

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 9.5

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 11

Brinley Gold Shipwreck Mango Rum

Primo 11

Don Q Anejo Rum

Pyrat XO 12.5

Pyrat XO Rum

Mojito Royale 11

Don Q Cristal Rum, Sorel Liqueur, sparkling wine

Sandito (Watermelon) 11

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

Passion Fruit 11

Don Q Passion Fruit Rum, passion fruit puree

Grilled Pineapple 11.5

Don Q Cristal Rum, Licor 43, grilled pineapple puree

Pomegranate 11

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 11.5

Nolet's Dry Gin, almond syrup

Raspberry Mojito 10.5

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 10.5

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 11

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

Paradise Rum Punch 10

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

Corona Light, Mexico 6

Dos Equis Amber, Mexico 6

Dos Equis Lager, Mexico 6

Negra Modelo, Mexico 6

Presidente, Puerto Rico 6

Red Stripe, Jamaica 6.5

NORTH

Super Bock, Portugal 6

Allagash White, Portland, ME 8

Amstel Light, Amsterdam 6

Coors Light, Golden, CO 5.5

Estrella, Spain 6.5

Heineken, Holland 6.5

Heineken Light, Holland 6.5

Lagunitas IPA, Lagunitas, CA 7

Miller Lite, Milwaukee, WI 5.5

O'Doul's, St. Louis, MO 4.5

Yuengling Lager, Pottstown, PA 6

Yard's Philadelphia Pale Ale, Philadelphia, PA 7