

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 / 10.5

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

SEAFOOD APERITIVOS

BAY SCALLOP CEVICHE 13

Bay Scallops, tomato, Bermuda onions, cilantro, jalapeno salsa. Fresh lime juice and extra virgin olive oil. Saltines

★ OSTRAS 14

Cream poached oysters, American sturgeon Caviar

APERITIVOS

Appetizers

BLACK BEAN SOUP 6.75

Traditional Cuban black bean soup with rich authentic flavors

★ DUMPLINGS 14

Shrimp and roasted kabocha squash mascarpone dumplings. Saffron-coconut broth, charred corn and red amaranth

CUBA LIBRE CHICHARRONES 13.75

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

MAMÁ AMELIA'S EMPANADAS 12, 15, 20

Choose two, three or four

- ★ 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 cheese, sweet roasted onions
- Aji-sour cream dipping sauce

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 9.50

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

CUBAN CLÁSICOS

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 PABELLA 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 grill shrimp 8.00

VEGETABLE PABELLA 21

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

ACOMPAÑAMIENTOS 6

Side dishes

Grilled broccoli, Piquillo peppers, hazelnut streusel. Romesco sauce

White rice and Cuban black beans

Roasted garlic boniato-potato mash

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

★ 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) 10 / 50
Brinley Gold Shipwreck Spiced Rum,
fresh watermelon juice

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

Grilled Pineapple 11 / 55
Don Q Cristal Rum, Licor 43,
grilled pineapple puree

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

Coconut 10.5 / 52.5
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 11 / 55
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 11.5 / 57.5
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	Amstel Light	7
Corona Light	6	Kaliber Non-Alcoholic	5.5
Dos Equis Ambar	6	Lagunitas IPA	8
Negra Modelo	6	Miller Lite	5.5
Modelo Especial	7	Yards Philadelphia Pale Ale	8
Presidente	6	Yuengling Lager	5.5
Red Stripe	6	Seasonal Selection	MP

★ WINE BY THE GLASS

★ CAIPIRINHAS ★

Brazilian cocktail made with Cachaça, sugar and muddled limes

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

★ PISCO ★

Made with a South American brandy-like liquor.

Pisco Sour 9.5 Macchu Pisco, orange juice, lime juice, egg whites, sugar	
Chilcano 10 Macchu Pisco, hibiscus-ginger juice, lime juice, guarapo	
Piscojito 10.5 Macchu Pisco, cucumber-ginger puree, guarapo, lime juice, mint	

★ SANGRIA ★

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

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

★ TROPICAL COCKTAILS ★

Classic and eclectic house-crafted specialty cocktails.

Rum Runner 11 Don Q Gold Rum, Don Q 151 Rum, amaretto, black raspberry cordial, orange juice	Blanco Bay 10.5 Brinley Gold Shipwreck Spiced Rum and Rum Cream, Kahlúa, cream
Mule del Sol 10 Tito's Handmade Vodka, muddled cucumber and basil, lime juice, Barrow's Intense Ginger	Coco Loco 10 SelvaRey Cacao Rum, Coco Lopez, coconut water
Havana Iced Tea 11 Bacardi Razz Rum, Bacardi O Rum, dark rum, triple sec, cola	
Zombie 13 Don Q Cristal, Gold, Anejo and 151 Rums, falernum, pineapple juice, lime juice, lemon juice, guarapo	
Miami Hurricane 10.5 Bacardi Torched Cherry Rum, Don Q Limón Rum, pineapple juice, cranberry juice	
Banana Cream Fizz 10.5 Brinley Gold Shipwreck Vanilla and Spiced Rums, coconut cream, crème de banana, club soda	
Stormy Pyrat 10 Pyrat XO Rum, lime juice, Barrow's Intense Ginger	
Patrón Mango Margarita 11.5 Patrón Silver Tequila, Patrón Citronge Mango Liqueur, mango puree, lime juice	

••••• CUBA LIBRES •••••

The "Original" 10 Don Q Añejo Rum, Coca-Cola, lime
Coconut 9.5 Don Q Coco Rum

RUM PUNCH

Paradise Rum Punch 10.5 Don Q Gold Rum, Don Q Coco Rum, Licor 43, falernum, pineapple juice, orange juice, lime juice, coconut milk, guarapo, Angostura Bitters
Guantanamo Bay 10.5 Brinley Gold Shipwreck Spiced Rum, orange juice, pineapple juice, pomegranate juice, float of dark rum
Sunburn 11 Brinley Gold Shipwreck Spiced and Coconut Rums, crème de banana, pineapple juice, grenadine

RED

TEMPRANILLO, <i>Trencalos</i> , Spain	9.5/34
GRENACHE, <i>Acentor</i> , Spain	11/43
MALBEC, <i>Chakras Reserva</i> , Mendoza	12/49
PINOT NOIR, <i>Portillo</i> , Argentina	10.5/39
TANNAT, <i>Garzón</i> , Uruguay	11/42

WHITE

ALBARIÑO, <i>Garzón</i> , Uruguay	12/46
SAUVIGNON BLANC, <i>Garzón</i> , Uruguay	10.5/41
VINHO VERDE, <i>Conde Villar</i> , Portugal	9/35
TORRONTÉS, <i>Callia</i> , Argentina	11/42
PINOT GRIGIO, <i>Argento</i> , Argentina	11/43