

★ APERITIVOS ★ (Appetizers)

CUBAN CHIPS & DIPS

TROPICAL CHIPS AND A TRIO OF DIPS 9.25

Plantain and malanga chips. Black bean hummus, roasted cauliflower hummus 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

GUAVA BBQ RIBS 13.75

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

AJIACO DE MAIZ 7.5

Creamy corn soup, Cuban sofrito and assorted "viandas" fritters

ENSALADA ESPERANZA 7

House mixed greens, avocado-cilantro dressing. Quinoa croutons

MAMÁ AMELIA'S EMPANADAS 12.25, 16.25

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

★ CEVICHE ★

SHRIMP CÓCTEL 14

Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa

CEVICHE DE PESCADO 14

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

★ TAPAS ★ (Tasting Plates)

Combination of any two, three or four 16.75, 24, 31

MALANGA FRITTERS

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

OCTOPUS A LA PARRILLA

Truffle and citrus marinated grilled baby octopus. Smoked potato crema, crispy garbanzo beans and Spanish paprika

CHICKEN CROQUETAS

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

SPINACH AND MANCHEGO BUÑUELOS

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

COCONUT CRAB FRITTERS

Jumbo lump crabmeat, fresh grated coconut, peppers and fresh herbs. Sweet chili dipping sauce

ALBÓNDIGAS CUBANAS

Beef, pork, pine nut and raisin meatballs. Creole tomato sauce and grilled Cuban bread

NEW ★ CUBA LIBRE ★ YEAR'S ★ 2018 ★ EVENING

★ PLATOS FUERTES ★ (Entrees)

CHULETA DE PUERCO 24.5

Mango-jalapeño glazed grilled pork chop, 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. 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

PARGO A LA PLANCHA 26

Olive oil griddled Florida-red snapper fillet. Coconut-basmati rice and candied cashews. Mango salsa and red curry sauce.

SEAFOOD PAELLA 31

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

GRILLED VEGETABLE PAELLA 21

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

VACIO ARGENTINO 24

Grilled Argentine cut bavette-steak, Moros y Cristianos and tostones. Argentinian chimichurri

ROPA VIEJA 23.75

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

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

CITRUS CHICKEN 21.75

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

★ SIDES 6 ★

GRILLED BROCCOLINI

Lemongrass mojo

ARROZ CON FRIJOLE:

Steamed white rice and Cuban black beans

MOROS Y CRISTIANOS:

Traditional black beans and rice pilaf

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 ★ Executive Chef Angel Roque



CubaLibreRestaurant.com



#CubaLibreAmigos



2017SSPHL-DINNER

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

★ 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

GAIPIRINHAS

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