**STREATERY SPECIALS**

**STARTERS**

**PAN TOSTADO** 10
Charcoal grilled artisan rustic bread and trio of spreads:
- Signature mango butter
- Herb-whipped goat cheese
- Olive oil, pork chicharrones, garlic, and parsley

**OCTOPUS AL CARBÓN** 17
Charcoal grilled marinated Spanish octopus leg, grilled fingerlings potatoes, herb vinaigrette and Romesco sauce

**ENTREES**

**GUAVA BBQ RIBS** 27
Slow-cooked baby back ribs, guava BBQ sauce glaze. Steamed yuca and onion and chicharrón mojo. Green mango, red onions escabeche salad

**COCKTAILS**

**CAZADORES AGAVE MARGARITA** 12
Cazadores Silver Tequila, Patron orange liquor, agave, lime juice

**SUNBURN** 11
Bacardi Superior Rum, Brinley Vanilla Rum, banana liquor, coconut cream, pineapple juice, Bacardi Black Float

**BACARDI CHERRY LIME MOJITO** 11.50
Smirnoff Cherry Vodka, Bacardi Lime Rum, guarapo, lime juice

**BACARDI BLACK AND COLA** 11
Bacardi Black, Pepsi, lime
APÉRITIVOS {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 13.5
(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 Angel Roque | 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

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, cilantro 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

SIDES

ARROZ CON FRIJORES (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
MOJITOS

ALL MOJITOS ARE MADE WITH FRESH
PRESSED SUGAR CANE (GUARAPO), LIME
JUICE, MINT AND A SPLASH OF SODA

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

POMEGRANATE 11.5 | 57.5
Brinley Gold Shipwreck Spiced Rum,
pomegranate juice

*SWEET & TART

HANDCRAFTED COCKTAILS

CAIPRINHA 10.5
Classic Brazilian cocktail made with Velho Barreiro Cachaça, sugar and muddled limes

INFUSION CAIPRINHA 11.5
Seasonal fruits, herbs and spices steeped in Velho Barreiro Cachaça
Caipiroska 11 Ultimate Vodka, muddled limes, limes juice, guarapo

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

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

SUNBURN 11
Bacardi Superior, Brinley vanilla rum, banana liquor, coconut cream,
pineapple juice, Cartavio dark rum float

PATRON AGAVE MARGARITA 12
Patrón Silver Tequila, Patrón Citronge Orange Liqueur, agave nectar,
lime juice

CAIPIROSKA 11
Ultimate Vodka, muddled limes, limes juice, guarapo

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

ROSÉ
White and dark rum, vodka,
Cointreau, dry rose, white grape,
pomegranate, lemon juice

www.cubalibrerestaurant.com
## WINE

### RED
- **TANNAT** 12 | 46
  - Garzón, Uruguay
- **PINOT NOIR** 11 | 39
  - El Portillo, Argentina
- **TEMPRANILLO** 14 | 50
  - Numanthia Termes, Spain
- **MALBEC** 11 | 44
  - Argento, Argentina
- **MALBEC BLEND** 11 | 46
  - Clos de los Siete, Argentina

### ROSÉ
- **PINOT NOIR ROSÉ** 12 | 48
  - Garzón, Uruguay

### WHITE
- **PINOT GRIGIO** 11 | 39
  - Argento, Argentina
- **WHITE BLEND** 10 | 35
  - Alandra, Portugal
- **ALBARIÑO** 12 | 46
  - Garzón, Uruguay
- **SAUVIGNON BLANC** 12 | 46
  - Garzón, Uruguay

## BEER

- **NON-ALCOHOLIC BEER** 6
- **SEASONAL SELECTION** 7
- **CORONA** 7
- **DOS EQUIS LAGER** 6
- **HEINEKEN** 7
- **IMPERIAL** 7
- **LAGUNITAS IPA** 7
- **MILLER LITE** 5
- **MODELO NEGRA** 7
- **MODELO ESPECIAL** 7
- **PRESIDENTE** 6

## 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

## RUM FLIGHTS

### THREE 1 OZ. POURS

**TOUR OF THE DARK SIDE OF RUM 16**
Tasting flight for those that prefer flavors of molasses and cocoa
- Cruzan Black Strap
- Kraken Dark Spiced Rum
- Ron Miel

**KIRK AND SWEENEY 20**
Named after a wooden rum running schooner that shipped spirits from the Caribbean to America during prohibition.
- Kirk and Sweeney 12 Yr
- Kirk and Sweeney 18 Yr
- Kirk and Sweeney 23 Yr

We have more than 90 varieties of dark, light and aged rum. Ask your server for recommendations.
## RUM FLIGHTS

### EXECUTIVE RUM CLUB 35

<table>
<thead>
<tr>
<th>Name</th>
<th>Flights</th>
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<tbody>
<tr>
<td><strong>Cienfuegos</strong></td>
<td>Abuelo 30 yr</td>
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<td>Angostura 1824</td>
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<td>Leblon</td>
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<td><strong>Azucar</strong></td>
<td>Zacapa 23 yr</td>
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<td>Barbancourt 15 yr</td>
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<td>Chairman’s Rsv</td>
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<td><strong>Siboney</strong></td>
<td>Centenario 20 yr</td>
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<td>Tiki Lovers</td>
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<td>Trois Riviere</td>
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<td><strong>Habaguanex</strong></td>
<td>Flor de Cana 18 yr</td>
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<td>Plantation XO</td>
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<td>Don Q Vermouth Cask</td>
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<td><strong>El Padrino</strong></td>
<td>Johnny Walker Blue</td>
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<td>Hennessy Privilege</td>
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<td>Don Q Gran Anejo</td>
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<td><strong>Don Q VIP</strong></td>
<td>Don Q Gran Anejo</td>
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<td></td>
<td>Don Q Vermouth Cask</td>
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<td>Don Q Spice Oak</td>
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<td><strong>Plantations</strong></td>
<td>Plantation XO</td>
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<td>Plantation Trinidad</td>
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<td>Plantation Barbados</td>
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<td><strong>Compay</strong></td>
<td>Mount Gay Eclipse</td>
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<td>Mount Gay Black Barrel</td>
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<td>Mount Gay XO</td>
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### RUM BOUTIQUE 20

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<th>Papa Pilar</th>
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<td>Prichard</td>
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<td>Blue Dyer</td>
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<td><strong>Panama</strong></td>
<td>Cana Brava 7 yr</td>
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<td></td>
<td>Abuelo 12 yr</td>
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<td>Nativo 20 yr</td>
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<td><strong>Colombia</strong></td>
<td>Ron Marquez 8 yr</td>
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<td></td>
<td>Ron Medellin 12 yr</td>
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<td>Aguardiente</td>
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<td><strong>Dominican Republic</strong></td>
<td>Ron Barcelo</td>
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<td>Atlantico Private Cask</td>
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<td>Ron Matusalen 15 yr</td>
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<td><strong>Nicaragua</strong></td>
<td>Flor de Cana 7 yr</td>
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<td>Flor de Cana 12 yr</td>
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<td>Flor de Cana 18 yr</td>
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<td><strong>Jamaica</strong></td>
<td>Coruba</td>
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<td>Appleton VS</td>
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<td>Dr Bird</td>
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<td><strong>Venezuela</strong></td>
<td>Diplomático Ex Rsv</td>
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<td>Pampero</td>
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<td>Santa Teresa 1796</td>
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<td><strong>Puerto Rico</strong></td>
<td>Bacardi 8 yr</td>
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<td>Ron Del Barrilito</td>
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<td>Don Q Gran Anejo</td>
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<td><strong>Taste of DC</strong></td>
<td>Cotton &amp; Reed White</td>
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<td>Cotton &amp; Reed Gold</td>
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<td>Cotton &amp; Reed Spice</td>
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<td>Kirk &amp; Sweeney 18 yr</td>
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<td>Kirk &amp; Sweeney 23 yr</td>
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### STAFF PICKS 16

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<tr>
<th>Numero Uno</th>
<th>Arehucas Light</th>
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<tr>
<td></td>
<td>Cruzan Light</td>
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<td>El Dorado 15 yr</td>
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<td><strong>Numero Dos</strong></td>
<td>Banks</td>
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<td>Centenario 7 yr</td>
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<td>Zaya 16 yr</td>
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<tr>
<td><strong>Numero Tres</strong></td>
<td>Brugal Anejo</td>
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<td>Blackwell</td>
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<td>Smith &amp; Cross</td>
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<td><strong>Numero Cuatro</strong></td>
<td>Old Port</td>
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<td>Saint James</td>
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<td>Wray Nephew</td>
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<td><strong>Dark Side</strong></td>
<td>Cruzan Black Strap</td>
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<td>Kraken</td>
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<td>Ron Miel</td>
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**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
### CHILDMEN'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
- CUBAN FLAN

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**CHOICE OF:**
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- CHURROS CON CHOCOLATE
- MAMI TOTTY RICE PUDDING
- CUBAN FLAN