

RESTAURANT WEEK

35 PER PERSON

APERITIVOS (STARTER)

Please choose one

Black Bean Soup (V)

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

Shrimp Cóctel

Cuban style shrimp cocktail, latino cóctel and avocado salsa.

Barrio Chino Chicken Wings

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

Pineapple Guacamole Cubano

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

Jardín Salad (V)

Watercress, baby spinach, romaine, grape tomato, Kalamata olives, red onions and marinated queso blanco. Red wine vinaigrette and boniato chips

PLATOS FUERTES (MAIN)

Please choose one

Ropa Vieja

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

Pollo Asado

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

Paella Vegetariana (V)

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

Camarones Enchilados

Jumbo Shrimp in Cuba Libre enchilado and culantro sauce. White rice and maduros.

POSTRES (DESSERT)

Tres Leches Cake

Vanilla sponge cake soaked in three milks. Mocha mousse.

CUBA LIBRE.

★ RESTAURANT & RUM BAR ★

801 9th St. NW Suite A
Washington, DC 20001

(202) 408-1600
cubalibrerestaurant.com

APERITIVOS {APPETIZERS}

PINEAPPLE GUACAMOLE

CUBANO (v) 10.5 | 15.5

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

CRAB GUACAMOLE 20

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

BLACK BEAN SOUP (v) 10

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

LEVANTA MUERTO SEAFOOD SOUP 15

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

JARDÍN SALAD (v) 11

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

SHRIMP COCTEL 16

Cuban style shrimp cocktail. Latino cóctel and avocado salsa.

TUNA CEVICHE* 16.5

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

BARRIO CHINO CHICKEN WINGS 16.5

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

(2 per order) Served with aji-sour cream sauce
Beef Picadillo
Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins
Chicken De la Casa
Hand-chopped chicken, corn, Jack cheese

COMIDA TRADICIONAL

CUBAN DINNER FOR TWO 80

APERITIVOS (ALL 3 INCLUDED)

PINEAPPLE GUACAMOLE CUBANO
BLACK BEAN SOUP
CAMARONES (SHRIMP) ENCHILADOS

PLATO FUERTE

CUBAN ROAST PORK

Slow roasted Sakura pork shank, crispy skin, sour orange onions and capers mojo. Roasted garlic boniato-potato mash

POSTRES (CHOOSE TWO)

TRES LECHEs CAKE
CUBAN FLAN
CHURROS CON CHOCOLATE
MAMI TOTTY RICE PUDDING

Modifications or substitution are not offered. This dinner is designed for even numbers of guests.



(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 Angel Roque | Chef Partner Guillermo Pernot

PLATOS (ENTREES) FOR TWO

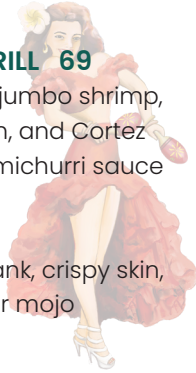
{WITH CHOICE OF 2 SIDES}

PLATO GAUCHO MIXED GRILL 69

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

CUBAN ROAST PORK 53

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



SIDES

ARROZ CON FRIJOLES (v) 8

Steamed white rice and black beans

AGUACATE (v) 8

Half an avocado, olive oil and sea salt

BONIATO (v) 8

Roasted garlic boniato-potato mash

YUCA FRIES (v) 8

Crispy and creamy yuca, cilantro-caper allioli

TOSTONES HAWAIANOS (v) 8

Twice-fried green Hawaiian plantains, Dijon-mojo

MADUROS (v) 8

Fried ripened sweet plantains

PLATOS FUERTES {ENTREES}

ARROZ CON POLLO 26.5

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

ROPA VIEJA 27

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

PICADILLO A LA CUBANA 23

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

POLLO ASADO 28

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 29.5

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) 23

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

PAELLA MIXTA 28

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

MOJITOS

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

SWEET

MANGO 12 | 60

Brinley Gold Shipwreck Mango Rum

COCONUT 12 | 60

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

RASPBERRY 12 | 60

Tito's Handmade Vodka, raspberry purée

CUCUMBER GIN 12 | 60

Gin, cucumber

CLASSIC ★ 11.5 | 57.5

Cuba Libre White Rum

CHERRY LIME 12 | 60

Bacardi lime, cherry vodka

PRIMO 13 | 65

Don Q Añejo Rum

PATRON 13.5 | 67.5

Patrón Silver Tequila

PASSION FRUIT 12 | 60

Don q passion fruit rum, passion fruit purée

POMEGRANATE 12 | 60

Brinley Gold Shipwreck Spiced Rum, pomegranate juice

TART



★ EQUALLY SWEET & TART

HANDCRAFTED COCKTAILS

CAIPIRINHA 11

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

INFUSION CAIPIRINHA 12.5

Seasonal fruits, herbs and spices steeped in Velho Barreiro Cachaça

WHISKEY SOUR 13

Scotch or Whisky, lime juice, granulated sugar, egg white, orange bitters

HOUSE CUBA LIBRE 11

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

RUM RUNNER 13

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

PATRON AGAVE MARGARITA 13

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

CAIPIROSKA 12

Ultimate Vodka, muddled limes, limes juice, guarapo

PARADISE RUM PUNCH 13.5

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

SANGRIA

GLASS 12

HALF PITCHER 32

PITCHER 53

ROJA

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

BLANCO

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

ROSÉ

White and dark rum, vodka, orange liquor, dry rose, white grape, pomegranate, lemon juice

www.cubalibrerestaurant.com

RUM FLIGHTS

THREE 1 OZ. POURS

TOUR OF THE DARK SIDE OF RUM 18

Tasting flight for those that prefer flavors of molasses and cocoa

Cruzan Black Strap
Kraken Dark Spiced Rum
Ron Miel

KIRK AND SWEENEY 22

Named after a wooden rum running schooner that shipped spirits from the Caribbean to America during prohibition.

Kirk and Sweeney 12 Yr
Kirk and Sweeney 18 Yr
Kirk and Sweeney 23 Yr

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



WINE

RED

TANNAT 12 | 46

Garzón, Uruguay

PINOT NOIR 11 | 39

El Portillo, Argentina

TEMPRANILLO 14 | 50

Numantheria Termes, Spain

MALBEC 11 | 44

Argento, Argentina

MALBEC BLEND 11 | 46

Clos de los Siete, Argentina

ROSÉ

PINOT NOIR ROSÉ 12 | 48

Garzón, Uruguay

WHITE

PINOT GRIGIO 11 | 39

Argento, Argentina

WHITE BLEND 10 | 35

Alandra, Portugal

ALBARIÑO 12 | 46

Garzón, Uruguay

SAUVIGNON BLANC 12 | 46

Garzón, Uruguay

BEER

NON-ALCOHOLIC BEER 6

CORONA 7.5

DOS EQUIS LAGER 7.5

HEINEKEN 7

IMPERIAL 7

LAGUNITAS IPA 7.5

MEDELLA 7

MODELO NEGRA 7

MODELO ESPECIAL 7.5

POLAR 7

PRESIDENTE 7

TEA AND COFFEE

TROPICAL BLEND HOT TEA 4.5

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

CAFÉ AMERICANO 4.5

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

CAFÉ CUBA LIBRE 7

Double shot, traditional Cuban style, raw sugar, steamed coconut milk and whole milk. Add shot of rum +4

RUM FLIGHTS

EXECUTIVE RUM CLUB 35 THREE 1 OZ. POURS

Cienfuegos

Ophimus 21 yr
Angostura 1824
Leblon

Azucar

Zacapa 23 yr
Barbancourt 15 yr
Abuelo 7 yr

Siboney

Santa Teresa 1796
Tiki Lovers
Trois Riviere

Habaguanex

Flor de Cana 12 yr
Plantation XO
Don Q Vermouth Cask

Exec Pick

Allow our rum expert to curate a custom flight

El Padrino

Buchanan 12 yr
Hennessy Privilege
Don Q Gran Anejo

Don Q VIP

Don Q Gran Anejo
Don Q Vermouth Cask
Don Q Spice Oak

Plantations

Plantation XO
Plantation Trinidad
Plantation Jamaica

Closer to Home

Vizaya No 21 cask
Bacardi 8 yr
Matusalen 15 yr

RUM BOUTIQUE 25 THREE 1 OZ. POURS

USA

Papa Pilar
Prichard
Blue Dyer

Panama

Cana Brava 7 yr
Abuelo 12 yr
Nativo 15 yr

Colombia

Ron Marquez 8 yr
Ron Medellin 12 yr
Aguardiente

Dominican Republic

Ron Barcelo
Atlantico Private Cask
Ron Matusalen 15 yr

Boutique Pick

Allow our rum expert to curate a custom flight

Jamaica

Coruba
Appleton VS
Dr Bird

Costa Rica

Centenario 7 yr
Centenario 12 yr
Centenario 20 yr

Puerto Rico

Bacardi 8 yr
Ron Del Barrilito
Don Q Gran Anejo

Taste of DC

Cotton & Reed White
Cotton & Reed Gold
Cotton & Reed Spice

K & S

Kirk & Sweeney 12 yr
Kirk & Sweeney 18 yr
Kirk & Sweeney 23 yr

STAFF PICKS 20 THREE 1 OZ. POURS

Numero Uno

Avua Amburana
Cruzan State Light
Flor de Cana 7 yr

Numero Dos

Tiki Lover Pineapple
Centenario 7 yr
Matusalen 15 yr

Numero Tres

Brugal Anejo
Blackwell
Smith & Cross

Numero Cuatro

Old Port
Cruzan Single Barrel
Wray Nephew

Dark Side

Cruzan Black Strap
Kraken
Ron Miel

Rhum

Rhum JM
Rhum Neisson
Trois Riviere



CUBA LIBRE.

★ RESTAURANT & RUM BAR ★

DESSERT MENU

TRES LECHES CAKE 8

Vanilla sponge cake soaked in three milks. Mocha mousse

CUBAN FLAN 8

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

CHURROS CON CHOCOLATE 8

Crispy cinnamon-sugar dusted fried dough, chocolate dipping sauce

MAMI TOTTY'S ARROZ CON LECHE 8

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



CUBA LIBRE.

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CHILDREN'S MEAL 13.95

Available for children 10 & under

All meals come with an 8 oz kids cup (choice of juice, milk or soda) and choice of dessert.

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

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 sweet chili sauce 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

CHICKEN TENDERS

Cornflake crusted chicken tenders. with shoestring fries

CHOICE OF DESSERT:

TRES LECHE CAKE

CHURROS CON CHOCOLATE

MAMI TOTTY RICE PUDDING

CUBAN FLAN