

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

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

GUAVA BBQ RIBS 14.25 / 26

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

SHRIMP CÓCTEL 14

Cuban-style shrimp cocktail.

Latino cóctel sauce and avocado

CUBAN TAMAL 9.5

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

★ 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

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.

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

(ENTRÉES)

★ 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

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 22

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, sour cream and onions
★ Ensalada Mixta
★ Tropical Chips

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 25.5

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

CHURRASCO A LA CUBANA 29.5

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

RIBEYE JIBARO 36.75

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

Add grilled shrimp to any entree 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 A LA PLANCHA 26

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

SEAFOOD PAELLA 31.5

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

PLATO GAUCHO MIXED GRILL 66

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 33 per additional person

★ SIDES 6 ★

GRILLED BROCCOLINI

Lemongrass mojo

ARROZ CON FRIJOLE

Steamed white rice and Cuban black beans

MOROS Y CRISTIANOS

Traditional black beans and rice pilaf

BONIATO

Roasted garlic boniato-potato mash

AGUACATE

Sliced fresh avocado. Olive oil, sea salt

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

Chef-Partner Guillermo Pernot ★ Executive Chef Bobby Lopez



CubaLibreRestaurant.com



#CubaLibreAmigos



2018FWPHL-DINNER

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

★ BEBIDAS ★

(BEVERAGES)



MOJITOS

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

MANGO 11 / 55

Brinley Gold Shipwreck Mango Rum

COCONUT 10.5 / 52.5

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

GRILLED PINEAPPLE 11 / 55

Don Q Cristal Rum, Licor 43, grilled pineapple puree

RASPBERRY 11.5 / 57.5

Tito's Handmade Vodka, raspberry puree

THE CLASSIC 10 / 50

Cuba Libre White Rum

PYRAT XO 12.5 / 62.5

Pyrat XO Reserve Rum

PRIMO 12 / 60

Don Q Añejo Rum

SANDITO (Watermelon) 10.5 / 52.5

Brinley Gold Shipwreck Spiced Rum, fresh watermelon juice

PASSION FRUIT 10.5 / 52.5

Don Q Passion Fruit Rum, passion fruit puree

POMEGRANATE 10.5 / 52.5

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 10.5

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 9.5

Macchu Pisco, Licor 43, Chardonnay, white peach

HALF PITCHER: 25

PITCHER: 39

PISCO

South American brandy-like liquor

PISCO SOUR 9.5

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

CHILCANO 10

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

PISCOJITO 10.5

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

RUM FLIGHTS

TASTE OF THE ISLANDS (THREE 1 OZ. POURS) 17

Island hop with our hand-picked Caribbean rums. Classic styles with flavors of brown sugar, molasses, fruit and spice.

Appleton Estate Signature | Chairman's Reserve Gold Rum | Don Q Añejo

AGED RESERVE (THREE 1 OZ. POURS) 20

Similar to fine whiskey, aging can bring out unique and complex flavors in rum. Ideal for sipping and relaxing.

Atlantico Private Cask | Appleton Estate Signature | Clément VSOP

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

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

BANANA CREAM FIZZ 10.5

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

STORMY PYRAT 10

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

PATRÓN MANGO MARGARITA 11.5

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

BLANCO BAY 10.5

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

SECOND STREET 75 11

Macchu Pisco, simple syrup, lemon juice, sparkling wine

PARADISE RUM PUNCH 11

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

Don Q Añejo Rum, Coca-Cola, lime

COCONUT CUBA LIBRE 9.5

Don Q Coco Rum, Coca-Cola, lime

BEER

Featured brews hailing from north and south of the border

SOUTH

CORONA 7
MODELO NEGRA 7
MODELO ESPECIAL 7
PRESIDENTE 6.5

NORTH

HEINEKEN 7
MILLER LITE 6
KALIBER NON-ALCOHOLIC 5.5

WINE

RED

TEMPRANILLO, Trenalos, Spain 11/41
CABERNET, The Crusher, California 12.5/50
MALBEC, Nieto Senetier, Argentina 12.5/50
PINOT NOIR, Portillo, Argentina 11/39
TANNAT, Garzón, Uruguay 12/48

WHITE

ALBARIÑO, Garzón, Uruguay 12/48
SAUVIGNON BLANC, Garzón, Uruguay 11/41
VINHO VERDE, Conde Villar, Portugal 10/38
TORRONTÉS, Callia, Argentina 11/41
PINOT GRIGIO, Argento, Argentina 11/41