

RESTAURANT WEEK

**35 PER
PERSON**

APERITIVOS (STARTER)

Please choose one

BLACK BEAN SOUP (v)

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

TUNA CEVICHE

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

MAMÁ AMELIA'S EMPANADAS (2)

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

PINEAPPLE GUACAMOLE CUBANO (v)

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil, plantain chips (add crabmeat +4)

JARDÍN SALAD (v)

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

POSTRES (DESSERT)

Please choose one

CUBAN FLAN (v)

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

CHURROS CON CHOCOLATE (v)

Crispy cinnamon-sugar dusted fried dough, chocolate dipping sauce

MAMI TOTTY'S ARROZ CON LECHE (v)

Classic Cuban rice pudding. Whipped cream and vanilla cookie

PLATOS FUERTES (MAIN)

Please choose one

ARROZ CON POLLO

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

ROPA VIEJA

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

POLLO ASADO

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

PAELLA VEGETARIANA (v)

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

PAELLA MIXTA

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

CUBAN ROAST PORK (for two)**

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

Sides: boniato mash, Cuban black beans

** No substitutions or modifications please.

Designed for 2 or 4

(v) vegetarian

DRINK SPECIALS

HORNITOS BLOOD ORANGE MARGARITA 12

Hornitos Plata Tequila, blood orange puree, triple sec, sour mix, Tajin Rim

MAKER'S 46 MANHATTAN 14

Makers Mark 46, sweet vermouth, bitters, cherry garnish

CUBA LIBRE.

★ RESTAURANT & RUM BAR ★

10 S 2nd St.
Philadelphia, PA 19106

(215) 627-0666
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 13.50

(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 Faustino Vidal | Chef Partner Guillermo Pernot

PLATOS (ENTREES) FOR TWO

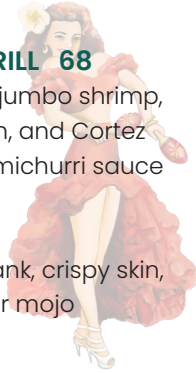
{WITH CHOICE OF 2 SIDES}

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 49

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 23

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 26

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 23

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

CUBA LIBRE®

★ RESTAURANT & RUM BAR ★

HANDCRAFTED COCKTAILS

CAIPIRINHA 10.5

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

GUAVA CAIPIRINHA 11

Licor Beirao, guava puree, guarapo, fresh lime juice

STORMY PYRAT 12

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

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 bitter

PATRON AGAVE MARGARITA 12

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

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

SANGRIA

GLASS 11.5

HALF PITCHER 30

PITCHER 44.5

ROJA

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

BLANCO

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

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

TART POMEGRANATE 11.5 | 57.5

Brinley Gold Shipwreck Spiced Rum, pomegranate juice

★ EQUALLY SWEET & TART

NOJITOS GLASS 15 | PITCHER 30

NON-ALCOHOLIC MOJITOS. CHOICE OF:

Classic, Mango, or Passion Fruit

RUM FLIGHTS

THREE 1 OZ. POURS

TASTE OF THE ISLANDS 17

Island hop with our hand-picked Caribbean rums. Classic styles with flavors of brown sugar, molasses, fruit and spice

Brugal Añejo
Don Q Añejo
Pusser's British Navy

AGED RESERVE 20

Similar to fine whiskey, aging can bring out unique and complex flavors in rum. Ideal for sipping and relaxing

Mount Gay Eclipse
Smith and Cross
Zaya Gran Reserva

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



www.cubalibrerestaurant.com

WINE

RED

MALBEC 11 | 44
Argento, Argentina

TEMPRANILLO 11 | 41
Trencalos, Spain

PINOT NOIR 11 | 39
El Portillo, Argentina

CABERNET 12.5 | 50
The Crusher, California

TANNAT 12 | 48
Garzón, Uruguay

MALBEC BLEND 15 | 53
Clos de los Siete, Argentina

ROSÉ

PINOT NOIR ROSÉ 12 | 48
Garzón, Uruguay

WHITE

ALBARIÑO 12 | 48
Garzón, Uruguay

SAUVIGNON BLANC 12 | 41
Garzón, Uruguay

VINHO VERDE 10 | 38
Garzón, Uruguay

TORRENTES 11 | 41
Callia, Argentina

PINOT GRIGIO 11 | 41
Argento, Argentina

BEER

NON-ALCOHOLIC BEER 5.5

CORONA 7

HEINEKEN 7

MILLER LITE 6

MODELO ESPECIAL 7

MODELO NEGRA 7

PRESIDENTE 6.5

YARDS PALE ALE 6.5

YEUNGLING 6.5

TEA AND COFFEE

TROPICAL BLEND HOT TEA 4

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

CAFÉ AMERICANO 3

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

CAFÉ CUBA LIBRE 5

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

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.

★ RESTAURANT & RUM BAR ★

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