

★ MAGICAL DINING MONTH ★

AUGUST 23 - SEPTEMBER 30, 2019

3 COURSES FOR \$35

APERITIVOS

APPETIZERS

(Choose One)

PINEAPPLE GUACAMOLE CUBANO

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

MALANGA FRITTERS (V)

A traditional Cuban street food of crispy taro, garlic and West Indies culantro. Tamarindo ketchup.

SPINACH AND MANCHEGO BUÑUELO (V)

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

TUNA CEVICHE*

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

MAMÁ AMELIA'S EMPANADAS

Choose two

Served with aji-sour cream dipping sauce

- ★ **Del Campo:** Pulled pork, roasted poblano, charred tomatoes, West Indian culantro
- ★ **Picadillo:** Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins
- ★ **De la Casa:** Hand-chopped chicken, corn, Jack cheese

JARDIN SALAD (V)

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

PLATOS FUERTES

ENTREES

(Choose One)

GRILLED VEGETABLE PAELLA (V)

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

PEKING CHICKEN

All natural, free-range, Peking-style half chicken, Cuban black beans, white rice, grilled broccolini, lemongrass mojo, Chino-Cubano BBQ sauce

PEZ COBIA

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

VACIO STEAK ARGENTINO

Grilled Argentine-cut bavette steak, Moros y Cristianos and tostones. Argentinean chimichurri

LECHÓN ASADO

Slow roasted, marinated Cheshire pulled pork, classic sour orange mojo. Amarillo chile smashed yuca, black bean broth. Vigorón slaw

Add to any entrée:

Lobster Tail 12

Shrimp 8

(v) VEGETARIAN

POSTRES

DESSERTS

Choose one from our Chef's selection of desserts

SANGRIA COCKTAILS

House-made with premium wines and spirits, chopped fruit and fresh purees

ROJA 11.5

Sailor Jerry Spiced Rum, Licor 43, Malbec, blood orange

BLANCO 11.5

Sailor Jerry Spiced Rum, Licor 43, Chardonnay, white peach

ROSÉ 11.5

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

HALF PITCHER: 30

PITCHER: 44.5

EVENTS

HOST YOUR NEXT CORPORATE OR SOCIAL EVENT AT CUBA LIBRE!

Cocktail Reception up to 1,000 guests

Seated dinners for 15 to 500 guests

Email Alan@cubalibrerestaurant.com

or visit our website to complete an Event Inquiry form.

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



Chef-Partner Guillermo Pernot ★ Executive Chef Jose Gonzalez

CubaLibreRestaurant.com



#CubaLibreAmigos

★ BEBIDAS ★

(BEVERAGES)

GAIPIRINHAS

Brazilian cocktail made with Cachaça, sugar and muddled limes

CLASSIC CAIPIRINHA 10.5
Velho Barreiro Cachaça

PINEAPPLE-BASIL 11
Velho Barreiro Cachaça, Licor 43, pineapple juice, fresh basil

GUAVA 11
Licor Beirao, guava

HOUSE-MADE INFUSION 11.5
Seasonal fruits, herbs and spices steeped in Velho Barreiro Cachaça

RUM FLIGHTS

EL COQUI FLIGHT (THREE 1 OZ. POURS) 18
Named after the Puerto Rican frog with a unique sound, Don Q is what islanders drink when they want to relax on the beach.
Don Q Single Barrel | Don Q Añejo | Don Q Gran Añejo

KIRK AND SWEENEY FLIGHT (THREE 1 OZ. POURS) 20
Named after a wooden rum running schooner that shipped spirits from the Caribbean to America during prohibition. Distillery based in the Dominican Republic.
Kirk and Sweeney 12 Yr | Kirk and Sweeney 18 Yr | Kirk and Sweeney 23 Yr

Looking for something different? We have more than 90 varieties of dark, light and aged rum – ask your server for recommendations.

MOJITOS

All mojitos are made with fresh pressed sugar cane (guarapo), lime juice, mint, and splash of soda.

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

VERDE 11.5 / 57.5
Ancho Reyes Verde Liqueur

GRILLED PINEAPPLE 11.5 / 57.5
Don Q Cristal Rum, Licor 43, grilled pineapple puree

RASPBERRY 11.5 / 57.5
Tito's Handmade Vodka, raspberry puree

THE CLASSIC 10.5 / 52.5
Cuba Libre White Rum

PYRAT XO 12.5 / 62.5
Pyrat XO Reserve Rum

PATRÓN 13 / 65
Patrón Silver Tequila

PRIMO 12 / 60
Don Q Añejo Rum

SANDITO (Watermelon) 11 / 55
Brinley Gold Shipwreck Spiced Rum, fresh watermelon juice

PASSION FRUIT 10.5 / 52.5
Don Q Passion Fruit Rum, passion fruit puree

POMEGRANATE 11.5 / 57.5
Brinley Gold Shipwreck Spiced Rum, pomegranate juice

HAND GRAFTED COCKTAILS

RUM RUNNER 12
Don Q Gold Rum, Don Q 15.1 Rum, amaretto, black raspberry cordial, orange juice

MULE DEL SOL 11
Tito's Handmade Vodka, muddled cucumber and basil, lime juice, Barrow's Intense Ginger

STORMY PYRAT 11
Pyrat XO Rum, lime juice, Barrow's Intense Ginger

PATRÓN AGAVE MARGARITA 12
Patrón Silver Tequila, Patrón Citrónge Orange Liqueur, agave nectar, lime juice

BLANCO BAY 11
Brinley Gold Shipwreck Spiced Rum, Tito's Handmade Vodka, Kahlua, cream

PISCO SOUR 11
Macchu Pisco, orange juice, lime juice, egg whites, sugar

R&R OLD FASHIONED 11.5
Redemption Rye, Pyrat Rum, Sweet Vermouth, bitters

PARADISE RUM PUNCH 12
Don Q Gold Rum, Don Q Coco Rum, Licor 43, falernum, pineapple juice, orange juice, lime juice, coconut milk, guarapo, Angostura bitters

HOUSE CUBA LIBRE 10.5
Don Q Añejo Rum, Luxardo Maraschino, Coca-Cola, lime

BEER

Featured brews hailing from north and south of the border

NORTH

YUENGLING 5.5
HEINEKEN 6.5
LAGUNITAS IPA 6
BUD LIGHT 5.5

MICHELOB ULTRA 5.5
KALIBER NON-ALCOHOLIC 6
STELLA ARTOIS 6.5

ANGRY ORCHARD CRISP APPLE CIDER 6.5

SOUTH

CORONA 6.5
DOS XX LAGER 6.5
MODELO NEGRA 6.5
PACIFICO 6.5

LOCAL

CIGAR CITY FLORIDA CRACKER WHITE ALE 6.5
CIGAR CITY JAI ALAI IPA 6.5
TANK BREWING CO. LA PLAYITA PILSNER 6.5
WYWOOD BREWERY LA RUBIA AMERICAN BLONDE ALE 6.5

WINE

RED

TANNAT. Garzón, Uruguay 12 / 46
PINOT NOIR. Kim Crawford, New Zealand 14 / 54

MERLOT. El Portillo, Argentina 10 / 36
MALBEC. Argento, Argentina 11 / 44

RIOJA TEMPRANILLO. Faustino, Spain 11 / 42
CABERNET. Veramonte, Chile 10.5 / 40

MALBEC BLEND. Clos de los Siete, Argentina 13 / 46

WHITE

WHITE BLEND. New Age, Argentina 10 / 37
ALBARIÑO. Garzón, Uruguay 12 / 46

PINOT GRIGIO. Argento, Argentina 11 / 43
SAUVIGNON BLANC. Garzón, Uruguay 12 / 46
CHARDONNAY. La Playa, Chile 10.5 / 33

ROSÉ

PINOT NOIR ROSE. Garzón, Uruguay 12 / 48

SPARKLING

CHAMPAGNE. Moet Imperial Split, France 30
BRUT. Segura Vudass, Spain 12