



LUNCH

Mon - Fri | 2pm-4pm
June 25th - July 10th

Picadillo A La Cubana 25

Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins, garlic, tomatoes, onion, bell peppers, fried egg, white rice, black beans, maduros

Empanadas Lunch 25

House salad and aji-sour cream dipping sauce, black beans soup.

(Choose Two)

Queso(V): Gruyere, Jack, mozzarella, sautéed onions, olive oil, thyme, oregano

Picadillo: Cienfuegos-style ground beef, potatoes, Manzanilla olives, raisins

De la Casa: Hand-chopped chicken, corn, Jack cheese

Fried Rice de "Verano" 25

Basmati rice with crispy pork belly, baby shrimp, chistorra sausage, ginger, green onions, sweet plantain & fried egg

El Cubano 25

Ybor City-style pressed Cuban sandwich with citrus-marinated pork loin, Genoa salami, ham, provolone and Swiss cheese, yellow mustard-pickle relish. Served with a cup of black bean soup, house salad and tropical chips

Burger Combo 25

10oz double-patty skirt steak burger topped with grilled Cortez chorizo, chipotle-onion marmalade, cheddar cheese, lettuce, tomato, brioche bun. Served with truffle-cotija yuca fries and house-made cilantro-caper allioli

Pan con Lechon 25

Juicy, slow-roasted pulled pork shoulder with onion mojo, maduros, and melted Swiss cheese on toasted Cuban bread. Served with a cup of black bean soup, tropical chips, Cuba Libre salsa and guacamole Cubano



CUBA LIBRE.
★ RESTAURANT & RUM BAR ★
WASHINGTON

HAVANA *Girl Dinner*

\$20 per person

Featuring fries, salad + choice of one cocktail

MONDAY – FRIDAY | 2pm – 4pm

CHOICE OF ONE COCKTAIL BELOW

TRUFFLE YUCA FRIES

Steak yuca fries, truffle oil and Cotija cheese

CÉSAR SALAD

Avocado dressing, romaine lettuce, toasted Cuban bread and Cotija cheese

+\$5 : SALMON, SHRIMP or STEAK

ESPRESSO RUMTINI

Brinley Gold Shipwreck Vanilla rum, espresso, agave nectar

MOJITO (flavors)

COCONUT

GRILLED PINEAPPLE

CREAMSICLE

MANGO

POMEGRANATE

CLASSIC

PASSION FRUIT

HAPPY HOUR

FOOD

GUACAMOLE CUBANO (v) 7

Plantain chips

YUCA FRIES (v) 7

Cilantro-caper allioli

TOSTONES (v) 7

Dijon-mojo

CROQUETAS 8

Traditional creamy chicken and ham & cheese croquetas. Mustard BBQ and Dijon-garlic mojo

BARRIO CHINO CHICKEN WINGS 8

Pickled pineapple, sweet chili dipping sauce

MAMÁ AMELIA'S EMPANADAS 8

Aji sour cream. Choice of one:

Beef Picadillo, Chicken De La Casa, Queso (v)

CHURRASCO BURGER \$10

10oz double patty skirt steak burger, chipotle-onion marmalade, cheddar cheese, lettuce, tomato, brioche bun

(v) = Vegetarian

DRINKS

CRAFT COCKTAIL 10

Rotating weekly special. Please ask your server

CLASSIC MOJITO 8

Bacardi Superior white rum, cane sugar, lime juice, mint, splash of soda

CLASSIC CAIPIRINHA 8

Velho Barreiro cachaça, cane sugar, fresh lime juice, muddled lime, sugar

SIGNATURE CUBA LIBRE 8

Don Q Reserva 7 Rum, Luxardo Maraschino, Coca-Cola, lime

SANGRIA 8

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

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

HOUSE WINE 8

Red or White. Please ask your server

BEER 6

Rotating selection

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20% large-party gratuity added for parties of 6 or more

DC-5.22.26