

CUBA LIBRE RESTAURANT & RUM BAR

★ BRUNCH ★

PARA LA MESA
(FOR THE TABLE)

HOMEMADE LATIN PASTRIES 11.25

Banana bread, guava cream cheese hojaldre, crispy churro, coconut-berry muffin, chocolate-chocolate chip muffin. Mango butter, coconut-lime preserve, guava marmalade

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

SOPAS Y SÁNDWICHES
(SOUPS AND SANDWICHES)

CHUPE DE CAMARONES 7

Creamy shrimp and lobster bisque. Peas, roasted boniato and lobster caviar salpicón

BLACK BEAN SOUP 6.75

Traditional Cuban black bean soup with rich authentic flavors

PAN CON JAMÓN SLIDER 7.5

Fried egg, country ham, crisp bacon, cheddar, chipotle-onion marmalade. Yuca fries

CHURRASCO SLIDER 7.5

All natural Black Angus skirt burger, pickle sauce, chipotle-onion marmalade, cheddar cheese, lettuce and tomato. Boniato chips

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

DULCES
(SWEET ITEMS)

CHURROS CON CHOCOLATE 6

Crispy cinnamon-sugar dusted Cuban doughnuts. Chocolate dipping sauce

BANANA QUINOA WAFFLE 7.5

Quinoa waffle, sliced bananas in rum syrup, whipped cream and chocolate shavings

FRENCH TOAST A LA CUBANA 8.75

Vanilla custard soaked brioche bread. Maple syrup and panela soaked sweet plantains. Whipped cream

PANQUEQUES 7.75

Corn meal pancakes and crispy bacon. Dark rum-molasses syrup and mango butter

BEBIDAS
(BEVERAGES)

BOTTOMLESS DRINKS PACKAGE 16.5

Must be ordered by all guests at table. Participation in Unlimited Tapas Brunch required. Two hour limit. *not included in Bottomless Drinks Package

AGUAS FRESCAS

Refreshing non-alcoholic juices made with fruits, guarapo and a splash of water

HIBISCUS-BLOOD ORANGE-MANGO 5

Hibiscus flower infused blood orange and mango juice. Fresh mango

GUANÁBANA 5

Strawberry and pineapple with sour citrus notes

GUARAPIÑA 5

Pineapple juice and lime

GUARAPINCOCO 5

Pineapple juice, coconut and lime

CUCUMBER GINGER GASEOSA 5

Fresh cucumber and ginger juice, club soda, lime

LIMONADA ROSA 3.5

Fresh-squeezed lemonade with berries and guarapo

BRUNCH COCKTAILS

HAVANA HOTTIE 9

Tomato juice, strawberry puree, white wine, balsamic vinegar, ginger puree, basil and habanero chiles
Choose dark rum or vodka

MIMOSA ROJA 8

Cava, fresh watermelon juice, guarapo

CLASSIC MIMOSA 8

Cava, fresh orange juice

LYCHEE MIMOSA 9

Lychee liqueur, cava, splash of Guanabana Agua Fresca, guarapo

RED SANGRIA 9

Macchu Pisco, Licor 43, Malbec, blood orange

WHITE SANGRIA 9

Macchu Pisco, Licor 43, Chardonnay, white peach

TEA AND COFFEE

*** CAFÉ CUBA LIBRE 5**

Cuban coffee with steamed coconut milk and whole milk
Add a shot of spiced rum, +3

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

HOUSE-BLENDED TEA 3.5

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

CHAMOMILE 3.5

GREEN TEA 3.5

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

Items available a la carte or as part of
UNLIMITED TAPAS BRUNCH (\$29)
Available for parties up to 7 guests until 1:30 p.m.
All guests at table must participate. Two hour limit.
Please order only what you can eat on premises. No leftovers.
** not available with Unlimited Tapas brunch

PLATOS DE HUEVO
(EGG DISHES)

ONE-EYED ROPA VIEJA HASH 9.75

Shredded beef brisket stewed with tomatoes and bell peppers. Potato, boniato, maduros and corn hash. Fried egg

CRAB CAKE BENEDICT CROQUETA 8.25

Jumbo lump crabmeat and potato cake, poached egg, avocado mash. Tomato Hollandaise sauce

HUEVO ROTO 7.75

House-made double blanched French fries, crispy Spanish chorizo, poached egg. Tomato Hollandaise drizzle

HUEVO AL HORNO 6.75

Poached egg, chorizo, smoked ham, asparagus. Creole tomato sauce

FAVORITOS
(FAVORITES)

TABLA DE TRUCHA 9.5

Smoked trout salad, pickled cauliflower, radishes and okra. Cuban bread crisps.

**** BRUNCH PAELLA 12**

Crispy boneless chicken thigh, chistorra sausage, kale, poached egg and saffron long grain rice. Serrano ham chips and roasted piquillo pepper salad

CREPA DE PUERCO 8.5

Pulled leg of pork and queso añejo in an oven-roasted crepe. Corn and truffle crema, Rocoto pepper oil and herb salad

**** ARROZ CON POLLO 15**

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

POLLO Y WAFFLE 10.5

Crisp, fried boneless chicken thighs, quinoa waffle, mango salsa and dark rum-molasses syrup