

# 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 12.25 or 16.25

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

(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

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 onion

★ 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 27.75

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

## CRISPY PORK PATA 62

48-hour slow-cooked Berkshire pork shank.  
Grilled seasonal vegetables and Moros y Cristianos. Citrus pan reduction  
Limited quantity available

## 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 FRIJOLAS

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 and 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 [SKonstandt@cubalibrerestaurant.com](mailto:SKonstandt@cubalibrerestaurant.com) or visit our website to complete an Event Inquiry form.

Chef-Partner Guillermo Pernot ★ Executive Chef Angel Roque



CubaLibreRestaurant.com



#CubaLibreAmigos



2018SSDC-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 11.5 / 57.5**  
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 10.5 / 52.5**  
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) 12 / 60**  
Brinley Gold Shipwreck Rum,  
fresh watermelon juice

**PASSION FRUIT 11 / 55**  
Don Q Passion Fruit Rum, passion fruit puree

**POMEGRANATE 11 / 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 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

**TOUR OF THE DARK SIDE OF RUM (THREE 1 OZ. POURS) 16**  
Tasting flight of dark rums for those that prefer flavors of molasses and cocoa.  
**Cruzan Black Strap | Coruba Dark Rum | Ron Miel**

**KIRK AND SWEENEY (THREE 1 OZ. POURS) 20**  
Named after a wooden rum running schooner that shipped spirits from the Caribbean to America during prohibition. Distillery based in the Dominican Republic.  
**Kirk and Sweeney 12 Yr | Kirk and Sweeney 18 Yr | Kirk and Sweeney 23 Yr**

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 10**  
Don Q Coco Rum, Coca-Cola, lime

## BEER

Featured brews hailing from north and south of the border

### SOUTH

CORONA 6.5  
XINGU BLACK 7  
DOS EQUIS LAGER 6  
MODELO NEGRA 6  
PRESIDENTE 6  
IMPERIAL 6.25  
MODELO ESPECIAL 6

### NORTH

HEINEKEN 6  
NON-ALCOHOLIC BEER 6  
MILLER LITE 5  
SEASONAL SELECTION 7  
LAGUNITAS IPA 7

## WINE

### RED

TANNAT. Garzón, Uruguay 11.5  
PINOT NOIR, El Portillo, Argentina 10  
TEMPRANILLO, Numanthia Termes, Spain 14  
MALBEC, Diseño, Argentina 11.5

### WHITE

PINOT GRIGIO, Argento, Argentina 11.5  
WHITE BLEND, Alandra, Portugal, 9  
ALBARIÑO, Garzón, Uruguay 11.5  
SAUVIGNON BLANC, Garzón, Uruguay 11.5