

CHEF'S TASTING MENU

★ 15 TASTES ★ *of Cuba*

APPETIZERS

PRESSED CUBAN BREAD AND MANGO BUTTER

TROPICAL CHIPS & TRIO OF DIPS

Plantain and malanga chips.

Black bean hummus, roasted cauliflower hummus
with curried onions, Cuba Libre salsa

SHRIMP CÓCTEL

Cuban style shrimp cocktail.

Latino cóctel sauce and avocado

MAMÁ AMELIA'S EMPANADA DE LA CASA

Hand chopped chicken, corn, sweet peppers and Jack
cheese. Aji sour cream dipping sauce

GUAVA BBQ RIB

Cuba Libre's award-winning pork rib,
slow cooked and glazed with guava BBQ sauce.

Pickled pineapple, sliced pickles

MALANGA FRITTERS

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

ENTREES

CHURRASCO A LA CUBANA

Grilled skirt steak, parsley, lemon and onion sauce.

SHRIMP CON MOJO

Pan-seared citrus marinated jumbo shrimp,
onions, peppers, garlic, crisped yuca.

Cilantro-lime mojo sauce.

ROPA VIEJA

Shredded beef brisket stewed with tomatoes,
bell peppers, onions, red wine.

SIDE DISHES

MOROS Y CRISTIANOS

Traditional black beans and rice pilaf

MADUROS

Fried ripened sweet plantains

DESSERTS

TRES LECHES

Vanilla sponge cake soaked in three milks.

Mocha mousse

CUBAN FLAN

A traditional Cuban dessert of vanilla custard.
Candied mango and papaya salad. Vanilla cookie

\$42.95