

CUBA LIBRE.

★ RESTAURANT & RUM BAR ★

\$49 per person

APPETIZERS

Served Family Style

Tropical Chips and Trio of Dips (V)

Black bean hummus, pineapple guacamole Cubano, Cuba Libre salsa, plantain and malanga chips

Croquetas

Basket of traditional ham & cheese and creamy chicken croquetas. Mustard BBQ sauce and dijon-garlic mojo

Garlic Shrimp (G)

Shrimp, garlic, lemon, smoked paprika, olive oil, grilled artisan bread

ENTREES

Choose One

Dorado

Spice rubbed, pan seared mahi mahi fillet over coconut-sesame sticky rice. Candied macadamia nuts, mango-jalapeño salsa, pickled onions, grilled broccolini

Ropa Vieja

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

Pollo Asado (G)

Citrus marinated, wood-fired grilled double chicken breast, roasted garlic mashed potatoes, grilled broccolini, mango-passion fruit gravy

Cuban Roast Pork

Citrus marinated, slow roasted pork shoulder, crispy pork belly chicharrones, onion-caper mojo, white rice, black beans, maduros

DESSERT

Choose One

Cuban Flan

Traditional Cuban dessert of vanilla custard, dulce de leche, fresh whipped cream, vanilla cookie

Arroz con Leche

Classic Cuban rice pudding recipe handed down from Chef Pernot's mother-in-law. Fresh whipped cream, vanilla cookie

(V) = Vegetarian

(G) = From wood-fired grill

A 3% surcharge is added to all checks to help offset fast-rising expenses. This fee is not a service charge or gratuity. Thank you for supporting independent restaurants!