

NEW YEARS ★ DAY ★

2018

★ PARA LA MESA ★

(For the table)

HOMEMADE LATIN PASTRIES 11.25

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

TROPICAL CHIPS AND A TRIO OF DIPS 9.25

Plantain and malanga chips. Duo of hummus; black bean, roasted cauliflower with curried onions, and Cuba Libre salsa

PINEAPPLE GUACAMOLE CUBANO 7/11

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

CRAB GUACAMOLE 17

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

★ CEVICHE ★

SHRIMP CÓCTEL 14

Cuban style shrimp cocktail. Latino cóctel sauce and avocado

CEVICHE DE PESCADO 13

Hamachi-Yellowtail, organic-grape tomato salad, Leche de tigre and Thai basil vinaigrette

★ APERITIVOS ★

Appetizers

CHICKEN CROQUETAS 8.5

Abuela's creamy roasted chicken croquettes. Roasted Cachucha pepper allioli

SPINACH AND MANCHEGO BUÑUELOS 8.5

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

GRILLED BABY OCTOPUS 10

Truffle and citrus marinated baby octopus. Haitian eggplant salad

GUAVA BBQ RIBS 13.75

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

JARDÍN SALAD 6.75

Watercress, baby spinach, romaine, grape tomato, Kalamata olives, red onions. Red wine vinaigrette and boniato chips

LEVANTA MUERTO SEAFOOD SOUP 13.5

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

BLACK BEAN SOUP 6.75

Traditional Cuban black bean soup with rich authentic flavors

MAMÁ AMELIA'S EMPANADAS 11.5, 15.5

Choose two or three

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

¡BIENVENIDOS, 2018!

★ ALL DAY BRUNCH ★

EL CUBANO 14.75

Pressed Cuban sandwich, Ybor City style. Sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Yellow mustard-pickle relish. Tropical chips and Cuba Libre salsa

CRAB CAKE BENEDICT CROQUETA 8.25

Jumbo lump crab meat and potato cake, poached egg, avocado mash. Tomato Hollandaise sauce

HUEVO ROTO 7.75

House-made double blanched French fries, crispy Spanish chorizo, poached egg, tomato Hollandaise drizzle

FRENCH TOAST A LA CUBANA 8.75

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

PANQUEQUES 7.75

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

★ PLATOS FUERTES ★

Entrees

PUERCO CHA CHA CHA 26

Three pork favorites in one jumbo cut: bone-in loin chop with meaty rib and crispy pork belly. "Boniato Bravas" and charred herb salsa. Chipotle allioli

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.

SHRIMP CON MOJO 27.5

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

ROPA VIEJA 23.75

Shredded beef brisket stewed with tomatoes, bell peppers, onions, red wine. Maduros and steamed white rice

CHURRASCO A LA CUBANA 28.5

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 for 8.00

★ SIDES 6 ★

ARROZ CON FRIJOLE

Steamed white rice and Cuban black beans

YUCA FRIES

Crispy and creamy yuca. Cilantro-caper allioli

TOSTONES

Twice-fried green plantains. Dijon-mojito

MADUROS

Fried ripened sweet plantains

Host your next private event at Cuba Libre!

Email TRissel@cubalibrerestaurant.com or visit our website to complete an Event Inquiry form.

Chef-Partner Guillermo Pernot



CubaLibreRestaurant.com



#CubaLibreAmigos



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

2017SSPHL-DINNER

★ BEBIDAS ★

(BEVERAGES)



MOJITOS

All mojitos are made with fresh pressed sugar cane (guarapo), lime juice, mint, and splash of soda.

MANGO 10.5 / 52.5
Brinley Gold Shipwreck Mango Rum

COCONUT 10.5 / 52.5
Don Q Coco Rum, Coco Lopez, Barrow's Intense Ginger

GRILLED PINEAPPLE 11 / 55
Don Q Cristal Rum, Licor 43, grilled pineapple puree

RASPBERRY 11.5 / 57.5
Tito's Handmade Vodka, raspberry puree

THE CLASSIC 9.5 / 47.5
Cuba Libre White Rum

PYRAT XO 12 / 60
Pyrat XO Reserve Rum

PRIMO 11 / 55
Don Q Añejo 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

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

GAIPIRINHAS

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

GUAVA 10.5
Licor Beirao, guava

HOUSE-MADE INFUSION 11
Seasonal fruits, herbs and spices steeped in Velho Barreiro Cachaça

SANGRIA

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

ROJA 9
Macchu Pisco, Licor 43, Malbec, blood orange

BLANCO 9
Macchu Pisco, Licor 43, Chardonnay, white peach

HALF PITCHER: 24.5
PITCHER: 38.5

PISCO

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

RUM FLIGHTS

TASTE OF THE ISLANDS (THREE 1 OZ. POURS) 17

Island hop with our hand-picked Caribbean rums. Classic styles with flavors of brown sugar, molasses, fruit and spice.

Appleton Estate Signature | Chairman's Reserve Gold Rum | Don Q Añejo

AGED RESERVE (THREE 1 OZ. POURS) 20

Similar to fine whiskey, aging can bring out unique and complex flavors in rum. Ideal for sipping and relaxing.

Atlantico Private Cask | Appleton Estate Signature | Clément VSOP

Looking for something different? We have more than 90 varieties of dark, light and aged rum – ask your server for recommendations.

HAND GRAFTED COCKTAILS

RUM RUNNER 11
Don Q Gold Rum, Don Q 151 Rum, amaretto, black raspberry cordial, orange juice

MULE DEL SOL 10
Tito's Handmade Vodka, muddled cucumber and basil, lime juice, Barrow's Intense Ginger

MUERTOS VIVIENTES 13
Don Q Cristal, Gold, Añejo and 151 Rums, falernum, pineapple juice, lime juice, lemon juice, guarapo

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

BLANCO BAY 10.5
Brinley Gold Shipwreck Spiced Rum, Tito's Handmade Vodka, Kahlua, cream

SECOND STREET 75 11
Macchu Pisco, simple syrup, lemon juice, sparkling wine

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

HOUSE CUBA LIBRE 10
Don Q Añejo Rum, Coca-Cola, lime

COCONUT CUBA LIBRE 9.5
Don Q Coco Rum, Coca-Cola, lime

BEER

Featured brews hailing from north and south of the border

SOUTH

CORONA 6.5
CORONA LIGHT 6.5
MODELO NEGRA 6.5
MODELO ESPECIAL 6.5
PRESIDENTE 6
DOS EQUIS AMBAR 6

NORTH

HEINEKEN 6.5
LAGUNITAS IPA 8
MILLER LITE 6
YARDS PALE ALE 7.5
YUENGLING LAGER 6
KALIBER NON-ALCOHOLIC 5.5
SEASONAL SELECTION MP

WINE

RED

TEMPRANILLO, Trenalcos, Spain 9.5/34
CABERNET, The Crusher, California 12/49
MALBEC, Nieto Senetier, Argentina 12/49
PINOT NOIR, Portillo, Argentina 10.5/39
TANNAT, Garzón, Uruguay 11/42

WHITE

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