

RESTAURANT WEEK

40 PER
PERSON

APERITIVOS (STARTER)

Please choose one

PINEAPPLE GUACAMOLE CUBANO (V)

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil, plantain chips (add crabmeat +4)

BLACK BEAN SOUP(V)

Rich and slow-simmered flavors, red onions, sour cream

JARDÍN SALAD (V)

Watercress, baby spinach, romaine, organic grape tomatoes, Kalamata olives, red onions, marinated queso blanco, boniato chips, red wine vinaigrette

TUNA CEVICHE NIKKIE

Marinated yellowfin tuna, house pickled cucumbers, seaweed, avocado, toasted Macadamia nuts, pumpkin seed oil vinaigrette

SPINACH AND MANCHEGO BUÑUELOS (V)

Manchego cheese and spinach fritters, goat cheese crema, organic olive oil

MAMÁ AMELIA'S EMPANADAS (2)

Served with aji-sour cream sauce
Beef Picadillo: Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins
Chicken De la Casa: Hand chopped chicken, corn, Jack cheese

POSTRES (DESSERT)

Please choose one

CUBAN FLAN (V)

A traditional dessert of vanilla custard, dulce de leche, whipped cream and vanilla cookie

TRES LECHES CAKE (V)

Vanilla sponge cake soaked in three milks. Mocha mousse

PLATOS FUERTES (MAIN)

Please choose one

ARROZ CON POLLO

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

POLLO ASADO

Roasted half chicken, all-natural, free range, sour orange sauce "Rancho Y Luna" style, black beans, white rice

ROPA VIEJA

Braised, shredded and stewed beef brisket, tomatoes, bell peppers, onions, red wine, white rice, maduros

PICADILLO A LA CUBANA

Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins, garlic, plum tomatoes, onion, bell peppers, white rice, maduros

PAELLA VEGETARIANA (V)

Baby spinach, "Soyrizo", wild mushrooms, garbanzo beans, saffron long grain rice, asparagus and grilled artichoke hearts salad

CAMARONES ENCHILADOS

Jumbo shrimp sauteed in Cuba Libre enchilado tomato, culantro sauce, white rice, maduros

PEZ COBIA

Pan roasted Black Kingfish, sweet shrimp, Baja bay scallops, crabmeat, mussels, coconut milk Chino-Cubano broth, green mango escabeche, white rice

CUBAN ROAST PORK (for two)**

Slow roasted Sakura pork shank, crispy skin, sour orange, onion and caper mojo. Sides: boniato mash, Cuban black beans

** No substitutions or modifications please.
Designed for 2 or 4

DRINK SPECIALS

HORNITOS BLOOD ORANGE MARGARITA 13

Hornitos Plata Tequila, blood orange puree triple sec, sour mix, Tajin rim

MAKER'S 46 MANHATTAN 14

Makers Mark 46, sweet vermouth, bitters, cherry garnish

(V) vegetarian

CUBA LIBRE.
★ RESTAURANT & RUM BAR ★