

★ MAGICAL DINING MONTH ★

AUGUST 25 - OCTOBER 1, 2017

3 COURSES FOR \$35

APERITIVOS

*Appetizers
(Choose one)*

Pineapple Guacamole Cubano

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

Cuban Sandwich Spring Rolls

Sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheeses. Chinese mustard and sweet chili dipping sauces

Octopus a La Parrilla

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

Malanga Fritters

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

Spinach and Manchego Buñuelos

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

Black Bean Soup

Traditional Cuban black bean soup with rich authentic flavors

Albóndigas Cubanas

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

Coconut Crab Fritters

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

PLATOS FUERTES

*Entrees
(Choose one)*

Citrus Chicken

Pan-roasted, marinated semi-boneless chicken breast. Yuca mash and grilled broccolini. Mango-passion fruit sweet and sour sauce.

Grilled Vegetable Paella

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

Vacio Steak Argentino

All natural Black Angus grilled bavette-flank steak, Moros y Cristianos and tostones. Argentinian chimichurri

Arroz con Pollo

Saffron long grain rice, boneless chicken, green peas, Manzanilla olives, hard-boiled egg. Asparagus, Palacios chorizo, roasted piquillo pepper salad

Ropa Vieja

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

Pargo Frito

Crispy red snapper fillet. Coconut-basmati rice and candied cashews. Sprouts salad and mango red curry sauce

Cuban Poke

Marinated seasonal fish, compressed watermelon and English cucumbers, pickled seaweed, avocado, white rice and toasted Macadamia nuts. Pumpkin seed oil vinaigrette. Vegetarian option available upon request

POSTRES

Desserts

Choose one from our Chef's selection of desserts

★ SIDES 6 ★

GRILLED BROCCOLINI
With lemongrass mojo

ARROZ CON FRIJOLE
Steamed white rice
and Cuban black beans

MOROS Y CRISTIANOS
Traditional black beans
and rice pilaf

BONIATO
Roasted garlic
boniato-potato mash

COLIFLOR
Stir-fried cauliflower
with oriental BBQ sauce

YUCA FRIES
Crispy and creamy yuca.
Cilantro-caper allioli

TOSTONES
Twice-fried green plantains.
Dijon-mojito

MADUROS
Fried ripened
sweet plantains

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



Chef-Partner Guillermo Pernot ★ Executive Chef Jose Gonzalez

CubaLibreRestaurant.com



#CubaLibreAmigos

★ BEBIDAS ★

(BEVERAGES)

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

RUM FLIGHTS

EL COQUI FLIGHT (THREE 1 OZ. POURS) 18
Named after the Puerto Rican frog with a unique sound, Don Q is what islanders drink when they want to relax on the beach.
Don Q Single Barrel | Don Q Añejo | Don Q Gran Añejo

KIRK AND SWEENEY FLIGHT (THREE 1 OZ. POURS) 20
Named after a wooden rum running schooner that shipped spirits from the Caribbean to America during prohibition. Distillery based in the Dominican Republic.
Kirk and Sweeney 12 Yr | Kirk and Sweeney 18 Yr | Kirk and Sweeney 23 Yr

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

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

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

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

NORTH

YUENGLING 5.5
HEINEKEN 6.5
LAGUNITAS IPA 6
BUD LIGHT 5.5
MICHELOB ULTRA 5.5
KALIBER NON-ALCOHOLIC 6
STELLA ARTOIS 6.5

SOUTH

CORONA 6.5
DOS XX LAGER 6.5
MODELO NEGRA 6.5
PACIFICO 6.5

LOCAL

CIGAR CITY FLORIDA CRACKER, WHITE ALE 6.5
CIGAR CITY JAI ALAI. IPA 6.5
CROOKED CAN
HIGH STEPPER. IPA 6.5
CROOKED CAN
MR. TRACTOR. KOLSH 6.5
CROOKED CAN CLOUD
CHASER. HEFEWEIZEN 6.5

WINE

RED

TANNAT. Garzón, Uruguay 12
PINOT NOIR. Kim Crawford, New Zealand 14
MERLOT. El Portillo, Argentina 10
MALBEC. Amado Sur, Argentina 12
RIOJA TEMPRANILLO. Faustino, Spain 11
CABERNET. Veramonte, Chile 10.5

WHITE

WHITE BLEND. New Age, Argentina 9.5
ALBARIÑO. Garzón, Uruguay 12
PINOT GRIGIO. Argento, Argentina 11
SAUVIGNON BLANC. Garzón, Uruguay 10
CHARDONNAY. La Playa, Chile 10.5

SPARKLING

CHAMPAGNE. Moet Imperial Split, France 30
BRUT. Segura Viudas, Spain 12