

STREATERY SPECIALS

STARTERS

PAN TOSTADO 10

Charcoal grilled artisan rustic bread and trio of spreads:

- Signature mango butter
- Herb-whipped goat cheese
- Olive oil, pork chicharrones, garlic, and parsley

OCTOPUS AL CARBÓN 17

Charcoal grilled marinated Spanish octopus leg, grilled fingerlings potatoes, herb vinaigrette and Romesco sauce

ENTREES

GUAVA BBQ RIBS 27

Slow-cooked baby back ribs, guava BBQ sauce glaze. Steamed yuca and onion and chicharrón mojo. Green mango, red onions escabeche salad

COCKTAILS

CAZADORES AGAVE MARGARITA 12

Cazadores Silver Tequila, Patron orange liquor, agave, lime juice

SUNBURN 11

Bacardi Superior Rum, Brinley Vanilla Rum, banana liquor, coconut cream, pineapple juice, Bacardi Black Float

BACARDI CHERRY LIME MOJITO 11.50

Smirnoff Cherry Vodka, Bacardi Lime Rum, guarapo, lime juice

BACARDI BLACK AND COLA 11

Bacardi Black, Pepsi, lime

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) 9.5 | 14

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

CRAB GUACAMOLE 19

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 13.75

"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 15

Cuban style shrimp cocktail. Latino cóctel and avocado salsa.

TUNA CEVICHE* 15.5

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) 11

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

MAMÁ AMELIA'S EMPANADAS 13.5

(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

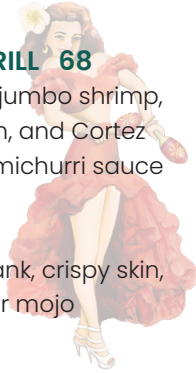
{WITH CHOICE OF 2 SIDES}

PLATO GAUCHO MIXED GRILL 68

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

CUBAN ROAST PORK 52

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 25.5

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

PICADILLO A LA CUBANA 22

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

POLLO ASADO 27

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

CHURRASCO A LA CUBANA 32

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

CAMARONES ENCHILADOS 28

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

PEZ COBIA 28.5

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

VISIT TO HAVANA 19.75

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 34

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

PAELLA VEGETARIANA (v) 21

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

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

POMEGRANATE 11.5 | 57.5

Brinley Gold Shipwreck Spiced Rum, pomegranate juice

TART



★ EQUALLY SWEET & TART

HANDCRAFTED COCKTAILS

CAIPIRINHA 10.5

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

INFUSION CAIPIRINHA 11.5

Seasonal fruits, herbs and spices steeped in Velho Barreiro Cachaça Caipiroska 11 Ultimate Vodka, muddled limes, limes juice, guarapo

STORMY PYRAT 12

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

PARADISE RUM PUNCH 13

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

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

SUNBURN 11

Bacardi Superior, Brinley vanilla rum, banana liquor, coconut cream, pineapple juice, Cartavio dark rum float

PATRON AGAVE MARGARITA 12

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

CAIPIROSKA 11

Ultimate Vodka, muddled limes, limes juice, guarapo

SANGRIA

GLASS 11.5

HALF PITCHER 30

PITCHER 50

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, Cointreau, dry rose, white grape, pomegranate, lemon juice

www.cubalibrerestaurant.com

RUM FLIGHTS

THREE 1 OZ. POURS

TOUR OF THE DARK SIDE OF RUM 16

Tasting flight for those that prefer flavors of molasses and cocoa

Cruzan Black Strap
Kraken Dark Spiced Rum
Ron Miel

KIRK AND SWEENEY 20

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

DOS EQUIS LAGER 7

HEINEKEN 7

IMPERIAL 7

LAGUNITAS IPA 7

MEDELLA 7

MODELO NEGRA 7

MODELO ESPECIAL 7

POLAR 7

PRESIDENTE 7

TEA AND COFFEE

TROPICAL BLEND HOT TEA 4

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

CAFÉ AMERICANO 4

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

CAFÉ CUBA LIBRE 6

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

RUM FLIGHTS

EXECUTIVE RUM CLUB 35 THREE 1 OZ. POURS

Cienfuegos

Abuelo 30 yr
Angostura 1824
Leblon

Azucar

Zacapa 23 yr
Barbancourt 15 yr
Chairman's Rsrv

Siboney

Centenario 20 yr
Tiki Lovers
Trois Riviere

Habaguanex

Flor de Cana 18 yr
Plantation XO
Don Q Vermouth Cask

El Padrino

Johnny Walker Blue
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 Barbados

Compay

Mount Gay Eclipse
Mount Gay Black Barrel
Mount Gay XO

RUM BOUTIQUE 20 THREE 1 OZ. POURS

USA

Papa Pilar
Prichard
Blue Dyer

Panama

Cana Brava 7 yr
Abuelo 12 yr
Nativo 20 yr

Colombia

Ron Marquez 8 yr
Ron Medellin 12 yr
Aguardiente

Dominican Republic

Ron Barcelo
Atlantico Private Cask
Ron Matusalen 15 yr

Nicaragua

Flor de Cana 7 yr
Flor de Cana 12 yr
Flor de Cana 18 yr

Jamaica

Coruba
Appleton VS
Dr Bird

Venezuela

Diplomatico Ex Rsrv
Pampero
Santa Teresa 1796

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 16 THREE 1 OZ. POURS

Numero Uno

Arehucas Light
Cruzan Light
El Dorado 15 yr

Numero Dos

Banks
Centenario 7 yr
Zaya 16 yr

Numero Tres

Brugal Anejo
Blackwell
Smith & Cross

Numero Cuatro

Old Port
Saint James
Wray Nephew

Dark Side

Cruzan Black Strap
Kraken
Ron Miel



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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



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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