

Cuba Libre Restaurant & Rum Bar

# ★ TAPAS BRUNCH ★

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

**Unlimited Tapas \$28 per person**

Available for seating until 1:30 p.m.

All guests at table must participate.

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 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 Jennifer Salhoff

\*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 ★

### ★ AGUAS FRESCAS • Refreshing non-alcoholic beverages made with fruits, guarapo and a splash of water

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

### ★ COFFEE & TEA

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

### COFFEE COCKTAILS

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

### ★ ASK ABOUT OUR SEASONAL ★ COCKTAILS

### ★ SPECIAL BRUNCH COCKTAILS

<b>Havana Hottie</b> 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>	9
<b>Mimosa Rojo</b> Cava, fresh watermelon juice, guarapo	5
<b>Classic Mimosa</b> Cava, fresh orange juice	5
<b>House-made Infused Caipirinha</b> A seasonal selection of the brightest fruits, herbs and spices soaked in Velho Barreiro Cachaça	5
<b>Red Sangria</b> Macchu Pisco, Licor 43, Malbec, blood orange	5
<b>White Sangria</b> Macchu Pisco, Licor 43, Chardonnay, white peach	5
<b>Classic Caipirinha</b> Velhoa Barreiro Cachaça, guarapo, fresh lime juice, sugar, muddled limes	5

### ★ TROPICAL COCKTAILS

<b>Classic Mojito</b> Cuba Libre White Rum, hierba buena, guarapo, fresh lime juice, soda	8	9.5
<b>Grilled Pineapple Mojito</b> Don Q Cristal Rum, Licor 43, grilled pineapple puree, hierba buena, guarapo, fresh lime juice, lemon-lime soda	8	11
<b>Mango Mojito</b> Brinley Gold Shipwreck Mango Rum, hierba buena, guarapo, fresh lime juice, lemon-lime soda	8	10.5
<b>Sandito Mojito (Watermelon)</b> Brinley Gold Shipwreck Spiced Rum, fresh watermelon juice, hierba buena, guarapo, fresh lime juice, lemon-lime soda	8	10
<b>Stormy Pyrat</b> Pyrat XO Rum, lime juice, Barrow's Intense Ginger		10
<b>Chilcano</b> Macchu Pisco, hibiscus-ginger juice, lime juice, guarapo		10
<b>Piscojito</b> Macchu Pisco, cucumber-ginger puree, guarapo, lime juice, mint		10.5
<b>Mule del Sol</b> Tito's Handmade Vodka, muddled cucumber and basil, lime juice, Barrow's Intense Ginger		10