

NEW YEAR'S EVE 2022

BOTTLES & TAPAS

3 Course Light Tapas Menu: Includes all items in each course below

FIRST COURSE

Tropical Chips and Trio of Dips (V)

Plantain and malanga chips. Black bean hummus, Haitian eggplant salad and Cuba Libre salsa

Spinach and Manchego Buñuelos (V)

Manchego cheese and spinach puffs. Goat cheese-ranch sauce and organic olive oil

Vacio Crostini

Chimichurri Argentino and Manchego cheese

SECOND COURSE

Frituras de Bacalao

Cod fritters, avocado salsa, shaved red onions and fresh herb salad. Cachucha allioli

Mama Amelia's Empanada

De la Casa: Hand-chopped chicken, corn, Jack cheese. Aji-sour cream dipping sauce

Costillitas de Cordero

Pistachio-crusting lamb chops. Salsa criolla

THIRD COURSE

Majarete de Coquito

Fresh sweet corn, coconut milk and Havana Club Rum custard. Rum-soaked lady fingers and coconut chips

Churros con Chocolate

Crispy cinnamon-sugar dusted dough, dark chocolate-orange dipping sauce

V = Vegetarian

CUBA LIBRE®

★ RESTAURANT & RUM BAR ★

Fort Lauderdale