



## LUNCH MENU

### “Catedral”

\$22 PER PERSON

### Appetizers

*Guests will choose one on-site at the event*

#### **Black Bean Soup**

Traditional Cuban black bean soup with rich authentic flavors

#### **Mamá Amelia’s Empanadas**

**Del Campo:** Pulled pork, roasted poblano and charred tomatoes

**De la Casa:** Hand chopped chicken, corn and Jack cheese  
Aji-sour cream dipping sauce

#### **Pineapple Guacamole Cubano**

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice and extra virgin olive oil. Crisp plantain chips

### Platos Fuertes

*Please select three from which your guests may choose*

#### **“Cobbano” Salad**

Roasted pulled pork, sweet plantain salpicón, hearts of palm, grape tomatoes, avocado, bacon, Cabrales cheese, hard-boiled egg, scallions. Watercress and baby spinach.  
Light mustard vinaigrette

#### **Pargo a La Plancha**

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

#### **Naked Frita Salad**

All natural Black Angus skirt steak burger, watercress, baby spinach, romaine, grape tomato, Kalamata olives, red onions and shoestring fries. Red wine vinaigrette

#### **Levanta Muerto Seafood Soup**

Seafood soup that will “raise the dead,” with shrimp, bay scallops, crabmeat and mussels. Coconut milk fortified “Chino-Cubano” broth. Truffle oil

#### **Visit to Havana**

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 and tropical chips

### Dessert

*Guests are served the same dessert course.*

*Our pastry chef’s selection of favorite desserts, displayed in mini portions so you can try them all!*

*The consumption of raw or partially cooked eggs, meat, fish or shellfish may increase the risk of contracting food borne illness. 21% service fee and all state and local taxes will be added to all food and beverage.*

*Banquet & Group Sales | Megan Jaurigue | 215.627.0666 | MJaurigue@CubaLibreRestaurant.com*



## LUNCH MENU

### **"Monumento"**

\$25 PER PERSON

#### **First Wave**

*Served Family Style*

#### **Tropical Chips and a Trio of Dips**

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

#### **Pineapple Guacamole Cubano**

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice and extra virgin olive oil.

#### **Second Wave**

*Served Family Style*

#### **Shrimp Cóctel**

Cuban-style shrimp cocktail. Latino cóctel sauce and avocado

#### **Mamá Amelia's Empanadas**

**Picadillo:** Ground beef, Manzanilla olives and raisins

**De la Casa:** Hand chopped chicken, corn and Jack cheese  
Aji-sour cream dipping sauce

#### **Pollo Frito "Chicharrones" Salad**

Crisp, fried boneless chicken, Napa cabbage, romaine lettuce, organic grape tomatoes, red onion and homemade Persian pickles. Goat cheese ranch dressing.

#### **Spanish Coca Flatbread**

Crispy flatbread, grilled zucchini, Portobello mushrooms, onions, roasted Piquillo peppers, eggplant, tomato. Tetilla cheese

#### **Ropa Vieja**

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

#### **Dessert**

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## LUNCH MENU

### “Capitolio”

\$29 PER PERSON

#### Tapas

*Small Tasting Plates Served Family Style | Please choose four*

#### **Pineapple Guacamole Cubano**

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice and extra virgin olive oil

#### **Malanga Fritters**

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

#### **Coconut Crab Fritters**

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

#### **Shrimp Cóctel**

Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa

#### **Spinach and Manchego Buñuelos**

Manchego cheese and spinach puffs with goat cheese-ranch sauce and organic olive oil

#### **Tostones**

Twice-fried crisp green plantains. Dijon-mojo dipping sauce

#### Platos Fuertes

*Please select three from which your guests may choose*

#### **El Cubano**

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

#### **Levanta Muerto Seafood Soup**

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

#### **Ropa Vieja**

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

#### **“Cobbano” Salad**

Roasted pulled pork, sweet plantain salpicón, hearts of palm, grape tomatoes, avocado, bacon, Cabrales cheese, hard-boiled egg, scallions. Watercress and baby spinach. Light mustard vinaigrette

#### **Naked Frita Salad**

All natural Black Angus skirt steak burger, watercress, baby spinach, romaine, grape tomato, Kalamata olives, red onions and shoestring fries. Red wine vinaigrette

#### **Spanish Coca Flatbread**

Crispy flatbread, grilled zucchini, Portobello mushrooms, onions, roasted Piquillo peppers, eggplant, tomato. Tetilla cheese *Vegan option available*

#### Dessert

*Our pastry chef's selection of favorite desserts, displayed in mini portions so you can try them all!*

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**Tropical Brunch, Plated**  
\$27 PER PERSON

**Appetizers**

*Served family style*

**First Wave**

**Homemade Latin Pastries**

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

**Pineapple Guacamole Cubano**

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil. Crispy plantain chips

**Spinach and Manchego Buñuelos**

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

**Tabla de Trucha**

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

**Coconut Crab Fritters**

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

**Shrimp Cóctel**

Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa

**Second Wave**

*Guests will choose one at the event*

**Pollo y Waffle**

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

**Banana Quinoa Waffle**

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

**French Toast a la Cubana**

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

**Panqueques**

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

**Levanta Muerto Seafood Soup**

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

**Dessert**

**Pastry Chef's Favorites**

*Our pastry chef's selection of favorite desserts, displayed in mini portions so you can try them all!*

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## TROPICAL BRUNCH BUFFET

\$24 PER PERSON

### Agua Fresca

Refreshing non-alcoholic beverages made with fruits, guarapo and a splash of water.  
Your choice from our selection of tropical flavors  
*One glass per person*

### Coffee and Tea

Brewed coffee, decaffeinated coffee and a selection of assorted teas

### Homemade Latin Pastries

*Served family style*

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

### Entrées

*Please choose four*

#### **Pineapple Guacamole Cubano**

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice and extra virgin olive oil. Crispy plantain chips

#### **French Toast a la Cubana**

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

#### **Huevo al Horno**

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

#### **Brunch Paella**

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

#### **Banana Quinoa Waffle**

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

#### **Chorizo-Potato Frittata**

Chorizo sausage and roasted potatoes in a Spanish style omelet.  
Sour cream and Monterey Jack cheese

#### **Panqueques**

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

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