

# CUBA LIBRE.

★ RESTAURANT & RUM BAR ★

800 E Las Olas Blvd  
Fort Lauderdale, FL 33301

(954) 314-6500  
CubaLibreRestaurant.com

## APERITIVOS {APPETIZERS}

### MANGO BUTTER AND PRESSED BREAD 4

First round is on us!

### TROPICAL CHIPS AND TRIO OF DIPS (v) 11

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

### 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 23.5

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

### BLACK BEAN SOUP (v) 10

Traditional Cuban black bean soup with rich authentic flavors. Sour cream and onions

### LEVANTA MUERTO SEAFOOD SOUP 15.5

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

### GARLIC SHRIMP (v) 16.5

Shrimp, garlic, lemon, smoked paprika, olive oil, grilled artisan bread

### BOLITAS DE YUCA (v) 10

Mozzarella and queso fresco stuffed yuca fritters, lemon mayonnaise sauce

### SPINACH AND MANCHEGO BUÑUELOS (v) 12

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

### JARDÍN SALAD (v) 12.5

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

### 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

## CEVICHEs

### TUNA CEVICHE NIKKIE\* 16.5

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

### SHRIMP CÓCTEL 16

Cuban style shrimp cocktail. Latino cóctel and avocado salsa

## PLATOS FOR TWO

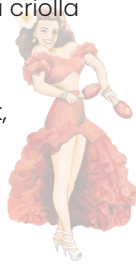
{WITH CHOICE OF 2 SIDES}

### PLATO GAUCHO (v) 78

A sizzling platter of all-natural Black Angus skirt steak, Maine lobster tail, jumbo shrimp, free range grilled half chicken, Cortez chorizo sausage. Parsley chimichurri sauce, salsa criolla

### CUBAN ROAST PORK 55

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



## SIDES

### ARROZ CON FRIJOLÉS (v) 8

Steamed white rice and Cuban black beans

### AGUACATE (v) 8

Half an avocado. olive oil and sea salt

### MOROS Y CRISTIANOS 8

Traditional black beans and rice pilaf

### BONIATO (v) 8

Roasted garlic boniato-potato mash

### YUCA 8

Steamed yuca and onion. Chicharrón mojo

### YUCA FRIES (v) 8

Crispy and creamy yuca. cilantro-caper allioli

### TOSTONES HAWAIIANOS (v) 8

Twice-fried green Hawaiian plantains. Dijon-mojito

### MADUROS (v) 8

Fried ripened sweet plantains

## PLATOS FUERTES {ENTREES}

### ROPA VIEJA 27.5

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

### RIBEYE JIBARO (v) 64

22oz Salmuera rubbed bone in rib-eye steak, grilled fingerlings potatoes and watercress salad and red wine vinaigrette

### VACIO STEAK ARGENTINO (v) 31

Salmuera-marinated, grilled all-natural bavette steak, Moros y Cristianos rice pilaf, Hawaiian tostones, pickled okra, parsley chimichurri

### PICADILLO A LA CUBANA 23

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

### CHURRASCO A LA CUBANA (v)

8oz 35 | 16oz 64

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

### ARROZ CON POLLO 25.5

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

### POLLO ASADO (v) 28

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

### PEZ COBIA 31

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

### CAMARONES ENCHILADOS 28

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

### VISIT TO HAVANA 21.5

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) 25

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

### PAELLA MIXTA 28

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

🔥 = wood-fired grill and oven  
"Parrilla de Leña"  
(does not indicate spicy)

(v) = Vegetarian

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

Executive Chef: Anibal Suarez  
Chef-Partner: Guillermo Pernot

# MOJITOS

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

SWEET

## MANGO 11.5 | 57.5

Bacardi Mango rum

## GRILLED PINEAPPLE 12 | 60

Cuba Libre White rum, Licor 43, grilled pineapple purée

## SANDITO 11.5 | 57.5

Bacardi Spiced rum, fresh squeezed watermelon

## JALAPEÑO-SANDITO 11.5 | 57.5

Bacardi Spiced rum, fresh squeezed watermelon, jalapeño extract

## COCONUT 12 | 60

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

## MOTITO 11.5 | 57.5

Tito's Handmade vodka, raspberry purée

## ★ CLASSIC ★ 11 | 55

Cuba Libre White rum

## HAVANA 12 | 60

Havana Club Añejo Clasico rum

## PRIMO 13 | 65

Don Q Reserva 7 rum

## PATRÓN 13.5 | 67.5

Patrón Silver tequila

## PASSION FRUIT 12 | 60

Don Q passion fruit rum, passion fruit purée

TART

## POMEGRANATE 11.5 | 57.5

Bacardi Spiced rum, pomegranate juice

★ EQUALLY SWEET & TART



## HANDCRAFTED COCKTAILS

### SUNBURN 12

Bacardi Spiced rum, Bacardi Coconut rum, banana liquor, pineapple juice, grenadine

### PATRÓN AGAVE MARGARITA 13.5

Patrón Silver tequila, Patrón Citrónge Orange Liqueur, agave nectar, lime juice

### PARADISE RUM PUNCH 13

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

### PALOMA 12

Patrón Reposado tequila, Licor 43, fresh squeezed grapefruit juice

### HOUSE CUBA LIBRE 10.5

Don Q Reserva 7 year rum, Luxardo Maraschino, Coca-Cola, lime

### FREDO'S BANANA DAQUIRI 12

Havana Club Añejo Blanco Rum, banana liqueur, guarapo, lime, pineapple juice, nutmeg

### R&R OLD FASHIONED 12

High West Double Rye whiskey, Bacardi Añejo Cuatro rum, sweet vermouth, Angostura bitters

### CARAJILLO 12

Licor 43, Tito's Handmade vodka, espresso

### MARY PICKFORD 11

Cuba Libre White rum, pineapple juice, grenadine, maraschino liqueur

### RUM RUNNER 13

Don Q Gold rum, amaretto, black raspberry cordial, orange juice, float of Don Q 151 rum

## SANGRIA

GLASS 11.5

HALF PITCHER 30 | PITCHER 50

### ROJA

Don Q Oak Barrel Spiced rum, Licor 43, Argento malbec, blood orange

### BLANCO

Don Q Oak Barrel Spiced rum, Licor 43, Argento pinot grigio, white peach

### ROSÉ

Cuba Libre White rum, dark rum, cherry vodka, Cointreau, dry rosé, white grape, pomegranate, lemon juice



## WINE

### RED

#### TANNAT 12 | 46

Garzón, Uruguay

#### PINOT NOIR 13 | 48

60 Souls, Willamette Valley

#### CABERNET SAUVIGNON 13 | 48

Substance, Columbia Valley

#### TEMPRANILLO 12 | 46

Tridente, Spain

#### MALBEC 11 | 42

Argento, Argentina

#### RED BLEND 12 | 46

Juan Gil, Spain

### ROSÉ

#### PINOT NOIR ROSÉ 12 | 46

Garzón, Uruguay

### WHITE

#### CHARDONNAY 12 | 46

Tribute, Monterey County

#### PINOT GRIGIO 11 | 42

Argento, Argentina

#### ALBARIÑO 12 | 46

Garzón, Uruguay

#### SAUVIGNON BLANC 12 | 46

Garzón, Uruguay

#### VERDEJO 12 | 46

Shaya, Spain

## BEER

### CIGAR CITY JAI ALAI 7

### CORONA 7

### DOS EQUIS 7

### FREEDOM TOWER 7

### HEINEKEN 7

### HEINEKEN 0 (NA) 6

### MEDALLA LIGHT 7

### MICHELOB ULTRA 6

### MODELO ESPECIAL 7

### MODELO NEGRA 7

### PRESIDENTE 7

### SEASONAL SELECTION 7

## RUM FLIGHTS

THREE 1oz POURS

### EL COQUI (DON Q) 22

Gold, Reserva 7, Gran Reserva

### FACUNDO'S FLIGHT (BACARDI) 26

Añejo Cuatro, Gran Reserva Ocho, Gran Reserva Diez

### SMUGGLER'S RUN (KIRK AND SWEENEY) 28

Reserve, Grand Reserve, Reserve Superior

## CAIPIRINHAS

ALL MADE WITH CACHAÇA, GUARAPO, AND FRESH MUDDLED LIME

### CLASSIC 10.5

### CUCUMBER-JALAPEÑO 11

### STRAWBERRY-BASIL 11

### SEASONAL INFUSION 11.5



## NONALCOHOLIC BEVERAGES

### NOJITOS 6

Classic, Mango, or Passion Fruit

### LEMONADE 4.5

### SWEET TEA 4.5

### ICED TEA 4.5

### RED BULL 5.5

