


CHEF'S TASTING MENU

★ 15 TASTES ★ of Cuba

Your passport to the forbidden island

Items with the  are prepared in the most authentically Cuban way, *a la parrilla*, on Cuba Libre's flaming hot, wood-fired Latin grill. *In case of fire... eat up!*

APPETIZERS

PRESSED CUBAN BREAD AND MANGO BUTTER

TROPICAL CHIPS & TRIO OF DIPS

Plantain and malanga chips.

Black bean hummus, roasted cauliflower hummus with curried onions, Cuba Libre salsa

SEASONAL FIRE-ROASTED VEGETABLES

Marinated seasonal vegetables, smoked olive oil, herb goat cheese and grilled rustic bread

MAMÁ AMELIA'S EMPANADA DE LA CASA


Hand chopped chicken, corn, sweet peppers and Jack cheese.
Aji-sour cream dipping sauce


ENTREE


WOOD-FIRED MIXED GRILL


Prepared *a la parrilla*. Chimichurri and Dijon-mojo sauces.

 All-natural Black Angus grilled skirt steak

 Jumbo shrimp

 Boneless chicken breast

 Guava BBQ rib

 Chorizo sausage

ARROZ CON FRIJOLES

Steamed white rice and Cuban black beans

DESSERTS

TRES LECHES

Vanilla sponge cake soaked in three milks.
Mocha mousse

CUBAN FLAN

A traditional Cuban dessert of vanilla custard.
Candied mango and papaya salad. Vanilla cookie

\$42

GOGKTAILS

RUM & SMOKE \$10.50

Cherry wood-smoked Don Q Añejo rum,
Luxardo Maraschino liqueur, Coca-Cola

TERRENO SUPERIOR \$11

Smoked Macchu Pisco, Drambuie, Campari,
fresh lime juice

WINE

Premium Wine Selections from our Coravin System

BODEGA GARZON, Albariño, Uruguay,
Single Vineyard, 2016
3oz. \$8 / 6oz. \$15

CAKEBREAD CELLARS, Cabernet Sauvignon,
Napa Valley, 2014
3oz. \$14 / 6oz. \$27

VISTALBA CORTE A, Malbec-Cabernet blend,
Mendoza, 2012
3oz. \$12 / 6oz. \$23

TASTING FLIGHT

★ **SUGAR, SMOKE & SPICE \$18** ★ (THREE 1 OZ. POURS)

Hand-smoked selection featuring some
of the Caribbean's finest rums.

DEPAZ RHUM AGRICOLE, *Martinique*
Dry with notes of grass, oak, cinnamon, and banana.

PYRAT XO, *Guyana*, 15 Year
Heady aromas and flavors of honey,
citrus, vanilla, and cinnamon.

CRUZAN BLACK STRAP, *St. Croix*
Rich aromas of pancake syrup and
brown baking spices that move to the palate.