

Cuba Libre Menus [Print Menu](#)

Lunch

Aperitivos - Appetizers

Prices from \$7 to \$12.5

Black Bean Soup

Traditional black bean soup. Grilled white corn and Jack cheese [arepitas](#).

Gazpacho a mi Manera

Chilled tomato soup garnished with Mahi-Mahi and Spanish [chorizo](#) pinchos "a la plancha". Sweet pepper, onion, cucumber and crouton ensaladita.

Ensalada del Pais

Mixed greens, arugula, julienne [jicama](#), toasted [pepitas](#) and orange supremes. Sherry de Xeres vinaigrette.

Papas Rellenas

Roasted garlic potato croquettes filled with beef [picadillo](#). Sweet and spicy [guajillo](#) pepper sauce, crispy onions and [Manchego](#) cheese crema.

Havana Ceviche Misto

A chilled cocktail of shrimp, Baja bay scallops and fresh tuna. Fresh tomato cocktail salsa. Saltine-coconut salad.

Mariquitas Latin America

Black bean hummus, [enchilado](#) salsa and garlic [mojo](#) paired with crispy plantain and [yuca](#) chips.

Chicharrones de la Casa

Crisp marinated chicken, skirt steak, pork masitas, [chorizo](#) sausage, fresh jalapeño pepper, spicy [mojo](#) picante. A habanero pepper available upon request.

Sandwiches Calientes

Prices from \$12 to \$15.5

Turkey Frita

Turkey burger, applewood smoked bacon, avocado, romaine lettuce, tomato, red onion and mustard allioli, toasted ciabatta bread. Crispy [yuca](#) fries.

El Guajirito

Thinly sliced skirt steak caramelized onions, lettuce, avocado, Roncal cheese, tomato, mayonnaise and [mojo](#) de ajo butter. Between layers of Cuban bread. Tropical chips and [enchilado](#) salsa.

Guava BBQ Rib Sandwich

Shredded guava BBQ rib meat, [Criollo](#) slaw, toasted brioche roll. Tropical chips and [enchilado](#) salsa.

El Cubano

Our famous classic Cuban pressed sandwich of slow roasted pork, garlic [mojo](#), ham, Swiss cheese, sliced pickles and brown mustard. Tropical chips and [enchilado](#) salsa.

Favoritos

Prices from \$13 to \$16.5

Chino del Mar

Chilled soft spring roll of shrimp, crab and avocado salad, cucumber, [chayote](#), watercress, candied papaya and mango. Baby mixed greens. Ponzu sauce.

Plato a la Plancha

Spanish [chorizo](#) sausage, shrimp, skirt steak and boneless chicken breast a la plancha, watercress, romaine, black olive and tomato salad, garlic [mojo](#) and jalapeño [chimichurri](#).

Coca de Lomo

Crispy flatbread topped with adobo marinated grilled pork tenderloin, grilled zucchini, portobello mushrooms, onions, peppers, eggplant, vine-ripened tomatoes, and melted [Tetilla](#) cheese.
Available as a Vegetarian option.

Milanesa de Pollo

Crispy plantain crusted chicken breast, arugula salad, polenta croutons, salsa "Gulf". Red wine vinaigrette.

Tortas de Cangrejo

Jumbo lump crab cakes, crema de [yuca](#) and blood orange [mojo](#). Baby mixed greens and coconut-date vinaigrette.

Cuban Bento

Four courses served simultaneously. Selection changes weekly.

Ensaladas

Prices from \$11 to \$13

Cobbano Salad

A Cuban twist on the traditional Cobb salad. Warm roasted pulled pork, sweet plantain salpicon, hearts of palm, grape tomatoes, avocado, bacon, [Cabrales](#) cheese, hard boiled egg and scallions. Watercress and baby spinach. Light mustard vinaigrette.

Ensalada de Pollo Rancho Luna

Sour orange marinated pulled chicken salad, Napa cabbage, romaine lettuce, sweet tomatoes, onions, cucumbers and crispy wontons. Chinita mustard dressing.

Ensalada Cesar

Crisp hearts of romaine, Cuban bread croutons, roasted red peppers, crispy chickpeas, shaved [Manchego](#). Creamy garbanzo "Caesar" dressing. Add grilled chicken breast.

Dinner

Aperitivos - Appetizers

Prices from \$8 to \$15

Papas Rellenas

Roasted garlic potato croquettes filled with beef [picadillo](#). Sweet and spicy [guajillo](#) pepper sauce, crispy onions and [Manchego](#) crema.

Chicharrones de la Casa

Crisp marinated chicken, skirt steak, pork masitas, [chorizo](#), fresh jalapeno pepper, spicy [mojo](#) picante. For the adventurous only: A habanero pepper available upon request.

Mariquitas Latin America

Black bean hummus, [enchilado](#) salsa and garlic [mojo](#) paired with thin sliced crispy plantain and [yuca](#) chips.

Havana Ceviche Misto

A chilled cocktail of shrimp, Baja bay scallops and fresh tuna. Fresh tomato cocktail salsita. Saltine-coconut salad.

Alitas de Pollo

Jumbo chicken wings, Oriental BBQ glaze and mango-ginger drizzle. Pickled carrot salad.

Arepa Rellena

Grilled white corn cake filled with short rib [Ropa Vieja](#) and mozzarella cheese. Roasted corn crema and [romesco](#) drizzle.

Chino del Mar

Chilled soft spring roll of shrimp, crab and avocado salad, cucumber, [chayote](#), watercress, candied papaya and mango. Baby mixed greens. Ponzu sauce.

Tortas de Cangrejo

Jumbo lump crab cakes, crema de [yuca](#) and blood orange [mojo](#). Young tendrels, coconut vinaigrette.

Tres Amigos

Trio of empanadas on tomatillo relish:

Beef [picadillo](#), olives and raisins

Chicken, corn and Jack cheese

Pulled pork, roasted poblano and charred tomatoes.

Baby spinach salad, goat cheese ranch dressing.

Guava BBQ Ribs

Cuba Libre's award-winning St. Louis cut pork ribs are slow cooked and glazed with guava BBQ sauce, [jicama](#)-Sambal salad. Governors, actors, athletes and a U.S. president insist this dish is a "must have." Available as an entrée.

Plato Cha Cha Cha

A sampling of Cuba Libre's aperitivos: boniato relleno, chicken [chicharrones](#), guava BBQ ribs, torticas de cangrejo and black bean hummus.

Ensaladas - Salads

Prices from \$8.5 to \$9

Ensalada del Pais

Mixed greens, arugula, julienne [jicama](#), toasted [pepitas](#) and orange supremes. Sherry de Xeres vinaigrette

Ensalada de los Favoritos

Watercress, avocado boat, sweet plantain salpicon, [Cabrales](#) cheese. Cumin-orange vinaigrette.

Cesar

Crisp hearts of romaine, Cuban bread croutons, roasted red peppers, chickpeas, shaved [Manchego](#). Creamy garbanzo "Caesar" dressing.

Sopas - Soups

Prices from \$7 to \$8.5

Black Bean Soup

Traditional black bean soup. Grilled white corn and Jack cheese [arepitas](#).

Gazpacho a mi Manera

Chilled tomato soup garnished with Mahi-Mahi and [chorizo](#) pinchos "a la plancha". Sweep pepper, onion, cucumber and crouton ensaladita.

Platos - Main Dishes

Prices from \$18.5 to \$32

Suntanned Salmon

Fillet of Chilean salmon bronzed with honey-mango glaze, giant [yuca](#) couscous, summer squash and wilted greens. Star anise tomato sauce.

Pescado de Oriente

Whole boneless fillet of Australian sea bass a la plancha, â€¢â€¢Chino-Cubanoâ€¢â€¢ fried rice and baby sprouts salad. Sweet chile-citrus and [ajinjoli](#) sauce.

Paella Nueva

A paella of pan roasted Mahi-Mahi, shrimp, clams, mussels, squid and black rice. "Mojito" salsa verde and [chipotle](#) allioli.

Camarones con Cana

Pan seared sugarcane skewered jumbo shrimp, mango BBQ glaze. Crispy Anaheim pepper stuffed with creamy quinoa, sweet potato and cheese. Roasted Cubanelle crema. Guacamole Cubano.

Tamales Vegetarianos

Two fresh corn masa tamales. One filled with wild mushrooms and black olives, the other with creamy quinoa. Red beans and roasted [calabaza](#) asopao.

El Pollo del Solar

Lime-garlic marinated chicken breast, steamed young mustard greens, black bean croqueta and mango sweet and sour gravy

Churrasco a la Cubana

Grilled skirt steak, roasted garlic mashed potatoes, parsley, lemon and onion sauce, watercress and rosemary mushroom [escabeche](#) salad.

Plato Gaucho for Two

Cuban mixed grill of the following items:

Spice rubbed New York strip steak

Herb marinated chicken breast

Skewered skirt steak

Spanish artisan [chorizo](#) sausage

Jumbo shrimp

Served with red hot onion rings and a trio of sauces, Salsa Criolla, [Chimichurri](#) and Cuba Libre steak sauce, Available for two people only.

Vaca Frita

Tender braised and crisped boneless short rib steak, [Moros y Cristianos](#), grilled red onion and pepper salad, red wine sauce.

Lechon Asado

Slow roasted marinated pork, dressed with classic sour orange [mojo](#), [yuca mofongo](#), sautéed greens and black bean broth.

Ropa Vieja

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

Arroz con Pollo

A home-style favorite of saffron rice, chicken, wild mushrooms, corn, Spanish artisan [chorizo](#) sausage, sweet peas and peppers, braised with Presidente beer. Cachucha pepper relish. Available without [chorizo](#).

Plato Cuba Libre

A sampling of traditional Cuban favorites and our signature dishes. Accompanied by classic Cuban sides: [Moros y Cristianos](#), tostones, maduros and watercress salad. Offerings change daily; ask your server

Sandwiches calientes - Sandwiches

Prices from \$12 to \$15.5

Turkey Frita

Turkey burger, applewood smoked bacon, avocado, romaine lettuce, tomato, red onion and mustard allioi, herb ciabatta bread. Crispy [yuca](#) fries.

Guava BBQ Rib Sandwich

Shredded guava BBQ rib meat, [Criollo](#) slaw, toasted brioche roll.
Tropical chips and [enchilado](#) salsa.

El Cubano

Our famous classic pressed Cuban sandwich of slow roasted pork leg, garlic [mojo](#), ham, Swiss cheese, sliced pickles and brown mustard. Tropical chips and [enchilado](#) salsa.

Platitos - Side Dishes

Prices from \$5 to \$7

Arroz con Frijoles

Black beans side by side with white rice.

Moros y Cristianos

Black beans simmered with white rice.
Traditional in Cuba and across the Caribbean

Tostones

Twice cooked green plantains served with garlic [mojo](#).

Maduros

Fried ripened plantains.

Verdura

Sauteed young mustard greens.

Arepitas

Grilled white corn and Jack cheese cakes. [Romescos](#) sauce.

Arroz Blanco

White rice.

Escabeche de Hongos

Grilled button, shiitake, Crimini mushroom and Rosemary chilled salad.

Yuca Frita

Served as fries with cilantro-caper allioli.

Mofongo de Platano

Mashed green plantains with pork chicharron.

Tropical Brunch

Entradas

Prices from \$8 to \$13

Canasta de Pan

Assorted homemade breakfast breads: warm banana bread, guava cream cheese hojaldres, crispy churros, grilled [guajillo](#) corn stick and an orange-ginger muffin. Mango butter and guava jam.

Papas Rellenas

Roasted garlic potato croquettes filled with beef [picadillo](#). Sweet and spicy [guajillo](#) pepper sauce, crispy onions and [Manchego](#) cheese crema.

Fruta Mista

Pineapple, cantaloupe, grapes, honeydew, berries and kiwi. Mojito yogurt dipping sauce.

Havana Ceviche Misto

A chilled cocktail of shrimp, Baja bay scallops and fresh tuna. Fresh tomato cocktail salsa. Saltine-coconut salad.

Guava BBQ Ribs

Cuba Libre's award-winning St. Louis cut pork ribs are slow cooked and glazed with guava BBQ sauce and [jicama](#)-Sambal salad. Governors, actors, athletes and a U.S. president insist this dish is a "must have."

Sopas

Prices from \$7 to \$8.5

Black Bean Soup

Traditional black bean soup. Grilled white corn and Jack cheese [arepitas](#).

Gazpacho a mi Manera

Chilled tomato soup garnished with Mahi-Mahi and Spanish [chorizo](#) pinchos "a la plancha". Sweet pepper, onion, cucumber and crouton ensaladita.

Huevos (eggs)

Prices from \$11 to \$15

Huevos Enchilados

Two fried eggs in [enchilado](#) sauce, grilled sweet corn [arepas](#) stuffed with cheese, black bean hummus, roasted corn salsa.

Torta de Cangrejo Benedict

Jumbo lump crabmeat and potato cakes, poached eggs, avocado mash. Tomato Hollandaise sauce.

Cuba Libre Plato Misto

Two eggs any style, two cornmeal pancakes, applewood smoked bacon, olive oil smashed potatoes, [chorizo](#), Monterey Jack cheese. Cuba Libre 5 Year rum-molasses syrup and our famous mango butter.

Huevos en Cazuela

Casserole of eggs, olive oil smashed potatoes, [chorizo](#) sausage, Monterey Jack cheese and roasted tomato [chipotle](#) salsa.

Tortilla de Chorizo con Papas

Fluffy three-egg omelette filled [chorizo](#) sausage, roasted potatoes, sour cream and Monterey Jack cheese. Arugula-tomato salad. Sherry de Xeres vinaigrette.

Tortilla de Cangrejo

Fluffy three-egg omelette filled with jumbo lump crabmeat, shallots, asparagus and [Manchego](#) cheese, chili-saffron hollandaise sauce.

Ensaladas

Prices from \$8.5 to \$13

Ensalada del Pais

Mixed greens, arugula, julienne [jicama](#), toasted [pepitas](#) and orange supremes. Sherry de Xeres vinaigrette.

Cesar

Crisp hearts of romaine, Cuban bread croutons, roasted red peppers, chickpeas, shaved [Manchego](#) cheese. Creamy garbanzo [à la César](#) dressing.
Add grilled chicken breast.

Ensalada de Pollo Rancho Luna

Sour orange marinated pulled chicken salad, Napa cabbage, romaine lettuce, sweet tomatoes, onions, cucumbers and crispy wontons. Chinita mustard dressing.

Cobbano Salad

A Cuban twist on the traditional Cobb salad. Warm roasted pulled pork, sweet plantain, salpicon, hearts of palm, grape tomatoes, avocado, bacon, [Cabrales](#) cheese, hard boiled egg and scallions. Watercress and baby spinach. Light mustard vinaigrette.

Platos

Prices from \$11 to \$19.5

Chino del Mar

Chilled soft spring roll of shrimp, crab and avocado salad, cucumber, [chayote](#), watercress, candied papaya and mango. Baby mixed greens. Ponzu sauce.

Churrasco

A 9-ounce cut of grilled skirt steak, crispy [yuca](#) hash browns and two eggs any style. Cilantro pesto.

Pollo Frito con Panqueques

Crispy buttermilk marinated chicken breast strips, cornmeal pancakes, Cuba Libre 5 year rum-molasses syrup and mango butter.

One-Eyed Ropa Vieja Hash

Classic Cuban shredded beef brisket stewed with tomatoes, bell peppers and red wine on a hash of Idaho russet potatoes, sweet potatoes, maduros and corn. Fried egg.

Waffle de Chocolate

Cuban chocolate waffle, chunky banana-sun dried cherry syrup. Bacon-sugar tuille.

Torrejas

Hazelnut and almond encrusted French toast stuffed with Frangelico-Mascarpone cheese, aromatic honey drizzle.

Sandwiches Calientes - Sandwiches

Substitute shoestring French fries with [mojo](#) de ajo or plantain maduros.

Turkey Frita

Turkey burger, applewood smoked bacon, avocado, romaine lettuce, tomato, red onion and mustard allioli, toasted ciabatta bread. Crispy [yuca](#) fries.

El Cubano

Our famous classic Cuban pressed sandwich of slow roasted pork, garlic [mojo](#), ham, Swiss cheese, sliced pickles and brown mustard. Tropical chips and [enchilado](#) salsa.

Guava BBQ Rib Sandwich

Shredded guava BBQ rib meat, [Criollo](#) slaw, toasted brioche roll. Tropical chips and [enchilado](#) salsa.

Platitos (sides)

Papas con Chorizo

Olive oil smashed potatoes, [chorizo](#) sausage, Monterey Jack cheese.

Chorizo

Spanish pork sausage.

Tocino

Applewood smoked bacon.

Papas Criollas

Home fries of sweet potatoes, Idaho russet potatoes, red onions, leeks and [enchilado](#) sauce.

Arroz con Frijoles

Black beans side by side with white rice.

Arepitas

Grilled white corn and Jack cheese cakes. [Romesco](#) sauce.

AGUA FRESCAS

Intense nectars or juices are made into refreshing agua fresca by adding [guarapo](#) and a splash of water.

Mamey

Very popular in Cuba. Mamey has a melon like flavor, brown skin and deep red flesh with large black seeds.

Guanabana

A Cuban favorite. Large green fruit with spiky skin containing a sweet, silky flesh with a banana-like flavor.

TROPICAL JUICES

Mango

Mangos are found worldwide in different varieties. They have a reddish-green skin with golden-yellow flesh and a large white seed. Very sweet and fragrant.

Passion Fruit

Passion fruit has a hard purple skin with a yellow fleshy pulp. Tangy citrus flavor.

Orange

Fresh squeezed orange juice

Cranberry, Pineapple, Grapefruit or Tomato juice.

Cafe Cubano

Cafe Cuba Libre

Cuban coffee with steamed coconut milk.
Add a shot of Cuba Libre Brand Spiced Rum.

Cafe con Leche

Cuban coffee and steamed milk.

Cafe Cubano/Americano

Cuban roasted coffee in an American style.

Espresso

A demitasse of concentrated Cuban roasted coffee.

Cafe Cubano

A strong shot of sweetened espresso - From Little Havana to Old City, the classic ending to a Cuban meal.

Cafe Cabezon (Big Head)

Cappucino

Tropical Cocktails

Champagne Mojito

Our classic mojito with a sparkling twist. Cava (Spanish sparkling wine), [hierba buena](#), [guarapo](#), fresh lime, splash of soda.

Cuba Mary

Our Bloody Mary mix comes straight from the Cuba Libre kitchen: Cuba seasoning, guava BBQ sauce and [chipotle](#) pepper paste blended with tomato, tomatillos and vegetable juices. A wonderful addition to any meal. Try with rum, vodka or tequila.

Havana Hottie

Our Cuba Mary with a kick! Cuba Libre Brand 5-year rum or Absolute Peppar served with a skewer of [Cabrales](#) stuffed olives, caperberries and grape tomatoes.

Mimosa Rojo

Champagne, cranberry juice and a dash of [guarapo](#).

Late Dining

General

All Items \$3 or 5 Items for \$13

Papa Rellena

Roasted garlic potato croquette filled with beef [picadillo](#). Sweet and spicy [guajillo](#) pepper sauce, crispy onions and [Manchego](#) creama.

Havana Ceviche Misto

A chilled cocktail of shrimp, Baja bay scallops and fresh tuna. Fresh tomato cocktail salsita. Saltine-coconut salad.

Chicken Empanadita

Chicken, corn and Jack cheese. Baby spinach salad, goat cheese ranch dressing.

Alitas de Pollo

Jumbo chicken wings, oriental BBQ glaze and mango-ginger drizzle. Pickled carrot salad.

Tostones

Twice cooked green plantains served with garlic [mojo](#).

Mini Guava BBQ Rib Sandwich

Shredded guava BBQ rib meat, [Criollo](#) slaw, toasted brioche roll.

Mini Turkey Frita

Turkey burger, applewood smoked bacon, avocado, romaine lettuce tomato, red onion and mustard alliooli, toasted brioche roll.

Sierra Madre Fries

Mountain of shoestring potatoes, [mojo](#) de ajo sauce.

Chicharrones de la Pollo

Crisp marinated chicken, toston bite. Fresh jalapeno pepper and spicy [mojo](#) picante.

Dessert & Coffee

Postres - Desserts

Prices from \$6 to \$8

Tres Leches de Banana

Vanilla sponge cake soaked in three banana flavored milks, chocolate banana mousse and caramelized bananas

Pudin Diplomatico

Warm bread pudding, saffron poached fuji apples, whipped cream, and hazelnut crunch

Torta de Chocolate y Dulce de Leche

Fallen chocolate souffle tart layered with dulce de leche. Served with dulce de leche gelato and roasted pineapple

Flan de Vainilla

Citrus scented vanilla bean flan with candied fennel, orange and grapefruit salad. Lemon shortbread

Pastel de Queso y Parcha

Creamy passion fruit cheesecake, pistachio and pecan crust. Pecan honey crisp, whipped cream, fresh kiwi.

Gelatos

Dulce de leche, banana, coconut

Sorbets

Mango, guava

Cafe Cubano - Coffee

Cafe Cuba Libre

Cuban coffee with steamed coconut milk.

Cafe Cubano

From Little Havana to Old City, the classic ending to a Cuban meal, a strong shot of sweetened espresso.

Cafe con Leche

Cuban coffee and steamed milk.

Cafe Cubano/Americano

Cuban roasted coffee diluted in an American style.

Espresso

A demitasse of concentrated Cuban roasted coffee.

Cafe con Xocolati

Cuban coffee fused with traditional Mexican chocolate and topped with whipped cream.

Cafe Cabezon (Big head)

Cappucino.

Cafe Cabezlta (Little head)

Macchiato.

Coco-cream Coffee

Coconut rum and Cruzan Rum Cream finished with Cuban coffee.

Bermuda Coffee

Gosling's Black Seal Rum and Cruzan Rum Cream finished with Cuban coffee.

Calypso Coffee

Myer's Rum and Tia Maria finished with Cuban coffee.

Nutty Captain

Captain Morgan's Rum and Frangelico finished with Cuban coffee.

Coco-cream Xocolati

Coconut rum and Cruzan Rum Cream finished with cafe con xocolati.

Vanilla con Xocolati

Cabana Boy Vanilla Rum finished with cafe con xocolati.

Cuba Libre Aged Rums

Cuba Libre aged premium rums are made in Guyana and perfect for sipping:

5 year

15 year

21 year

Flight of all three

Rum

Pampero Anniversario

Venezuela.

El Dorado Rum Cream

Virgin Islands

Pyrat XO Reserve, Planter's Gold

West Indies.

Pyrat Cask 23

West Indies.

Dessert Wine

Pedro Ximenez, Sweet Sherry (Aged 30 years)

Spain | Glass.

Covey Run, Ice Riesling

Washington | Glass.

Matusalem Oloroso Sweet Sherry (aged 30 years)

Spain, Glass

Port

Sandeman Founder's Reserve

Dow's Boardroom

Cockburn's Anno Late Bottled Vintage

Dow's Boardroom

Cockburn's Anno Latre Bottled Vintage

Dessert Martinis

Mulatta

Cruzan Black Strap Rum, Kahlua Vanilla, Godiva Chocolate Liquor, Espresso, Cream and a Hershey's Kiss

Cuban Kiss

Cuba Libre Spiced Rum, Crème De Cocoa White, Bailey's Irish Cream

Habana Martini

Cuba Libre Spiced Rum, Creme De Cocoa White, Crème De Cocoa Dark and Orange Juice