

# Valentine's Day Dinner

★ M E N U ★

♥♥ LOVERS' FAVORITES

## Entradas

STARTERS

### MARIQUITAS CUBANAS

**Tropical Chips and a Trio of Dips** 9.25  
Plantain and malanga chips. Black bean hummus, Haitian eggplant salad and Cuba Libre salsa

**Guacamole Cubano** 6.75 / 10  
Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice and extra virgin olive oil. Crispy plantain chips

### CEVICHEs

**Ceviche Mixto** 15  
A duo of our chef's favorite ceviches.  
★ Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa  
★ Yellowfin tuna, jalapeño-coconut-ginger sauce. Red onion escabèche

**Mushroom Ceviche** 10  
A trio of seasonal wild mushrooms marinated in citrus, blackened chiles and tomatoes. Tropical chips

### APERITIVOS

*Appetizers*

**Cuba Libre Chicharrones** 13.75  
Crisp, marinated chicken, skirt steak, Berkshire pork belly and Cortez chorizo. Plantain tostón and mojo picante

**Black Bean Soup** 6.75  
Traditional Cuban black bean soup with rich authentic flavors

**Cuban Salad** 7.5  
Watercress, Romaine and baby spinach, avocado, mango, jicama and sliced radish. Cumin-orange vinaigrette

**Levanta Muerto Seafood Soup** 13.5  
"Raise the Dead" with this coastal seafood soup overflowing with shrimp, Baja Bay scallops, crabmeat and mussels. Coconut milk fortified "Chino-Cubano" broth. Truffle oil

**Mamá Amelia's Empanadas** 11, 15, 20  
Choose two, three or four  
★ Parisien: Country ham, Serrano ham, scallions and three cheeses  
★ Picadillo: Ground beef, Manzanilla olives and raisins  
★ De la Casa: Hand-chopped chicken, corn and Jack cheese  
★ Queso: Mozzarella, Tetilla, Monterey Jack cheese and sweet roasted onions  
Aji-sour cream dipping sauce

### TAPAS

*Small Tasting Plates*

Combination of any two  
16.5

**Yuca Fries**  
Crispy and creamy yuca root, a popular Cuban staple. Cilantro-caper allioli

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

**Maduros**  
Fried ripened sweet plantains

**Tostones**  
Twice-fried crisp green plantains. Dijon-mojito dipping sauce

**Cuban Sandwich Spring Rolls**  
Sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Chinese mustard sauce

**Croquettes**  
Ham and Brie cheese croquettes. Mustard BBQ sauce

**Papas Rellenas**  
Cuban potato croquettes filled with beef picadillo. Sweet and spicy guajillo pepper sauce. Crispy onions and Manchego crema

**Shrimp-Corn Fundido**  
Roasted corn, aged cheddar and queso crema cheese dip. Smoked paprika rubbed grilled shrimp and toasted almonds. Huitlacoche crema, corn chips

## Platos Fuertes

ENTREES

### CUBAN CLÁSICOS

**Vaca Frita** 24  
Tender braised then crisped shredded flank steak, roasted onions and citrus-garlic sauce. White rice and Cuban black beans

**Lechón Asado** 23.5  
Slow roasted marinated Leidy Farm's pulled pork, classic sour orange mojo. Amarillo chile smashed yuca and black bean broth. Vigorón slaw

**Arroz con Pollo** 21.5  
Jumbo shrimp, little neck clams, mussels, Mahi-Mahi fillet, squid and baby octopus. Saffron long grain rice. Roasted Piquillo pepper salad

**Shrimp con Mojo** 27  
Pan-seared citrus marinated jumbo shrimp, onions, peppers, sliced garlic and crisped yuca. Cilantro-lime mojo sauce. White rice and black beans

**Seafood Paella** 29.75  
Classic Cuban shredded beef brisket stewed with tomatoes, bell peppers, onions and red wine. Maduros and steamed white rice

**Vegetable Paella** 20  
Grilled broccoli, zucchini, cauliflower, leeks, eggplant, wild mushrooms, artichoke hearts and saffron-long grain rice. Asparagus and roasted Piquillo pepper salad

**Ropa Vieja** 22.75  
Classic Cuban shredded beef brisket stewed with tomatoes, bell peppers, onions and red wine. Maduros and steamed white rice

**Churrasco a la Cubana** 27.75  
Chimichurri marinated grilled skirt steak, roasted garlic boniato-potato mash, parsley, lemon and onion sauce. Watercress salad, red wine vinaigrette

### LATIN GRILL

*Choose one side from below*

**Simply Grilled Fish a la Plancha** 27  
Choice of fresh fish seared in olive oil on a flat iron grill

★ **Mahi-Mahi** in Cuban enchilado, sweet bell peppers, onion and tomato Creole sauce

★ **North Atlantic salmon** honey glazed, red curry-mango and coconut milk sauce

★ **Yellowfin tuna** with "Mojito" salsa verde, olive oil, fresh herbs and citrus juices

**Seafood Plancha Mixta** 32  
Atlantic salmon, yellowfin tuna, Mahi-Mahi pinchos, jumbo shrimp, green-lipped mussels on the half shell and baby octopus. "Mojito" salsa verde, red curry-mango sauce and salsa criolla. Minimum two people (\$64); add \$32 per additional person

**Plato Gaucho Mixed Grill** 36  
Adobo-rubbed all natural Black Angus sirloin steak, chimichurri skirt steak, jumbo shrimp, herb marinated chicken breasts and Spanish artisan chorizo sausage. Jalapeño chimichurri, Cuba Libre steak sauce and salsa criolla. Minimum two people (\$72); add \$36 per additional person

**Black Angus Sirloin Steak** 34  
12 oz. adobo-rubbed all natural Black Angus grilled sirloin steak. Cuba Libre steak sauce

### ACOMPAÑAMIENTOS

*Side dishes*

6

White rice and Cuban black beans

Garlic boniato-potato mash

Saffron long grain rice

Moros y Cristianos: a traditional Cuban rice pilaf

Steamed kale and caramelized shallots

Stir-fried cauliflower with oriental BBQ sauce



#CubaLibreAmigos

# Bebidas

## B E V E R A G E S

### ★ MOJITOS ★

*Made legendary by Ernest Hemingway. Made best by Cuba Libre.*

#### The Classic 9.25

We press imported sugar cane to extract its juice (called guarapo), squeeze juice from fresh limes, and tear the leaves of hierba buena (Cuban mint) to release their flavor. We add Cuba Libre White Rum and a splash of soda and shake to make the world's most refreshing highball.

All of Cuba Libre's specialty mojitos spring from this classic recipe.

#### HOUSE-CRAFTED MOJITOS

##### Mango 10.5

Brinley Gold Shipwreck Mango Rum

##### Primo 11

Don Q Anejo Rum

##### Pyrat XO 12

Pyrat XO Rum

##### Mojito Royale 11

Don Q Cristal Rum, Sorel Liqueur, sparkling wine

##### Sandito (Watermelon) 12

Ron Abuelo Anejo 7-Year Aged Rum, fresh watermelon juice

##### Passion Fruit 10.5

Don Q Passion Fruit Rum, passion fruit puree

##### Grilled Pineapple 11

Don Q Cristal Rum, Licor 43, grilled pineapple puree

##### Pomegranate 10.5

Brinley Gold Shipwreck Spiced Rum, pomegranate juice

##### Coconut 10.5

Don Q Coco Rum, Coco Lopez, Barrit's Ginger Beer

##### White Peach 11

Atlantico Private Cask Rum, white peach puree

#### OTHER SPIRITS

##### Margajito 10.5

A classic mojito with a margarita twist. Exodo Orange Tequila, lemongrass syrup, orange juice, lime juice

##### Havana Holiday Mojito 10.5

Nolet's Dry Gin, almond syrup

##### Raspberry Mojito 11.5

Tito's Organic Vodka, raspberry puree

### ★ CAIPIRINHAS ★

*The official cocktail of Brazil, classically made with cachaça, sugar and muddled limes. This Latin American cocktail may be little but it certainly packs a punch.*

#### Classic Caipirinha 10

Velho Barreiro Cachaça

#### House-made Infusion 11

A seasonal selection of the brightest fruits, herbs and spices soaked in Velho Barreiro Cachaça

#### Pineapple-Basil 11

Velho Barreiro Cachaça, Licor 43, pineapple juice, fresh basil

#### Guava 10.5

Licor Beirao, guava

#### Mint, Ginger and Honey 10.5

Velho Barreiro Cachaça, honey, fresh ginger

#### Mixed Berry 10.5

Velho Barreiro Cachaça, Svedka Raspberry Vodka, muddled blueberries, strawberries, fresh basil

### ★ PISCO COCKTAILS ★

*Produced in the winemaking regions of Chile and Peru, Pisco is a South American brandy-like liquor.*

#### Pisco Sour 9.5

Macchu Pisco, orange juice, lime juice, egg whites, sugar

#### Pisco Punch 10.5

Macchu Pisco, triple sec, pineapple juice, lime juice, guarapo

#### Chilcano 10

Macchu Pisco, hibiscus-ginger juice, lime juice, guarapo

#### Berry Sour 10.5

Macchu Pisco, muddled blueberries, lemongrass syrup, egg whites, lime juice, sugar

#### Guava Sour 10

Macchu Pisco, guava, egg whites, lime juice, sugar

### ★ SANGRIAS ★

*This refreshing Spanish beverage is house-made from wine, chopped fruit, fresh purees and Peruvian pisco for a nice kick.*

#### Red Sangria

Macchu Pisco, Licor 43, Malbec, blood orange

#### White Sangria

Macchu Pisco, Licor 43, Chardonnay, white peach

#### Glass 9

Half Pitcher 24.5

Pitcher 38.5

### ★ TROPICAL COCKTAILS ★

*Cuba Libre's classic and eclectic house-crafted specialty cocktails.*

#### Creole Rum Runner 11

Clément Select Barrel Rhum, Sorel Liqueur, amaretto, orange juice, black raspberry cordial

#### Havana Iced Tea 10.5

Bacardi Black 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

#### Mango and Ginger Martini 12

Don Q Cristal Rum, Barrow's Intense Ginger Liqueur, ginger and mango infused guarapo

#### Banana Cream Fizz 10.5

Brinley Gold Shipwreck Vanilla Rum, Brinley Gold Shipwreck Spiced Rum, coconut cream, crème de banana, club soda

#### Catamaran 10.5

Blue Chair Bay Coconut Spiced Rum, Licor Beirao, lime juice

#### Scorpion 12

Damoiseau Virgin Cane Rum, Clément Créole Shrub, Macchu Pisco, almond syrup, blue curacao, lemon juice, orange juice

#### Spiked Iron Beer 9.5

Brinley Gold Shipwreck Coconut Rum, Iron Beer

#### Singapore Sling 11

Nolet's Dry Gin, Red Stag Black Cherry Bourbon, orange liqueur, pineapple juice, lime juice, cherry-vanilla bitters

#### Stormy Pyrat 10

Pyrat XO Rum, lime juice, Barrit's Ginger Beer

#### Paradise Rum Punch 10.5

Don Q Gold Rum, Blue Chair Bay Coconut Spiced Rum, Licor 43, falernum, pineapple juice, orange juice, lime juice, coconut milk, guarapo, Angostura Bitters

### ★ BEER ★

*Featured brews hailing from north and south of the border.*

#### SOUTH

Corona, *Mexico*

6

Cusquena, *Peru*

6

Xingu Black, *Brazil*

7

Quilmes, *Argentina*

6.5

Dos Equis Lager, *Mexico*

6

Negra Modelo, *Mexico*

6

Presidente, *Puerto Rico*

6

Red Stripe, *Jamaica*

6

Tecate, *Mexico*

5.5

#### NORTH

Lucky 7 Porter, *Williamsburg, VA* 7

Amstel Light, *Amsterdam* 6

Heineken, *Holland* 6

Miller Light, *USA* 5

Monumental IPA, *Washington, DC* 7

Starr Hill Pilsner, *Charlottesville, VA* 7

Seasonal Selection 6.5

Sagres Zero Non-Alcoholic, *Portugal* 5.75