

ATLANTIC CITY RESTAURANT WEEK

We request that the entire table participate

\$35.18

Items with the flame icon are prepared in the most authentically Cuban way, a la parrilla, on Cuba Libre's flaming hot, wood-fired Latin grill. In case of fire... eat up!

CANAPÉ

Bruschetta de tostón topped with smoked trout rillette

★ APERITIVOS ★

(Choose one)

SHRIMP CÓCTEL

Cuban-style shrimp cocktail. Latino cóctel sauce and avocado

OCTOPUS A LA PARRILLA

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

GUAVA BBQ RIBS

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

BLACK BEAN SOUP

Traditional Cuban black bean soup with rich authentic flavors

MAMÁ AMELIA'S EMPANADAS

Choose two

Served with aji-sour cream dipping sauce
Picadillo: Cienfuegos-style ground beef, potatoes,
Manzanilla olives, raisins

De la Casa: Hand-chopped chicken, corn, Jack cheese
Del Campo: Pulled pork, roasted poblano, charred tomatoes

JARDIN SALAD

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

★ PLATOS FUERTES★

(Choose one)

ROPA VIEJA

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

GRILLED VEGETABLE PAELLA

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

PARGO A LA PLANCHA

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

CHULETA DE PUERCO

Grilled 10 oz. Duroc pork chop, ember-roasted baby sweet potato, mango butter. Roasted corn and chipotle salsa

PEKING CHICKEN

Wood-fired Peking-style half chicken. Black beans and white rice.
Grilled broccolini, lemongrass mojo. Chino Cubano BBQ sauce

★ POSTRES ★

Desserts

Pastry Chef's Favorites, a sampler of both desserts

MAMI TOTTY'S ARROZ CON LECHE

A classic Cuban rice pudding recipe handed down from Chef Pernot's mother-in-law. Coconut macaroon

CUBAN FLAN

A traditional Cuban dessert of vanilla custard
Whipped cream



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