

APERITIVOS

(APPETIZERS)

CUBAN CHIPS & DIPS

TROPICAL CHIPS AND A TRIO OF DIPS 9.5

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

PINEAPPLE GUACAMOLE CUBANO 7 / 11.5

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

SEASONAL FIRE-ROASTED VEGETABLES FOR TWO 19

Marinated vegetables, smoked olive oil,
herb goat cheese and grilled rustic bread
Add 9.5 per additional person

MAMÁ AMELIA'S EMPANADAS 12 or 16

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 10.5

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

CUBAN SANDWICH SPRING ROLLS 12

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

GUAVA BBQ RIBS 14.25 / 26

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

OCTOPUS A LA PARRILLA 13

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

★ SOPA Y ENSALADA ★

(SOUP & SALAD)

LEVANTA MUERTO SEAFOOD SOUP 13.75

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

BLACK BEAN SOUP 8

Traditional Cuban black bean soup
with rich authentic flavors. Sour cream and onions

JARDÍN SALAD 8

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

TAPAS

(TASTING PLATES)

Combination of any two, three or four
17, 24.5, 31

CHICKEN CROQUETAS

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

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

PLATOS FUERTES

(ENTREÉS)

★ CARNE ★

(MEAT)

VACA FRITA 25.5

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

ROPA VIEJA 24.5

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

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, sour cream and onions
★ Ensalada Mixta
★ Tropical Chips

PEKING CHICKEN 24

Organic, wood-fired Peking-style half chicken.
Black beans and white rice. Grilled broccolini,
lemongrass mojo. Chino Cubano BBQ sauce

LECHÓN ASADO 26

Slow roasted, marinated Southeast Family Farms'
Berkshire pulled pork, classic sour orange mojo.
Amarillo chile smashed yuca, black bean broth.
Vigorón slaw.

VACIO STEAK ARGENTINO 27.75

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

CHURRASCO A LA CUBANA 29.75

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

Add to any entree
★ Lobster Tail 12
★ Shrimp 8

★ WOOD-FIRED FAVORITOS ★

RIBEYE JIBARO 39.75

22 oz. salmuera-rubbed bone-in rib-eye steak.
Boniato gratin and grilled broccolini. Cuba Libre steak sauce

PLATO GAUCHO MIXED GRILL FOR TWO 70

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 35 per additional person



Items with the flame icon 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!

★ 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

SEAFOOD PAELLA 31.5

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

PARGO A LA PLANCHA 26.5

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

GRILLED VEGETABLE PAELLA 21

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

★ SIDES 6 ★

GRILLED BROCCOLINI
Lemongrass mojo

MOROS Y CRISTIANOS
Traditional black beans
and rice pilaf

YUCA FRIES
Crispy and creamy yuca.
Cilantro-caper allioli

MADUROS
Fried ripened sweet
plantains

ARROZ CON FRIJOLE
Steamed white rice and
Cuban black beans

BONIATO
Roasted garlic
boniato-potato mash

TOSTONES
Twice-fried green
plantains. Dijon-mojito

AGUACATE
Sliced fresh avocado.
Olive oil and sea salt



Host your next private event at Cuba Libre! Email JBrenna@cubalibrerestaurant.com or
visit our website to complete an Event Inquiry form.

Chef-Partner Guillermo Pernot ★ Executive Chef Kevin Couch

*The consumption of raw or partially cooked eggs, meats, fish or shellfish may increase the risk of contracting food borne illness.




CubaLibreRestaurant.com



#CubaLibreAmigos

2018FWAC-DINNER



Items with the  are hand-crafted using tropical fruits and other ingredients grilled on Cuba Libre's flaming hot, wood-fired *Latin grill*.
In case of fire... drink up!

★ BEBIDAS ★

(BEVERAGES)



MOJITOS

All mojitos are made with fresh pressed sugar cane (guarapo), lime juice, mint, and splash of soda.

MANGO 11.25 / 55

Brinley Gold Shipwreck Mango Rum

COCONUT 11.25 / 55

Don Q Coco Rum, Coco Lopez, Barrow's Intense Ginger

GRILLED PINEAPPLE 11.5 / 57.5

Don Q Cristal Rum, Licor 43, grilled pineapple puree

RASPBERRY 11.25 / 55

Tito's Handmade Vodka, raspberry puree

THE CLASSIC 10.5 / 50

Cuba Libre White Rum

PYRAT XO 12.5 / 62.5

Pyrat XO Reserve Rum

PRIMO 11.25 / 55

Don Q Añejo Rum



GRILLED WATERMELON 11.5 / 55

Brinley Gold Shipwreck Spiced Rum, fresh watermelon juice

PASSION FRUIT 11.25 / 55

Don Q Passion Fruit Rum, passion fruit puree

POMEGRANATE 11.25 / 55

Brinley Gold Shipwreck Spiced Rum, pomegranate juice

CAIPIRINHAS

Brazilian cocktail made with Cachaça, sugar and muddled limes

CLASSIC CAIPIRINHA 10

Velho Barreiro Cachaça

PINEAPPLE-BASIL 11

Velho Barreiro Cachaça, Licor 43, pineapple juice, fresh basil

GUAVA 11

Licor Beirao, guava

HOUSE-MADE INFUSION 11

Seasonal fruits, herbs and spices steeped in Velho Barreiro Cachaça

SANGRIA

House-made with wine, chopped fruit, fresh purees and Peruvian Pisco

ROJA 9.5

Macchu Pisco, Licor 43, Malbec, blood orange



BLANCO WITH GRILLED SEASONAL FRUIT 9.5

Macchu Pisco, Licor 43, Chardonnay, white peach, grilled seasonal fruits

HALF PITCHER: 25

PITCHER: 39

PISCO

South American brandy-like liquor

PISCO SOUR 10.5

Macchu Pisco, orange juice, lime juice, egg whites, sugar

CHILCANO 10.5

Macchu Pisco, hibiscus-ginger juice, lime juice, guarapo

PISCOJITO 10.5

Macchu Pisco, cucumber-ginger puree, guarapo, lime juice, mint

RUM FLIGHTS

BLACK JACK (THREE 1 OZ. POURS) 16

Featuring dark, navy style and spiced rums

Gosling Black Seal | Cruzan Black Strap | Kraken Black Spiced

CARIBBEAN STUD POKER (THREE 1 OZ. POURS) 20

Aged rums from the Caribbean

Ron Matusalem Gran Reserva, 15 Year | Zaya, 12 Year

Pyrat XO, 15 Year

Looking for something different? We have more than 90 varieties of dark, light and aged rum – ask your server for recommendations.

HAND GRAFTED COCKTAILS

RUM RUNNER 11.5

Don Q Gold Rum, Don Q 151 Rum, amaretto, black raspberry cordial, orange juice

MULE DEL SOL 10.5

Tito's Handmade Vodka, muddled cucumber and basil, lime juice, Barrow's Intense Ginger

MUERTOS VIVIENTES 13.25

Don Q Cristal, Gold, Añejo and 151 Rums, falernum, pineapple juice, lime juice, lemon juice, guarapo

BANANA CREAM FIZZ 10.75

Brinley Gold Shipwreck Vanilla and Spiced Rums, coconut cream, crème de banana, club soda

STORMY PYRAT 10.25

Pyrat XO Rum, lime juice, Barrow's Intense Ginger

PATRÓN MANGO MARGARITA 11.75

Patrón Silver Tequila, Patrón Citronge Mango Liqueur, mango puree, lime juice

BLANCO BAY 10.75

Brinley Gold Shipwreck Spiced Rum, Tito's Handmade Vodka, Kahlua, cream

SECOND STREET 75 11.25

Macchu Pisco, simple syrup, lemon juice, sparkling wine

PARADISE RUM PUNCH 11.25

Don Q Gold Rum, Don Q Coco Rum, Licor 43, falernum, pineapple juice, orange juice, lime juice, coconut milk, guarapo, Angostura bitters

HOUSE CUBA LIBRE 10.25

Don Q Añejo Rum, Coca-Cola, lime

COCONUT CUBA LIBRE 10

Don Q Coco Rum, Coca-Cola, lime

PALOMA AHUMADA 11.25

Pelotón de la Muerte Mezcal, grilled jalapeño honey syrup, St. Elder natural elderflower liqueur, fresh Ruby Red grapefruit juice, club soda

BEER

Featured brews hailing from north and south of the border

SOUTH

CORONA 6.5
CORONA LIGHT 6.5
DOS EQUIS LAGER 6
MODELO NEGRA 6.5
PRESIDENTE 6

NORTH

COORS LIGHT 5.5
HEINEKEN 6.5
KALIBER N.A. 5.5
MILLER LITE 5.5

RED

CABERNET, Alamos, Argentina 10
MALBEC, Alamos, Argentina 10
PINOT NOIR, Trapiche Oak Cask, Argentina 10
TANNAT, Garzón, Uruguay 11
RIOJA, Faustino, Spain 10

WINE

PREMIUM

ALBARIÑO, Garzón, Uruguay, Single Vineyard, 2016 15
CABERNET SAUVIGNON, Cakebread Cellars, Napa Valley, 2014 27
MALBEC-CABERNET BLEND, Vistalba Corte A, Mendoza, 2012 23

WHITE

RIESLING, Cono Sur, Chile 9
ALBARIÑO, Garzón, Uruguay 11
PINK MOSCATO, Beringer, California 8.5
SAUVIGNON BLANC, Garzón, Uruguay 10.5
PINOT GRIGIO, Argento, Argentina 10.5