

Magical

**\$40 PER PERSON
3 COURSES**



Dining

APERITIVOS | APPETIZERS

(Choose One)

Pineapple Guacamole Cubano (V, VG, GF)

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

Mamá Amelia's Empanadas

Choose 2 (any combination)

Served with aji-sour cream dipping sauce

Picadillo: Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins

De la Casa: Chopped chicken, corn, Jack cheese

Croquetas

Basket of traditional ham & cheese and creamy chicken croquetas. Mustard BBQ and dijon-garlic mojo

Shrimp Cóctel (GF)

Cuban style shrimp cocktail. Latino cóctel and avocado salsa

Garbanzos Fritos

Chickpeas sauteed in slab bacon, Spanish chorizo, bell peppers and tomato sauce. Cuban bread croutons, citrus-arugula salad

Black Bean Soup (V, VG, GF)

Traditional Cuban black bean soup with rich authentic flavors. Cachucha relish

Jardín Salad (V, GF)

Baby arugula, spinach, romaine, organic grape tomatoes, Kalamata olives, red onions, crumbled cotija cheese, red wine vinaigrette

POSTRES | DESSERT

(Choose One)

Cuban Flan (V, GF without cookie)

A traditional Cuban dessert of vanilla custard. Dulce de leche, whipped cream and vanilla cookie

Mami Totty's Arroz con Leche (V, GF without cookie)

Classic Cuban rice pudding recipe handed down from founding Chef Pernot's mother-in-law, fresh whipped cream, candied macadamia nuts, vanilla cookie

Tres Leches Cake (V)

Vanilla sponge cake soaked in three milks, mocha mousse, fresh whipped cream

PLATOS FUERTES | ENTREES

(Choose One)

Lamb Ropa Vieja (GF)

Shredded lamb legs braised with tomatoes, bell peppers, onions, red wine sauce. Mint and herb salad. Steamed white rice

Pollo Asado (GF without sauce)

Citrus marinated, grilled double chicken breast, roasted garlic mash potatoes, grilled broccolini, mango-passion fruit gravy

Cobia con Camarones (GF)

Pan seared black king fish and baby shrimp in tomato, garlic and basil sofrito. Quinoa and black bean salad

Masitas de Puerco Fritas (GF)

Tender chunks of pork slowly roasted in Spanish style sauce, sautéed onions, mojo, white rice, black beans, tostones

Paella Vegetarian (V, VG, GF)

Roasted crimini and shiitake mushrooms, roasted garlic, baby spinach, garbanzo beans, grilled broccolini, long grain saffron rice

UPGRADES & ENHANCEMENTS

Add to any Entrée

Lobster tail +\$12

Grilled shrimp +\$8.50

V = Vegetarian

VG = Vegan

GF = Gluten Free

A 3% surcharge is added to all checks to help offset fast-rising expenses. This fee is not a service charge or gratuity. Thank you for supporting independent restaurants! A 20% Large Party Gratuity automatically added for parties of 10 or more.

*Price does not include drinks, tax, or gratuity

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★ RESTAURANT & RUM BAR ★