

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

SHRIMP CÓCTEL 14

Cuban-style shrimp cocktail. Latino cóctel sauce and avocado

CUBAN POKE 15.5

Marinated seasonal fish, compressed watermelon
and English cucumbers, pickled seaweed, avocado, white rice
and toasted macadamia nuts. Pumpkin seed oil vinaigrette
(Vegetarian option available)

CUBAN SANDWICH SPRING ROLLS 9

Sour orange marinated pork loin, Genoa salami, ham, provolone
and Swiss cheese. Chinese mustard and sweet chili dipping sauces

GUAVA BBQ RIBS 13.75 / 26

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

CHICKEN CROQUETAS 9

Abuela's creamy roasted chicken croquettes.
Roasted cachucha pepper allioli.

MALANGA FRITTERS 8.5

A traditional Cuban street food of crispy taro, garlic
and West Indies culantro. Tamarindo ketchup

SPINACH AND MANCHEGO BUÑUELOS 9

Manchego cheese and spinach puffs. Goat cheese-ranch sauce
and organic olive oil

ALBÓNDIGAS CUBANAS 9

Beef, pork, pine nut and raisin meatballs.
Creole tomato sauce and grilled Cuban bread

OCTOPUS A LA PARRILLA 10

Truffle and citrus marinated grilled baby octopus.
Smoked potato crema, crispy garbanzo beans and Spanish paprika

COCONUT CRAB FRITTERS 10.5

Jumbo lump crabmeat, fresh grated coconut, peppers and fresh herbs.
Sweet chili dipping sauce

★SOPA Y ENSALADA★

(SOUP & SALAD)

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

PRIVATE EVENTS

Host your next corporate or social event at Cuba Libre!

Cocktail receptions up to 1,000 guests

Seated dinners for 15 to 500 guests

Email Alan@cubalibrerestaurant.com

or visit our website to complete an Event Inquiry form.

CUBA LIBRE RESTAURANT & RUM BAR

★ DINNER ★

PLATOS FUERTES

(ENTREÉS)

★CARNE★

(MEAT)

CUBAN CLÁSICOS

VACA FRITA 25

Tender braised then crisped shredded flank
steak, roasted onions and citrus-garlic sauce.
White rice and Cuban black beans

ROPA VIEJA 23.75

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

ARROZ CON POLLO 21.5

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

CITRUS CHICKEN 21

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

VISIT TO HAVANA 19.5

Pressed Cuban Sandwich, Ybor City style with
sour orange marinated pork loin, Genoa salami,
ham, provolone and Swiss cheese.
Yellow mustard-pickle relish

★ Black Bean Soup

★ Jardín Salad

★ Tropical Chips

LATIN STEAKS & CHOPS

PUERCO CHA CHA CHA 26

Three pork favorites in one jumbo cut: bone-in
loin chop with meaty rib and crispy pork belly.
"Boniato Bravas" and charred herb salsa.
Chipotle allioli

VACIO STEAK ARGENTINO 24

Grilled Argentine-cut bavette steak,
Moros y Cristianos and tostones.
Argentinean chimichurri

CHURRASCO A LA CUBANA 28.5

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

RIBEYE JIBARO 35

16 oz. salmuera-rubbed bone-in
rib-eye steak. "Boniato bravas" and grilled
broccolini. Cuba Libre steak sauce

Add Grilled Shrimp
to any Steak or Chop for \$8

★PESCADO Y PAELLA★

(SEAFOOD AND PAELLA)

SHRIMP CON MOJO 27.5

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

PARGO FRITO 31

Crispy whole red snapper. Coconut basmati rice
and candied cashews.
Sprouts salad and mango red curry sauce

SEAFOOD PAELLA 31

Jumbo shrimp, Maine lobster tail, little neck
clams, mussels, squid, baby octopus and saffron
long grain rice. Roasted piquillo pepper salad

GRILLED VEGETABLE PAELLA 21

Broccolini, zucchini, cauliflower, leeks, wild
mushrooms, artichoke hearts, saffron long grain
rice. Asparagus and roasted piquillo pepper salad

FOR TWO

CRISPY PORK PATA 62

48-hour slow-cooked Berkshire pork shank.
Grilled seasonal vegetables and Moros y Cristianos. Citrus pan reduction
Limited quantity available

RIBEYE JIBARO "DOBLE" 70

32 oz. salmuera-rubbed bone-in rib-eye steak.
"Boniato bravas" and grilled broccolini. Cuba Libre steak sauce

PLATO GAUCHO MIXED GRILL 64

All natural Black Angus skirt and Argentine-cut bavette steaks, jumbo shrimp,
marinated chicken breasts, Cortez chorizo sausage and red hot onion rings.
Argentinean chimichurri, Cuba Libre steak sauce and salsa criolla
Add 32 per additional person

★SIDES 6★

GRILLED BROCCOLINI
With lemongrass mojo

ARROZ CON FRIJOLES
Steamed white rice and Cuban black beans

MOROS Y CRISTIANOS
Traditional black beans and rice pilaf

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

Chef-Partner Guillermo Pernot ★ Executive Chef Jose Gonzalez



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#CubaLibreAmigos

