



LUNCH MENU

"Catedral"

\$27++ PER PERSON

Appetizer

Black Bean Soup

Traditional Cuban black bean soup with rich authentic flavors

Entrées

Guests will choose one at the event

Cobbano Salad

Roasted pulled pork, sweet plantain salpicón, hearts of palm, grape tomatoes, avocado, bacon, Cabrales cheese, hard-boiled egg, scallions. Watercress and baby spinach.
Light mustard vinaigrette

Naked Burger Salad

All natural Black Angus skirt steak burger, pickle sauce, chipotle-onion marmalade, cheddar cheese. Watercress, baby spinach, romaine, tomato, Kalamata olives, red onions. Red wine vinaigrette and boniato chips

Churrasco Burger

All natural Black Angus skirt steak burger, pickle sauce, chipotle-onion marmalade, cheddar cheese, lettuce and tomato on a Brioche roll. Boniato chips and Cuba Libre steak sauce

El Cubano

Pressed Cuban sandwich, Ybor City style. Sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Yellow mustard-pickle relish. Tropical chips and Cuba Libre salsa

Vegetable Sandwich

Roasted local vegetables with Swiss cheese and classic chimichurri mayonnaise
Grilled ciabatta roll and house fried potatoes

Dessert

Cuban Flan

A traditional Cuban dessert of vanilla custard. Dulce de leche and whipped cream. Vanilla cookie

The consumption of raw or partially cooked eggs, meat, fish or shellfish may increase the risk of contracting food borne illness. 21% service fee and all state and local taxes will be added to all food and beverage.

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LUNCH MENU

"Monumento"

\$30++ PER PERSON

Appetizers

Served family style

Tropical Chips and a Trio of Dips

Plantain and malanga chips. Black bean hummus, roasted cauliflower hummus with curried onions and Cuba Libre salsa

Shrimp Cóctel

Cuban style shrimp cocktail, Latino cóctel sauce and avocado salsa

Entrées

Guests will choose one at the event

Cuban Poke

Marinated seasonal fish, compressed watermelon and English cucumbers, pickled seaweed, avocado white rice and toasted Macadamia nuts. Pumpkin seed oil vinaigrette

Ropa Vieja

Shredded beef brisket stewed with tomatoes, bell peppers, onions, red wine. Maduros and steamed white rice

Arroz con Pollo

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

Vegetarian

A vegetarian dish is available upon request

Dessert

Tres Leches

Vanilla sponge cake soaked in three milks. Mocha mousse

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LUNCH MENU

“Reino Mágico” (Magic Kingdom)

\$38++ per person

Appetizers

Served family style

Tropical Chips and a Trio of Dips

Plantain and malanga chips. Black bean hummus, roasted cauliflower hummus with curried onions, and Cuba Libre salsa

Pineapple Guacamole Cubano

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice
Extra virgin olive oil

Salad

Guests are served the same salad course

Cuban Salad

Watercress, avocado, carrots chips and radishes. Red wine vinaigrette

Entrées

Guests will choose one at the event

Salmon a la Plancha

Honey-mango glazed salmon fillet, roasted garlic boniato-potato mash, caramelized shallots and steamed kale.
Mango-red curry sauce

Churrasco Kafta a la Cubana

All natural Black Angus grilled ground skirt steak skewers, roasted garlic boniato-potato mash and grilled broccolini, lemon and onion sauce

Citrus-Grilled Brick Chicken

Marinated semi-boneless chicken breast, roasted garlic boniato-potato mash, caramelized shallots and steamed kale. Mango sweet and sour sauce

Vegetarian

A vegetarian dish is available upon request

Dessert

Cuban Flan

A traditional Cuban dessert of vanilla custard. Dulce de leche and whipped cream. Vanilla cookie

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BANQUET LUNCH BUFFET

Customize your buffet with different a la carte options

Tropical Chips and a Trio of Dips

Plantain and malanga chips. Black bean hummus, roasted cauliflower hummus with curried onions, and Cuba Libre salsa
\$7.00++/person

Pineapple Guacamole Cubano

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil. Crispy plantain chips
\$8.00++/person

Black Bean Soup

Traditional Cuban black bean soup with rich authentic flavors
\$5.00++/person

Jardín Salad

Watercress, baby spinach, romaine, grape tomato, Kalamata olives, red onions. Red wine vinaigrette and boniato chips
\$6.00++/person

Cuba Libre's Ultimate Burger Bar

How will YOU build your burger?

A customizable "Build Your Own" sandwich station with different types of burgers, breads, sauces, cheeses and toppings, including vegetables and meats. Tropical chips and different types of fries.

Pricing is a la carte; see supplemental Burger Bar page for pricing details

Gazpacho Chicken Salad

Citrus marinated, pulled roasted chicken. Romaine, grape tomatoes, red onion, seedless cucumber, piquillo peppers and Cuban bread croutons. Gazpacho vinaigrette
\$10.00++/person

El Cubano

Classic pressed Cuban sandwich, Ybor City style. Sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Yellow mustard-pickle relish.
\$9.00++/person

Arroz con Pollo

Saffron rice, boneless chicken, green peas, Manzanilla olives, hard-boiled eggs, asparagus and roasted Piquillo peppers
\$14.00++ per person

Ropa Vieja

Shredded beef brisket stewed with tomatoes, bell peppers, onions, red wine. Maduros and steamed white rice
\$17.00++ per person

Mamá Amelia's Empanadas

Choose two

Served with aji-sour cream sauce

- ★ Del Campo: Pulled pork, roasted poblano, charred tomatoes ★
 - ★ Picadillo: Cienfuegos style ground beef, potatoes, Manzanilla olives and raisins ★
 - ★ De la Casa: Hand-chopped chicken, corn, Jack cheese ★
- \$10.00++/person

Grilled Vegetable Display

Seasonal hand selected local Florida Vegetables, marinated in balsamic and garlic
\$8.00++/person

Fantasia de Frutas

Pineapple, melon, kiwi, berries, mango and papaya. Mojito yogurt dipping sauce
\$7.00++/person

Fine Cheeses and Olives

Selection of imported cheeses, marinated olives and Spanish chorizo. Tropical chips and crackers
\$8.00++/person

Side dishes

Arroz Amarillo, Saffron long grain rice, green peas
Stir-fried cauliflower, oriental BBQ sauce
Tostones, twice-fried green plantains. Dijon-mojito dipping sauce
Maduros, fried ripened sweet plantains
\$4.00++ for each side, per person

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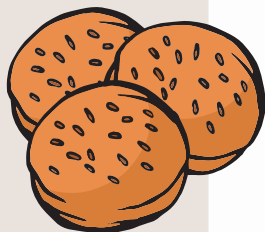
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ULTIMATE BURGER BAR

How will YOU build your burger?

A customizable "Build your Own" sandwich station with different types of burgers, breads, sauces, cheeses and toppings, including vegetables and meats, with tropical chips and different types of fries

The Burger Bar comes with the following breads and sauces:



BREADS

- ★ Ciabatta
- ★ Sesame brioche



SAUCES

- ★ BBQ
- ★ Mayonnaise
- ★ Mustards
- ★ Tamarind ketchup
- ★ Tomato ketchup
- ★ Frita sauce

Choose your burger and toppings from below.

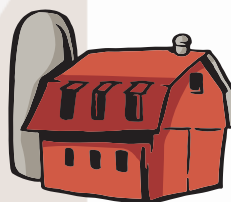
Sliced homemade pickles, lettuce and tomato are available at no cost.

Pricing is per person, per topping.



BURGERS \$7⁺⁺

- ★ House-made, coarse ground Meyer's all-natural, organic Black Angus skirt steak
- ★ Free-range ground turkey and Cuba Libre seasonings
- ★ Latino Veggie Burger, made with black beans and wild mushrooms



THE FARM \$3⁺⁺

- ★ Crispy bacon
- ★ Cuban picadillo, a Latin chili
- ★ Serrano ham
- ★ Genoa salami
- ★ Farmland smoked ham



THE GARDEN \$2⁺⁺

- ★ Guacamole
- ★ Cucumbers
- ★ Vigorón slaw
- ★ Caramelized onions
- ★ Grilled Portobello mushrooms



THE EARTH \$3⁺⁺

- ★ Yuca fries
- ★ Malanga chips
- ★ Boniato chips
- ★ Truffle French fries, cotija cheese



THE DAIRY \$2⁺⁺

- ★ Swiss cheese
- ★ Provolone cheese
- ★ Goat cheese
- ★ Cabrales blue cheese
- ★ Brie cheese

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EL CONTINENTAL

Homemade Latin Breakfast Breads

Banana bread, guava cream cheese hojaldre, crispy churro, coconut-berry muffin and chocolate-chocolate chip muffin. Mango butter, guava marmalade and dulce de leche
\$7++

Cereals and Granola

Assorted varieties of cereals and natural-whole grain granolas with a variety of yogurts and milk
\$6++

Fantasia de Frutas

Pineapple, melon, kiwi, berries, mango and papaya. Whole bananas and apples. Mojito yogurt sauce
\$7++

Bagels

Fresh bagels, selection of toppings:
Cream cheese, whipped butter, mango butter, guava marmalade and assorted jellies
\$6++

FAVORITES

French Toast a la Cubana

Vanilla custard soaked brioche bread. Maple syrup and panela soaked sweet plantains. Whipped cream
\$7++

Crab Cake Benedict Croqueta

Jumbo lump crabmeat and potato cake, poached egg, avocado mash. Tomato Hollandaise sauce
\$7++

Poached Egg

Poached eggs in a Cuban style tomato Creole sauce Shaved Manchego cheese
\$6++

Cuban Strata

Smoked ham, marinated thinly sliced roasted pork loin, Swiss cheese, Gruyere cheese, Cuban bread and egg custard casserole
\$7++

Scrambled Eggs

Fresh-fluffy sour cream scrambled eggs
\$6++

Side Dishes

Choose two
\$5++

Applewood smoked bacon

Farmland smoked ham

Farmland smoked sausages

Turkey sausage breakfast patties

Boniatto bravas

Potato and yuca hash

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