

APERITIVOS

(APPETIZERS)

CUBAN CHIPS & DIPS

TROPICAL CHIPS AND A TRIO OF DIPS 9.25

Plantain and malanga chips
Black bean hummus, roasted cauliflower hummus
with curried onions, and Cuba Libre salsa

PINEAPPLE GUACAMOLE CUBANO 7 / 11

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

CRAB GUACAMOLE 17

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

MAMÁ AMELIA'S EMPANADAS 11.5 or 15.5

Choose two or three

Served with aji-sour cream dipping sauce

★ Del Campo: Pulled pork, roasted poblano, charred tomatoes

★ Picadillo: Cienfuegos-style ground beef, potatoes,
Manzanilla olives, raisins

★ De la Casa: Hand-chopped chicken, corn, Jack cheese

GRILLED PROVOLETA 10

Oregano-marinated provolone cheese. Tomato compote,
Serrano ham and roasted peppers. Grilled Cuban bread

CUBAN SANDWICH SPRING ROLLS 9

Sour orange marinated pork loin, Genoa salami, ham,
provolone and Swiss cheese.

Chinese mustard and sweet chili dipping sauce

SHRIMP CÓCTEL 14

Cuban-style shrimp cocktail. Latino cóctel sauce and avocado

MADUROS ON HORSEBACK 9

Sweet plantains wrapped in bacon. Manchego cheese crema

GUAVA BBQ RIBS 13.75 / 26

Slow-cooked St. Louis cut pork ribs, guava BBQ sauce glaze.
Pickled pineapple, sliced pickles

DESAYUNO

(BREAKFAST)

HAM AND EGG SANDWICH 12.5

Fried egg, country ham, crispy bacon, cheddar, and roasted onions.
King's Hawaiian ® roll. Yuca fries

CUBAN OMELET 11.5

Fluffy three-egg omelet. Sour orange marinated pork loin,
Genoa salami, ham, provolone and Swiss cheese.
Tropical chips and Cuba Libre salsa

VEGETABLE OMELET 11

Fluffy three-egg omelet. Wild mushrooms, artichoke hearts,
roasted peppers, Manchego cheese.
Watercress and baby spinach. Light mustard vinaigrette

★ TEA AND COFFEE ★

HOUSE-BLENDED TEA (AVAILABLE HOT OR ICED) 3.5

Black tea from Sri Lanka, blended with passion fruit,
mango, coconut and chocolate

CAFÉ AMERICANO 3

Fresh brewed coffee

CAFÉ CON LECHE 4

Cuban coffee and steamed milk

CAFÉ MOCHA 4

Cuban coffee fused with traditional Mexican chocolate,
topped with whipped cream

CAFÉ CUBA LIBRE 5

Cuban coffee with steamed coconut milk and whole milk

Add a shot of spiced rum to any coffee, +3

See reverse side for mojitos, sangria, tropical cocktails y más!

CUBA LIBRE RESTAURANT & RUM BAR

LUNCH

PLATOS FUERTES

(ENTRÉES)

SHRIMP CON MOJO 27

Pan-seared citrus marinated jumbo shrimp, onions, peppers, garlic, crisped yuca.
Cilantro-lime mojo sauce. White rice

ARROZ CON POLLO 21.5

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

ROPA VIEJA 23.25

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

CHURRASCO A LA CUBANA 28.25

All natural Black Angus grilled skirt steak, roasted garlic boniato-potato mash.
Parsley, lemon, onion sauce. Watercress salad and red wine vinaigrette

VACIO STEAK ARGENTINO 25

All-natural Black Angus Argentine-cut grilled bavette steak, Moros y Cristianos and tostones.
Argentinean chimichurri

PARGO A LA PLANCHA 26

Olive oil griddled Florida red snapper. Coconut basmati rice and candied cashews.
Mango salsa and red curry sauce

CITRUS CHICKEN 21

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

SÁNDWICHES, SOPAS Y ENSALADAS

(SANDWICHES, SOUPS AND SALADS)

LEVANTA MUERTO SEAFOOD SOUP 13.5

Seafood soup to "raise the dead," with shrimp, bay scallops, crabmeat and mussels.
Coconut milk fortified "Chino-Cubano" broth. Truffle oil

BLACK BEAN SOUP 6.75

Traditional Cuban black bean soup with rich authentic flavors

JARDÍN SALAD 6.75

Watercress, baby spinach, romaine, grape tomato, Kalamata olives, red onions.
Red wine vinaigrette and boniato chips

NAKED BURGER SALAD 13

All natural Black Angus skirt burger, pickle sauce, chipotle-onion marmalade, cheddar cheese.
Watercress, baby spinach, romaine, tomato,
Kalamata olives, red onions. Red wine vinaigrette and boniato chips

COBBANO SALAD 14.5

Roasted pulled pork, sweet plantain salpicón, hearts of palm, grape tomatoes,
avocado, bacon, Cabrales cheese, hard-boiled egg, scallions.
Watercress and baby spinach. Light mustard vinaigrette
Vegetarian option available

CHURRASCO BURGER 13.5

All natural Black Angus skirt burger, pickle sauce, chipotle-onion marmalade, cheddar cheese,
lettuce and tomato on a King's Hawaiian ® roll. Boniato chips and Cuba Libre steak sauce
Add fried egg or bacon 1.00

EL CUBANO 14.75

Pressed Cuban sandwich, Ybor City style. Sour orange marinated pork loin, Genoa salami, ham,
provolone and Swiss cheese. Yellow mustard-pickle relish. Tropical chips and Cuba Libre salsa

VISIT TO HAVANA 14

Half of our El Cubano sandwich with black bean soup,
jardín salad, tropical chips

SIDES 6

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