

LUNCH



M E N U



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

CEVICHE

- Tuna Ceviche** 14
Diced yellowfin tuna, jalapeño-coconut ginger sauce. Red onion escabeche
- Shrimp Ceviche** 14
Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa
- 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 escabeche

APERITIVOS

Appetizers

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

★ TROPICAL MOCKTAILS ★

Fun and refreshing non-alcoholic versions of tropical mixed drinks.

- Nojitos** 6.5
Choice of Classic, Mango, Sandito, Passion fruit, Pomegranate or Raspberry
- Lychee Ti'** 6.5
Lychee juice, iced tea, almond syrup, guarapo, lime juice
- Sangaree** 6.5
White grape juice, strawberries, blueberries, basil, lemon-lime soda
- Flor de Limón** 6.5
House-made lemonade, hibiscus-ginger juice
- Iron Beer** 5
A Dr. Pepper-like Cuban soft drink
- Ginger Beer** 5

PLATOS FUERTES

ENTREES

CLÁSICOS

Traditional

- Arroz con Pollo** 21.5
A home-style favorite of saffron long grain rice, boneless chicken, green peas, Manzanilla olives and hard-boiled egg. Asparagus, Palacio chorizo and 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
- 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
8 oz. all natural Black Angus grilled skirt steak, roasted garlic boniato-potato mash, parsley, lemon and onion sauce. Watercress salad, red wine vinaigrette
- Rancho Luna Salad** 15
Citrus marinated pulled chicken salad, Napa cabbage, romaine lettuce, organic grape tomatoes, red onion, seedless cucumber and crispy wontons. Chinita mustard dressing
- Simply Grilled Fish a la Plancha** 27
Fresh Mahi-Mahi seared in olive oil on a flat iron grill. Cuban enchilado, sweet bell peppers, onion and tomato Creole sauce. White rice and Cuban black beans

SANGUCHES

Sandwiches

- El Cubano** 16.5
Classic pressed Cuban sandwich, Ybor City style. Sour orange marinated pork loin, Genoa salami, ham, Provolone and Swiss cheese. Yellow mustard-pickle relish. Tropical chips, Cuba Libre salsa
- Mamá Amelia's Empanadas** 13 / 17
Choose two or three
★ 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
House salad and Aji-sour cream dipping sauce
- Visit to Havana** 15
Half of our classic pressed Cuban sandwich, traditional black bean soup, house salad and tropical chips. Ybor City style sour orange marinated pork loin, Genoa salami, ham, provolone, and Swiss cheese. Yellow mustard-pickle relish.
- Grilled Vegetable Sandwich** 15
Roasted local vegetables with Swiss cheese and classic chimichurri mayonnaise. Grilled ciabatta roll and house fried potatoes
- Churrasco Steak Burger** 15.5
Half pound hand-chopped all natural Black Angus grilled skirt steak burger, pickled frita sauce, chipotle-onion marmalade, cheddar cheese, lettuce, tomato and toasted brioche roll. Boniato chips and Cuba Libre steak sauce

Don't forget to save room for dessert! Ask your server about our Pastry Chef's selection of eight delectable desserts.



#CubaLibreAmigos

BEBIDAS

★ B E V E R A G E S ★

★ MOJITOS ★

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

The Classic	9.5
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)	10
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	11.5
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
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	10.5
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	11
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	11
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		NORTH	
Corona, <i>Mexico</i>	6	Miller Lite, <i>Milwaukee, WI</i>	5
Dos Equis Amber, <i>Mexico</i>	6	Bud Light, <i>USA</i>	5
Dos Equis Lager, <i>Mexico</i>	6	Stella Artois, <i>Belgium</i>	6
Negra Modelo, <i>Mexico</i>	6	Estrella Damm, <i>Spain</i>	6
		Yuengling Lager, <i>Pottstown, PA</i>	5
		La Tropical, <i>Coral Gables, FL</i>	6
		Cigar City Florida Cracker Brown Ale, <i>Tampa, FL</i>	6
		Cigar City Maduro Belgian Style White Ale, <i>Tampa, FL</i>	6
		Lagunitas IPA, <i>Lagunitas, CA</i>	6
		Kaliber Non-Alcoholic, <i>Ireland</i>	5
		Heineken, <i>Holland</i>	6