



LUNCH MENU

Catedral™

\$27.00 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.

Crispy 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 | Samantha Konstandt | 202.408.1600 | SKonstandt@CubaLibreRestaurant.com



LUNCH MENU

"Monumento"

\$32.00 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

Ceviche de Pescado

Hamachi-Yellowtail, organic-grape tomato salad, Leche de tigre and Thai basil vinaigrette

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”

\$35.00 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

Ceviche de Pescado

Hamachi-Yellowtail, organic grape tomato salad, Leche de tigre and Thai basil vinaigrette

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 chile dipping sauce

Shrimp Cóctel

Cuban style shrimp cocktail. Latino cóctel 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
\$29.95

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

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

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