

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 12.25 or 16.25

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

GUAVA BBQ RIBS 13.75 / 26

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

CEVICHE DE PESCADO 14

Hamachi-Yellowtail, organic grape tomato salad,
leche de tigre and Thai basil vinaigrette

SHRIMP CÓCTEL 14

Cuban-style shrimp cocktail.
Latino cóctel sauce and avocado

CUBAN TAMAL 9

Fresh corn masa filled with chicken,
bell peppers and cachucha chiles.
Roasted corn 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

TAPAS

(TASTING PLATES)

Combination of any two, three or four
16.75, 24, 31

ALBÓNDIGAS CUBANAS

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

CHICKEN CROQUETAS

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

PADRÓN PEPPERS

Spanish-style blistered Padrón peppers,
flaky salt and lemon mahonesa sauce

OCTOPUS A LA PARRILLA

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

MALANGA FRITTERS

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

SPINACH AND MANCHEGO BUÑUELOS

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

COCONUT CRAB FRITTERS

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

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 21.75

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

CITRUS CHICKEN 21.75

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

VISIT TO HAVANA 19.75

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 crisp 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 27.75

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

PARGO A LA PLANCHA 26

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

Host your next private event at Cuba Libre!

Email LHeister@cubalibrerestaurant.com or visit our website to complete an Event Inquiry form.

Chef-Partner Guillermo Pernot ★ Executive Chef Angel Roque



CubaLibreRestaurant.com



#CubaLibreAmigos

