

# BIENVENIDOS, 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

## ★ CEVICHEs ★

### 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

### AJIACO DE MAIZ 7

Creamy corn soup, Cuban sofrito and viandas fritters

### BLACK BEAN SOUP 6.75

Traditional Cuban black bean soup with rich authentic flavors

### 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

## ★ SANDWICHES ★

### 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

### CHURRASCO BURGER 14.5

All natural Black Angus skirt burger, pickle sauce, chipotle-onion marmalade, cheddar cheese, lettuce and tomato on a King's Hawaiian® roll. Boniato chips and Cuba Libre steak sauce  
Add fried egg or bacon 1.00

## ★ ALL DAY BRUNCH ★

### CRAB CAKE BENEDICT CROQUETA 8.25

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

### HUEVO AL HORNO 6.75

Poached egg, chorizo, smoked ham, asparagus. Creole tomato 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

### CHULETA DE PUERCO 24.5

Grilled pork chop with mango and jalapeño glaze. Onion and asparagus mojo

### 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 27.75

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 FRIJOLEs

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 [SKonstandt@cubalibrerestaurant.com](mailto:SKonstandt@cubalibrerestaurant.com) or visit our website  
to complete an Event Inquiry form.

Chef-Partner Guillermo Pernot ★ Executive Chef Angel Roque



CubaLibreRestaurant.com  
f t i  
#CubaLibreAmigos



# ★ 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 11 / 55

Don Q Coco Rum, Coco Lopez, Barrow's Intense Ginger

### GRILLED PINEAPPLE 11.5 / 57.5

Don Q Cristal Rum, Licor 43, grilled pineapple puree

### RASPBERRY 10.5 / 52.5

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) 12 / 60

Brinley Gold Shipwreck 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

## CAIPIRINHAS

Brazilian cocktail made with Cachaça, sugar and muddled limes

### CLASSIC CAIPIRINHA 10

Velho Barreiro Cachaça

### PINEAPPLE-BASIL 10.5

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

### TOUR OF THE DARK SIDE OF RUM (THREE 1 OZ. POURS) 16

Tasting flight of dark rums for those that prefer flavors of molasses and cocoa.

**Cruzan Black Strap | Coruba Dark Rum | Ron Miel**

### THE RUM CLASSIC (THREE 1 OZ. POURS) 19

Hand-curated to showcase the flavors and complexity  
developed through the art of aging.

**Bacardi Solera | Cuba Libre 15 Yr | Cuba Libre 21 Yr**

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  
XINGU BLACK 7  
DOS EQUIS LAGER 6  
MODELO NEGRA 6  
PRESIDENTE 6  
IMPERIAL 6.25

### NORTH

HEINEKEN 6  
SAGRES ZERO NON-ALCOHOLIC 5.75  
MILLER LITE 5  
MONUMENTAL IPA 7  
SEASONAL SELECTION 7

## WINE

### RED

TANNAT, Garzón, Uruguay 11  
PINOT NOIR, El Portillo, Argentina 9.5  
TEMPRANILLO, Numanthia Termes, Spain 14  
MALBEC, Diseño, Argentina 11

### WHITE

PINOT GRIGIO, Argento, Argentina 10.5  
WHITE BLEND, Alandra, Portugal, 8.5  
ALBARIÑO, Garzón, Uruguay 10.5  
SAUVIGNON BLANC, Garzón, Uruguay 10.5