



AC Restaurant Week 2020 Dinner \$35.20

APERITIVOS

(Choose one)

BLACK BEAN SOUP (V)

Rich and slow simmered flavors, red onions and sour cream



CRAB AND CORN FUNDIDO

Lump crabmeat, fire roasted corn, aged cheddar and queso crema dip.
Romesco drizzle and blue corn chips

MAMÁ AMELIA'S EMPANADAS

Choose two

Served with aji-sour cream dipping sauce

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

De la Casa: Hand-chopped chicken, corn, Jack cheese

Del Campo: Pulled pork, roasted poblano, charred tomatoes

JARDIN SALAD (V)

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

TUNA CEVICHE

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

PLATOS FUERTES

(Choose one)

ROPA VIEJA

Classic Cuban shredded beef brisket stewed with tomatoes, bell peppers, onions and red wine.
Maduros and steamed white rice

SALMON A LA PLANCHA

Fillet of North Atlantic salmon bronzed with honey-mango glaze, coconut-basmati rice, candied cashews Tamarind-lemongrass sauce



CHULETA DE CERDO "PORTERHOUSE"

Wood fired 12oz pork porterhouse chop, sweet potato mash, grilled asparagus, and pineapple salsa

POLLO SOLAR

Lime-garlic marinated chicken breast, caramelized shallots and steamed kale, black bean croqueta and mango sweet and sour gravy



GRILLED VEGETABLE PAELLA (V)

Broccolini, zucchini, cauliflower, leeks, eggplant, wild mushrooms, artichoke hearts, saffron long grain rice. Asparagus and roasted piquillo pepper salad

POSTRES

Pastry Chef's Favorites, a sampler of both desserts


MAMI TOTTY'S ARROZ CON LECHE

A classic Cuban rice pudding recipe handed down from Chef Pernot's mother-in-law. Coconut macaroon

CUBAN FLAN

A traditional Cuban dessert of vanilla custard
Whipped cream

(V) Vegetarian

Items with the  are prepared in the most authentically Cuban way, a la parrilla, on Cuba Libre's flaming hot, wood-fired Latin grill. In case of fire... eat up!