# CUBA LIBRE RESTAURANT & RUM BAR

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### 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

★PIO PIO PIO★

(CHICKEN)

15

CHICKEN CROQUETAS SALAD

Abuela's creamy roasted chicken croquettes, romaine,

grape tomatoes, red onion, seedless cucumber.

Roasted cachucha pepper allioli

MAMÁ AMELIA'S EMPANADA

Hand-chopped chicken, corn, Jack cheese.

Aji-sour cream dipping sauce

CHICKEN A LA PLANCHA

Cuban marinated boneless chicken breast "a la plancha."

White rice and mango-passion fruit sweet and sour sauce

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# 🗢 SOPAS Y ENSALADAS 💬

(SOUPS AND SALADS)

#### 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

#### "COBBANO" SALAD 14.5

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. Vegetarian option available

#### POLLO FRITO "CHICHARRONES" SALAD 12.5

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

#### NAKED FRITA SALAD 12

Any Frita burger, shoestring fries and one topping. Watercress, baby spinach, romaine, grape tomato, Kalamata olives, red onions. Red wine vinaigrette

# 🔊 RÁPIDO LUNGH A THREE-COURSE LUNCH. ALL SERVED AT ONCE!

#### ★VEGETARIANO★ (VEGETARIAN)

14

#### **BLACK BEAN SOUP** Traditional Cuban black bean soup with

rich authentic flavors. Sour cream and onions

#### JARDÍN SALAD

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

#### SPANISH COCA FLATBREAD

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

# ★DEL MAR★

(SEAFOOD) 17.5

### 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

#### SHRIMP CÓCTEL Cuban-style shrimp cocktail.

Latino cóctel sauce and avocado

#### PARGO A LA PLANCHA

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

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	CHOOSE YOUR BURGER	CHOOSE YOUR TOPPINGS	PAIR IT WITH A BATIDO \$6
	BEEF AND PORK CHORIZO Traditional Frita sauce	GRATIS SLICED HOMEMADE PICKLES	Tropical milkshakes made with fresh fruit, whole milk and Franklin Fountain ice cream
EAT *A* FRIM	BEEF (ORGANIC, GRASS-FED) Cuba Libre steak sauce	LETTUCE TOMATO	FLAVORS: MANGO
	TURKEY (HOUSE BLEND) Yellow mustard relish	<sup>\$</sup> 1 EACH PROVOLONE, SWISS OR CHEDDAR PINEAPPLE GUACAMOLE CUBANO	GUANÁBANA PASSION FRUIT
Cuban-style burger, shoestring fries,	BLACK BEAN AND MUSHROOM Cachucha pepper relish	SLICED AVOCADO FRIED EGG	
shoestring mes, King's Hawaiian ® roll	TUNA	BACON	CHOCOLATE
	Lemon mahonesa	GRILLED PORTOBELLO MUSHROOMS GRILLED ONIONS	VANILLA Add a shot of dark rum for \$3



(BEVERAGES)

#### VACIO STEAK ARGENTINO 21

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

#### **ROPA VIEJA** 19

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

#### PARGO A LA PLANCHA 19

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

#### ARROZ CON POLLO 16

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

#### EL CUBANO 15.25

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

## VISIT TO HAVANA 14

Half of our El Cubano sandwich, black bean soup with sour cream and onions, ensalada mixta, and tropical chips

# NO-JITOS 4.5 / 22.5

Hand-crafted, non-alcoholic mojitos with guarapo, fresh lime juice, mint and a splash of soda FLAVORS: Classic, mango, watermelon, passion fruit, pineapple, pomegranate or raspberry

## LIMONADA ROSA 3.5

Fresh-squeezed lemonade with berries and guarapo

## ★TEA AND COFFEE★

#### CAFÉ CUBA LIBRE 5

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

#### TROPICAL BLEND TEA (AVAILABLE HOT OR ICED) 4

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

#### CAFÉ AMERICANO 3

Fresh brewed coffee

CAFÉ HELADO 4 Iced coffee, brewed for 24 hours. Condensed milk and coconut foam

> CAFÉ CON LECHE 4 Cuban coffee and steamed milk

CAFÉ MOCHA 4 Cuban coffee fused with traditional Mexican chocolate, topped with whipped cream

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

CubaLibreRestaurant.com

Chef-Partner Guillermo Pernot ★ Executive Chef Bobby Lopez

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



fyo #CubaLibreAmigos

2018FWPHL-LUNCH

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

THE CLASSIC 10 / 50

Cuba Libre White Rum

PYRAT X0 12.5 / 62.5

Pyrat XO Reserve Rum

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

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



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



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

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



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 | Clèment VSOP

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

# HAND GRAFTED GOGKTAI

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

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

#### 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

# 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

#### 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

# WINE

#### WHITE

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

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RED

TEMPRANILLO, Trencalos, Spain 11/41

PINOT NOIR, Portillo, Argentina 11/39

TANNAT, Garzón, Uruguay 12/48

CABERNET, The Crusher, California 12.5/50

MALBEC, Nieto Senetier, Argentina 12.5/50