



Cuba Libre Philadelphia Restaurant Week Dinner
September 15th – 27th*
\$35 Per Person

First Course
(choice of one)

PINEAPPLE GUACAMOLE CUBANO (V)

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

ABUELA'S CHICKEN CROQUETAS

Cream of roasted chicken filled croquettes. Blistered cachucha pepper allioli

MALANGA FRITTERS (V)

A traditional Cuban street food of crispy purple taro, garlic and West Indian cilantro, tamarindo ketchup.

CUBAN TAMAL

Fresh corn masa filled with chicken, bell peppers and cachucha chiles.
Roasted corn sauce.

TUNA CEVICHE

Marinated yellowfin tuna, house pickled cucumbers, seaweed, avocado and toasted macadamia nuts, pumpkin seed oil vinaigrette.

Second Course
(choice of one)

LECHÓN ASADO

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

VACIO STEAK "ARGENTINO"

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

PEKING CHICKEN

All natural-free range Peking-style half chicken. Black beans and white rice. Grilled broccolini, lemongrass mojo. Chino Cubano BBQ sauce.

PEZ COBIA

Pan roasted Black King fish, sweet shrimp, Baja bay scallops, crabmeat and mussels. Coconut milk fortified "Chino-Cubano" broth. Green mango escabeche and white rice.

PAELLA VEGETARIANA (V)

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

Third Course

TRES LECHES (V)

Vanilla sponge cake soaked in three milks, mocha mousse.

(V) VEGETARIAN

***Excludes Saturday, September 21st**