

# HAPPY NEW YEAR

## *Dinner Specials*

### BEBIDAS

**Champagne Mojito 12**  
Cuba Libre white rum, guarapo, fresh lime juice, champagne, hierba buena

**Half Pitcher 35**  
**Full Pitcher 60**

### BUBBLES

Sparkling Wine by the Bottle

**Poema Brut Cava 35**  
**Luc Belaire Rare Rose 70**  
**Moet & Chandon Imperial 125**

### APERITIVO

**Pulpo a la Parrilla 15**  
Grilled marinated octopus leg with papas bravas, smoked paprika, and fresh parsley. Saffron allioli

### PLATOS FUERTES

**Salmón 30**  
Crispy skin Atlantic salmon fillet, lemon scented Basmati rice, toasted cashews and grilled asparagus. Whole grain mustard cream sauce

**Mar y Tierra 42**  
Grilled beef tenderloin and chimichurri marinated lobster tail, wild mushroom Bomba rice risotto. Rioja red wine sauce

# CUBA LIBRE.

★ RESTAURANT & RUM BAR ★

2801 Pacific Avenue  
Atlantic City, NJ 08401

(609) 348-6700  
cubalibrerestaurant.com

## APERITIVOS {APPETIZERS}

### PINEAPPLE GUACAMOLE

**CUBANO (v) 10 | 15**

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

### CRAB GUACAMOLE 19.5

Blue crab meat, avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil, plantain chips

### BLACK BEAN SOUP (v) 9

Rich and slow-simmered flavors, red onions, sour cream

### LEVANTA MUERTO SEAFOOD SOUP 14.50

"Raise the Dead" soup with a rich Chino-Cubano broth. Shrimp, Baja bay scallops, crabmeat, mussels, coconut milk, truffle oil

### JARDÍN SALAD (v) 12

Watercress, baby spinach, romaine, organic grape tomatoes, Kalamata olives, red onions, marinated queso blanco, boniato chips, red wine vinaigrette

### SHRIMP COCTEL 16.5

Cuban style shrimp cocktail. Latino cóctel and avocado salsa.

### TUNA CEVICHE\* 16

Marinated yellowfin tuna, house pickled cucumbers, seaweed, avocado, toasted Macadamia nuts, pumpkin seed oil vinaigrette

### BARRIO CHINO CHICKEN WINGS 15.5

A pound of award-winning Asian BBQ glazed wings. Pickled pineapple, sweet chili dipping sauce

### SPINACH AND MANCHEGO BUÑUELOS (v) 12.5

Manchego cheese and spinach fritters, goat cheese crema, organic olive oil

### MAMÁ AMELIA'S EMPANADAS 15.5

(2 per order) Served with aji-sour cream  
Beef Picadillo

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

Chicken De la Casa

Hand-chopped chicken, corn, Jack cheese

**WELCOME  
BACK**  
WE'VE MISSED YOU

PLEASE SOCIAL DISTANCE

WEAR YOUR MASK WHEN NOT AT  
YOUR TABLE

KEEP YOUR MASK ON WHEN SPEAKING  
TO YOUR SERVER

**WE'RE ALL IN THIS TOGETHER!**

Muchas Gracias



(v) = Vegetarian

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

Exec Chef Kevin Couch | Chef Partner Guillermo Pernot

## PLATOS (ENTREES) FOR TWO

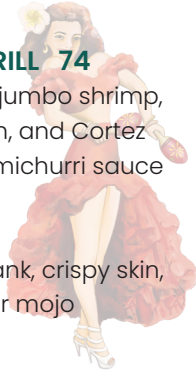
{WITH CHOICE OF 2 SIDES}

### PLATO GAUCHO MIXED GRILL 74

Skirt steak, Maine lobster tail, jumbo shrimp, free range grilled half chicken, and Cortez chorizo sausage, parsley chimichurri sauce

### CUBAN ROAST PORK 49

Slow roasted Sakura pork shank, crispy skin, sour orange, onion and caper mojo



## SIDES

### ARROZ CON FRIJOLES (v) 7

Steamed white rice and black beans

### AGUACATE (v) 7

Half an avocado, olive oil and sea salt

### BONIATO (v) 7

Roasted garlic boniato-potato mash

### YUCA FRIES (v) 7

Crispy and creamy yuca, cilantro-caper allioli

### TOSTONES HAWAIANOS (v) 7

Twice-fried green Hawaiian plantains, Dijon-mojo

### MADUROS (v) 7

Fried ripened sweet plantains

## PLATOS FUERTES {ENTREES}

### ARROZ CON POLLO 25

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

### ROPA VIEJA 26.75

Braised, shredded and stewed beef brisket, tomatoes, bell peppers, onions, red wine, white rice, maduros

### PICADILLO A LA CUBANA 22.5

Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins, garlic, plum tomatoes, onion, bell peppers, white rice, maduros

### POLLO ASADO 27.5

Roasted half chicken, all-natural, free range, sour orange sauce "Rancho Y Luna" style, black beans, white rice

### CHURRASCO A LA CUBANA 33

Grilled skirt steak, parsley, lemon, and onion sauce, roasted garlic boniato-potato mash, watercress salad, red wine vinaigrette

### CAMARONES ENCHILADOS 29

Jumbo shrimp sauteed in Cuba Libre enchilado tomato, culantro sauce, white rice, maduros

### PEZ COBIA 30

Pan roasted Black Kingfish, sweet shrimp, Baja bay scallops, crabmeat, mussels, coconut milk Chino-Cubano broth, green mango escabeche, white rice

### VISIT TO HAVANA 20

Ybor City Style pressed Cuban sandwich with sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Yellow mustard-pickle relish. Served with sides of Black Bean Soup, House Salad and Tropical Chips

## PAELLAS

### PAELLA MARINERA 35

Jumbo shrimp, Maine lobster tail, mussels, squid, Baja Bay scallops, claw crabmeat, saffron long grain rice, roasted piquillo pepper salad

### PAELLA VEGETARIANA (v) 24

Baby spinach, "Soyrizo", wild mushrooms, garbanzo beans, saffron long grain rice, asparagus and grilled artichoke hearts salad

### PAELLA MIXTA 27

Traditional combination of shrimp, chicken, Cortez chorizo, smoked ham, green peas, saffron rice, asparagus and watercress salad

# HANDCRAFTED COCKTAILS

## CAIPIRINHA 10.5

Classic Brazilian cocktail made with Velho Barreiro Cachaça, sugar and muddled limes

## PATRON AGAVE MARGARITA 12

Patrón Silver Tequila, Patrón Citronge Orange Liqueur, agave nectar, lime juice

## PARADISE RUM PUNCH 12

Don Q Gold Rum, Don Q Coco Rum, Licor 43, falernum, pineapple juice, orange juice, lime juice, coconut milk, guarapo, Angostura bitters

## GUAVA CAIPIRINHA 11

Licor Beirao, guava puree, guarapo, fresh lime juice

## STORMY PYRAT 12

Pyrat XO Rum, lime juice, Barrow's Intense Ginger

## HOUSE CUBA LIBRE 10.5

Don Q Añejo Rum, Luxardo Maraschino, Coca-Cola, lime

## RUM RUNNER 12

Don Q Gold Rum, Don Q 151 Rum, amaretto, black raspberry cordial, orange juice

# SANGRIA

GLASS 11.5

HALF PITCHER 30

PITCHER 44.5

## ROJA

Sailor Jerry Spiced Rum, Licor 43, Argento malbec, blood orange

## BLANCO

Sailor Jerry Spiced Rum, Licor 43, Argento pinot grigio, white peach

[www.cubalibrerestaurant.com](http://www.cubalibrerestaurant.com)

# NOJITOS

ALL THE MOJITO FLAVOR  
BUT NONE OF THE RUM  
GLASS 4.5 | PITCHER 30  
(NON-ALCOHOLIC)

## CLASSIC

Our most tastefully balanced mojito, equally sweet and tart

## MANGO

Sweet and golden

## PASSION FRUIT

Tart and sassy

# MOJITOS

ALL MOJITOS ARE MADE WITH FRESH PRESSED SUGAR CANE (GUARAPO), LIME JUICE, MINT AND A SPLASH OF SODA

SWEET

## MANGO 11.5 | 57.5

Brinley Gold Shipwreck Mango Rum

## COCONUT 11.5 | 57.5

Don Q Coco Rum, Coco Lopez, Barrow's Intense Ginger

## RASPBERRY 11.5 | 57.5

Tito's Handmade Vodka, raspberry purée

★

## CLASSIC ★ 10.5 | 52.5

Cuba Libre White Rum

## PYRAT XO 12.5 | 62.5

Pyrat XO Reserve Rum

## PRIMO 12 | 60

Don Q Añejo Rum

## PATRON 13 | 65

Patrón Silver Tequila

## PASSION FRUIT 11 | 55

Don q passion fruit rum, passion fruit purée

TART

## POMEGRANATE 11.5 | 57.5

Brinley Gold Shipwreck Spiced Rum, pomegranate juice



★ EQUALLY SWEET & TART

# RUM FLIGHTS

THREE 1 OZ. POURS

## BLACK JACK 16

Featuring dark, navy style and spiced rums

Gosling Black Seal  
Cruzan Black Strap  
Kraken Black Spiced

## CARIBBEAN STUD POKER 20

Aged rums from the Caribbean

Ron Matusalem Gran Reserva  
15 Year Zaya  
12 Year Pyrat XO

## SUGAR, SMOKE & SPICE 18

Aged rums from the Caribbean

Don Q Añejo  
Pyrat XO, 15 Year  
Cruzan Black Strap

WE HAVE MORE THAN 90 VARIETIES  
OF DARK, LIGHT AND AGED RUM. ASK  
YOUR SERVER FOR RECOMMENDATIONS



## WINE

### PREMIUM WINE

**ALBARIÑO**, Garzón, Uruguay, Single  
Vineyard, 2016 15

**CABERNET SAUVIGNON**, Cakebread Cellars,  
Napa Valley, 2014 27

**MALBEC-CABERNET BLEND**, Vistalba Corte A,  
Mendoza, 2012, 23

### RED

**PINOT NOIR**, Trapiche Oak Cask,  
Argentina, 10 | 35

**RIOJA**, Faustino, Spain, 10.5 | 37

**CABERNET**, Alamos, Argentina, 11 | 39

**MALBEC**, Argento, Argentina, 11 | 44

**TANNAT**, Garzón, Uruguay, 12 | 43

**MALBEC BLEND**, Clos de los Siete,  
Argentina, 15 | 53

### ROSÉ

**PINOT NOIR ROSÉ**, Garzón, Uruguay, 12 | 48

### WHITE

**PINK MOSCATO**, Beringer, California, 8.5 | 32

**RIESLING**, Covey Run, Washington, 9 | 32

**ALBARIÑO**, Garzón, Uruguay, 10.5 | 37

**SAUVIGNON BLANC**, Garzón, Uruguay, 10.5 | 37

**PINOT GRIGIO**, Argento, Argentina, 10.5 | 37

## BEER

NON-ALCOHOLIC BEER 5.5

COORS LIGHT 5.5

CORONA 6.5

CORONA LIGHT 6.5

DOS EQUIS LAGER 6

HEINEKEN 6.5

MILLER LITE 5

MODELO NEGRA 6.5

PRESIDENTE 6

## TEA AND COFFEE

TROPICAL BLEND HOT TEA 4

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

CAFÉ AMERICANO 3

Fresh brewed micro-sourced coffee  
(Guatemala) notes of caramel,  
pumpkin spice, roasted peanuts

CAFÉ CUBA LIBRE 5

Double shot, traditional Cuban style,  
raw sugar, steamed coconut milk  
and whole milk. Add shot of rum +3

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## DESSERT MENU

### TRES LECHES CAKE

Vanilla sponge cake soaked in three milks. Mocha mousse

### CUBAN FLAN

A traditional dessert of vanilla custard, dulce de leche, whipped cream and vanilla cookie

### CHURROS CON CHOCOLATE

Crispy cinnamon-sugar dusted fried dough, chocolate dipping sauce

### MAMI TOTTY'S ARROZ CON LECHE

Classic Cuban rice pudding, recipe handed down from Chef Pernot's mother-in-law. Whipped cream and vanilla cookie



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## CHILDREN'S MEAL 12.95

**Available for children 10 & under.**  
**All meals come with an 8 oz kids cup (choice of juice, milk or soda) and choice of dessert.**

### MAMÁ AMELIA'S EMPANADAS

(2 per order)

Served with aji-sour cream

**Beef Picadillo**

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

**Chicken De la Casa**

Hand-chopped chicken, corn, Jack cheese

### PICADILLO A LA CUBANA

Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins, garlic, plum tomatoes, onion, bell peppers. Served with white rice and maduros

### POLLO ASADO

All natural-free range roasted quarter chicken. Sour orange sauce. Served with black beans and white rice

### CHURRASCO BURGER

A quarter pound skirt steak burger, lettuce, tomato on toasted King's Hawaiian Roll®. Served with shoestring fries

### CHICKEN TENDERS

Cornflake crusted chicken tenders. Shoestring fries

### CUBAN SANDWICH

Half a Ybor City Style pressed Cuban sandwich with sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Yellow mustard-pickle relish. Served with plantain chips and Cuba Libre salsa or shoestring fries

### ARROZ CON POLLO

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

**CHOICE OF: TRES LECHES CAKE, CHURROS CON CHOCOLATE, MAMI TOTTY RICE PUDDING, OR CUBAN FLAN**