

**CUBA**  
restaurant  
★ rum bar **LIBRE®**

# NEW YEAR'S EVE

## ≡2017≡

### 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. Crisp plantain chips

### CEVICHE

**TUNA CEVICHE** 12.25

Diced yellowfin tuna and jalapeño-coconut-ginger sauce. Red onion escabèche

**SHRIMP CEVICHE** 14.25

Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa

### APERITIVOS

Appetizers

**CUBA LIBRE CHICHARRONES** 13.75

Crisp marinated chicken, skirt steak, Berkshire pork belly and Cortez chorizo. Plantain tostón and mojo picante

**GUAVA BBQ RIBS** 14.50

Slow-cooked St. Louis cut pork ribs, guava BBQ sauce glaze. Pickled pineapple, sliced pickles

**BLACK BEAN SOUP** 6.75

Traditional Cuban black bean soup with rich authentic flavors

★ **SOPA DE PLÁTANOS VERDES** 7

Green plantains, parsley oil and popcorn

★ **GARDEN OF LETTUCE** 7.5

Assorted baby lettuce, watermelon and toasted walnuts  
Cilantro-yogurt dressing

**MAMÁ AMELIA'S EMPANADAS** 12,15,20

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

\* Del Jardín: Grilled artichoke hearts, salt cured tomatoes and feta cheese

### ACOMPAÑAMIENTOS 6

Side dishes

Grilled broccoli, hazelnut streusel. Romesco sauce

Steamed white rice and Cuban black beans

Stir-fried cauliflower with oriental BBQ sauce

Yuca fries: crispy and creamy yuca. Cilantro-caper allioli

Tostones: twice-fried green plantains. Dijon-mojo

Maduros: fried ripened sweet plantains

### CUBAN CLÁSICOS

Entrees

**LECHÓN ASADO** 23.75

Slow roasted, marinated Southeast Family Farms' Berkshire pulled pork, classic sour orange mojo. Amarillo chile smashed yuca, black bean broth. Vigorón slaw. Maduros

**ARROZ CON POLLO** 21.75

Saffron long grain rice, boneless chicken, green peas, Manzanilla olives, hard-boiled egg. Asparagus, Palacios chorizo, roasted piquillo pepper salad. Cuban black beans

**SHRIMP CON MOJO** 27.75

Pan-seared citrus marinated jumbo shrimp, onions, peppers, garlic, crisped yuca. Cilantro-lime mojo sauce. White rice, black beans and maduros

**MAHI-MAHI** 27.75

Cuban enchilado, sweet bell peppers, onion and tomato Creole sauce  
White rice and Cuban black beans

**SEAFOOD PABELLA** 31

Jumbo shrimp, Maine lobster tail, little neck clams, mussels, squid, baby octopus. Saffron long grain rice. Roasted piquillo pepper salad

**GRILLED VEGETABLE PABELLA** 20.75

Broccoli, zucchini, cauliflower, leeks, eggplant, wild mushrooms, artichoke hearts, saffron long grain rice. Asparagus and roasted piquillo pepper salad

★ **BEEF TENDERLOIN** 35

Herb crusted filet mignon, mixed roasted potatoes and shiitake mushrooms. Chocolate and rosemary sauce

**ROPA VIEJA** 23.25

Shredded beef brisket stewed with tomatoes, bell peppers, onions, red wine. White rice, Cuban black beans and maduros

**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. White rice and Cuban black beans  
Add grilled shrimp for 8.00

**CITRUS-GRILLED BRICK CHICKEN** 21.75

Marinated semi-boneless double chicken breast. Mango sweet and sour sauce.

### TAPAS

Small Tasting Plates

Combination of any two, three or four 16.5, 24, 31

#### MALANGA FRITTERS

A traditional Cuban street food of crispy taro, garlic and West Indian culantro. Tamarindo ketchup

#### SPINACH AND MANCHEGO BUÑUELOS

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

#### 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

#### PAPAS RELLENAS

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

# ★ BEVERAGES ★



## ★ MOJITOS ★

Made legendary by Ernest Hemingway.  
Made best by Cuba Libre.  
(Mojito pricing listed as glass/pitcher)

**The Classic** 9.5 / 47.5  
Pressed sugar cane (called guarapo), fresh lime juice, mint, Cuba Libre White Rum, splash of soda

## HOUSE-CRAFTED MOJITOS

All of Cuba Libre's specialty mojitos spring from the "Classic" recipe

**Mango** 10.5 / 52.5  
Brinley Gold Shipwreck Mango Rum

**Primo** 11 / 55  
Don Q Añejo Rum

**Pyrat XO** 12 / 60  
Pyrat XO Rum

**Sandito (Watermelon)** 12 / 60  
Brinley Gold Shipwreck Spiced Rum, freshly pressed watermelon juice

**Passion Fruit** 10.5 / 52.5  
Don Q Passion Fruit Rum, passion fruit puree

**Grilled Pineapple** 11.5 / 57.5  
Don Q Cristal Rum, Licor 43, grilled pineapple puree

**Pomegranate** 10.5 / 52.5  
Brinley Gold Shipwreck Spiced Rum, pomegranate juice

**Coconut** 11 / 55  
Don Q Coco Rum, Coco Lopez, Barrow's Intense Ginger

## OTHER SPIRITS

**Puerta Muerta Mojito** 11 / 55  
Death's Door White Whiskey, muddled cherry, orange

**Margajito** 10.5 / 52.5  
A classic mojito with a margarita twist. Patron Silver Tequila, Patron Citronge Lime Liqueur, lime juice

**Fresca Mojito** 10.5 / 52.5  
Death's Door Gin, tonic, lime

**Raspberry Mojito** 10.5 / 52.5  
Tito's Handmade Vodka, raspberry puree

**Nojitos** 6.5 / 32.5  
Non-Alcoholic Mojito  
Choice of Classic, Mango, Sandito, Passion fruit, Pineapple, Pomegranate or Raspberry

## ★ BEER ★

Featured brews hailing from north and south of the border.

SOUTH		NORTH	
Corona	6.5	Heineken	6
Xingu Black	7	Sagres Zero	5.75
Quilmes	6.5	Non-Alcoholic	
Dos Equis Lager	6	Miller Light	5
Negra Modelo	6	Monumental IPA	7
Presidente	6	Seasonal Selection	7
Tecate	5.5		

## ★ WINE BY THE GLASS

## ★ CAIPIRINHAS ★

Brazilian cocktail made with Cachaça, sugar and muddled limes

<b>Classic Caipirinha</b> 10 Velho Barreiro Cachaça	<b>Pineapple-Basil</b> 10.5 Velho Barreiro Cachaça, Licor 43, pineapple juice, fresh basil
<b>House-made Infusion</b> 11 A seasonal selection of the brightest fruits, herbs and spices soaked in Velho Barreiro Cachaça	<b>Guava</b> 10.5 Licor Beirao, guava

## ★ PISCO ★

Made with a South American brandy-like liquor.

<b>Pisco Sour</b> 9.5 Macchu Pisco, orange juice, lime juice, egg whites, sugar
<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

## ★ SANGRIA ★

House-made with wine, chopped fruit, fresh purees and Peruvian Pisco.

<b>Red Sangria</b> Macchu Pisco, Licor 43, Malbec, blood orange	<b>Glass</b> 9 <b>Half Pitcher</b> 24.5 <b>Pitcher</b> 38.5
<b>White Sangria</b> Macchu Pisco, Licor 43, Chardonnay, white peach	<b>Sangaree</b> 6.5 White grape juice, strawberries, blueberries, basil, lemon-lime soda

## ★ TROPICAL COCKTAILS ★

Classic and eclectic house-crafted specialty cocktails.

<b>Rum Runner</b> 11 Don Q Gold Rum, Don Q 151 Rum, amaretto, black raspberry cordial, orange juice	<b>Blanco Bay</b> 10.5 Brinley Gold Shipwreck Spiced Rum and Rum Cream, Kahlúa, cream
<b>Mule del Sol</b> 10 Tito's Handmade Vodka, muddled cucumber and basil, lime juice, Barrow's Intense Ginger	<b>Coco Loco</b> 10 SelvaRey Cacao Rum, Coco Lopez, coconut water
<b>Havana Iced Tea</b> 11 Bacardi Razz Rum, Bacardi O Rum, dark rum, triple sec, cola	<b>CUBA LIBRES</b>
<b>Zombie</b> 13 Don Q Cristal, Gold, Añejo and 151 Rums, falernum, pineapple juice, lime juice, lemon juice, guarapo	<b>The "Original"</b> 10 Don Q Añejo Rum, Coca-Cola, lime
<b>Miami Hurricane</b> 10.5 Bacardi Torched Cherry Rum, Don Q Limón Rum, pineapple juice, cranberry juice	<b>Coconut</b> 9.5 Don Q Coco Rum
<b>Banana Cream Fizz</b> 10.5 Brinley Gold Shipwreck Vanilla and Spiced Rums, coconut cream, crème de banana, club soda	<b>RUM PUNCH</b>
<b>Stormy Pyrat</b> 10 Pyrat XO Rum, lime juice, Barrow's Intense Ginger	<b>Paradise Rum Punch</b> 10.5 Don Q Gold Rum, Don Q Coco Rum, Licor 43, falernum, pineapple juice, orange juice, lime juice, coconut milk, guarapo, Angostura bitters
<b>Patrón Mango Margarita</b> 11.5 Patrón Silver Tequila, Patrón Citronge Mango Liqueur, mango puree, lime juice	<b>Guantanamo Bay</b> 10.5 Brinley Gold Shipwreck Spiced Rum, orange juice, pineapple juice, pomegranate juice, float of dark rum
	<b>Sunburn</b> 11 Brinley Gold Shipwreck Spiced and Coconut Rums, crème de banana, pineapple juice, grenadine

## RED

<b>GARZÓN, Uruguay, Tannat</b> 11
<b>EL PORRILLLO, Argentina, Pinot Noir</b> 9.5
<b>NUMANTHIA TERMES, Spain, Tempranillo</b> 14
<b>DISEÑO, Argentina, Malbec</b> 11

## WHITE

<b>ARGENTO, Argentina, Pinot Grigio</b> 10.5
<b>ALANDRA, Portugal, White Blend</b> 8.5
<b>GARZÓN, Uruguay, Albariño</b> 10.5
<b>GARZÓN, Uruguay, Sauvignon Blanc</b> 10.5