian eggplant salad, Cuba Libre salsa

**Pineapple Guacamole Cubano** 6.75 / 10.75  
Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil. Crispy plantain chips

### CEVICHE

**Tuna Ceviche** 12.25  
Diced yellowfin tuna and jalapeño-coconut-ginger sauce. Red onion escabéche

**Ceviche Playero** 12.5  
Poached shrimp and fresh shelled oysters. Tequila-Pico de gallo, avocado and coconut salad.

## ★ APERITIVOS • Appetizers

**Black Bean Soup** 6.75  
Traditional Cuban black bean soup with rich authentic flavors

**Chupe de Langosta** 7.5  
Caribbean style lobster bisque Potatoes, green peas

**Cuba Libre Chicharrones** 13.75  
Crisp marinated chicken, skirt steak, Berkshire pork belly, Cortez chorizo. Plantain tostón and mojo picante

**Crab and Corn Tamal** 11.25  
Steamed fresh corn masa and crabmeat tamal. Jumbo lump and corn crema Corn-truffle salpicón

**Mamá Amelia's Empanadas** 11, 15, 20  
Choose two, three or four  
Served with aji-sour cream dipping sauce  
★ Del Campo: Pulled pork, roasted poblano, charred tomatoes  
★ Picadillo: Ground beef, Manzanilla olives, raisins  
★ De la Casa: Hand-chopped chicken, corn, Jack cheese  
★ Queso: Mozzarella, Tetilla and Jack cheeses, sweet roasted onions

**Spinach and Manchego Buñuelos** 8.75  
Manchego cheese and spinach puffs. Goat cheese-ranch sauce and organic olive oil

**Grilled Baby Octopus** 8.75  
Truffle and citrus marinated baby octopus. Haitian eggplant salad. Crispy corn chips

**Papas Rellenas** 9.5  
Potato croquettes filled with beef picadillo. Sweet and spicy guajillo pepper sauce. Crispy onions and Manchego crema

## ★ PLATOS FUERTES • Entrees

**Lechón Asado** 23.75  
Slow roasted marinated Leidy Farm's pulled pork, classic sour orange mojo. Amarillo chile smashed yuca, black bean broth. Vigorón slaw


**Arroz con Pollo** 21.75  
A home-style favorite of saffron long grain rice, boneless chicken, green peas, Manzanilla olives, hard-boiled egg. Asparagus, Palacio chorizo, roasted Piquillo pepper salad

**Shrimp con Mojo** 27.75  
Pan-seared citrus marinated jumbo shrimp, onions, peppers, garlic, crisped yuca. Cilantro-lime mojo sauce. White rice and black beans


**Mahi-Mahi** 27.75  
Fresh Mahi seared in olive oil on a flat iron grill. Cuban enchilado, sweet bell peppers, onion and tomato Creole sauce. White rice

**Seafood Paella** 29.75  
Jumbo shrimp, little neck clams, mussels, Mahi-Mahi fillet, squid, baby octopus. Saffron long grain rice. Roasted Piquillo pepper salad

**Ropa Vieja** 23.25  
Classic Cuban shredded beef brisket stewed with tomatoes, bell peppers, onions, red wine. Maduros and steamed white rice

 **Churrasco a la Cubana** 28.25  
All natural Black Angus grilled skirt steak, roasted garlic boniato-potato mash. Parsley, lemon, onion sauce. Watercress salad and red wine vinaigrette *Add grilled shrimp 8.00*

**Vegetable Paella** 21  
Grilled broccoli, zucchini, cauliflower, leeks, eggplant, wild mushrooms, artichoke hearts, saffron long grain rice. Asparagus and roasted Piquillo pepper salad

 **Black Angus Sirloin Steak** 34.25  
12 oz. adobo-rubbed all natural Black Angus grilled sirloin steak. Cuba Libre steak sauce

**Plato Gaucho Mixed Grill** 36 per person  
All natural Black Angus skirt and adobo-rubbed sirloin steaks, jumbo shrimp, marinated chicken breasts, Cortez chorizo sausage. Jalapeño chimichurri, Cuba Libre steak sauce, salsa Criolla  
Minimum two people (\$72); add \$36 per additional person

## ACOMPAÑAMIENTOS

### Side Dishes • 6

- ★ Grilled broccoli, piquillo peppers, hazelnut streusel. Romesco sauce
- ★ Steamed white rice and Cuban black beans
- ★ Roasted garlic boniato-potato mash
- ★ Arroz Amarillo: Saffron long grain rice, green peas
- ★ Stir-fried cauliflower with oriental BBQ sauce
- ★ Yuca fries: crispy and creamy yuca. Cilantro-caper allioli
- ★ Tostones: twice-fried green plantains. Dijon-mojito
- ★ Maduros: fried ripened sweet plantains