



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

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

Naked Burger Salad

Hand-chopped all natural Black Angus skirt steak burger, pickle frita sauce, chipotle-onion marmalade, cheddar cheese. Watercress, baby spinach, romaine, tomato, Kalamata olives, red onions. Red wine vinaigrette

Churrasco Steak Burger

Half pound hand-chopped skirt steak burger, pickle frita sauce, chipotle-onion marmalade, cheddar cheese, lettuce, tomato and toasted brioche roll. Boniato chips and Cuba Libre steak sauce

Vegetable Sandwich

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

Vegetable Paella

Grilled broccoli, zucchini, cauliflower, leeks, eggplant, wild mushrooms, artichoke hearts and saffron-long grain rice. Asparagus and roasted Piquillo pepper salad

Dessert

Cuban Flan

A traditional Cuban dessert of vanilla custard. Dulce de leche and whipped cream.
Maria 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.
Banquet & Group Sales | Alan Sommerman | 407.226.1600 | Alan@CubaLibreRestaurant.com



LUNCH MENU

“Monumento” \$32 per person

Appetizers

Served family style

Mariquitas Cubanas

Plantain and malanga chips. Black bean hummus, Haitian eggplant salad and Cuba Libre salsa

Pineapple Guacamole Cubano

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

Bay Scallop Ceviche

Baja Bay scallops, tomato, Bermuda onions, cilantro, jalapeño salsa.
Fresh lime juice and extra virgin olive oil. Saltines

Entrées

Guests will choose one at the event

Chicken Salad

Citrus marinated pulled chicken salad, Napa cabbage, Romaine lettuce, sweet grapes tomatoes, red onions, cucumbers and crispy wontons.
Chinita mustard dressing

Ropa Vieja

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

Vegetable Paella

Grilled broccoli, zucchini, cauliflower, leeks, eggplant, wild mushrooms, artichoke hearts and saffron-long grain rice. Asparagus and roasted Piquillo pepper salad

Dessert

Tres Leches

Vanilla sponge cake soaked in three milks. Mocha mousse

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LUNCH MENU

“Capitolio” \$35 per person

Tapas

Served family style

Please choose three

Pineapple Guacamole Cubano

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

Malanga Fritters

A traditional Cuban street food of crispy taro, garlic and West Indian culantro. Tamarindo ketchup

Shrimp Ceviche

Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa

Albondigas

Hand-made ground beef, pork and pine nut meatballs simmered in a saffron sauce

Shrimp-Corn Fundido

Roasted corn, aged cheddar and queso crema cheese dip. Smoked paprika rubbed grilled shrimp and toasted almonds. Huitlacoche crema. Corn chips

Spinach and Manchego Buñuelos

Manchego cheese and spinach puffs with goat cheese-ranch sauce and organic olive oil

Tostones

Twice-fried crisp green plantains. Dijon-mojo dipping sauce

Entrées

Guests will choose one at the event

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. Tropical chips, Cuba Libre salsa

Levanta Muerto Seafood Soup

“Raise the Dead” with this coastal seafood soup overflowing with shrimp, Baja Bay scallops, crabmeat and mussels. Coconut milk fortified “Chino-Cubano” broth. Truffle oil

Vegetable Paella

Grilled broccoli, zucchini, cauliflower, leeks, eggplant, wild mushrooms, artichoke hearts and saffron-long grain rice. Asparagus and roasted Piquillo pepper salad

Dessert

Pastry Chef’s Favorites

Our pastry chef’s selection of two favorite desserts, displayed in mini portions

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LUNCH MENU

“Reino Mágico” \$40 per person

Appetizers

Guests will choose one at the event

Black Bean Soup

Traditional Cuban black bean soup with rich authentic flavors

Chinita Chop-Chop Salad

Romaine hearts, avocado, shaved breakfast radishes, carrots.
Mustard sesame vinaigrette and rice tuile

Levanta Muerto Seafood Soup

“Raise the Dead” with this coastal seafood soup overflowing with shrimp, Baja Bay scallops, crabmeat and mussels.
Coconut milk fortified “Chino-Cubano” broth. Truffle oil

Ceviche Mixto

A duo of our chef’s favorite ceviches.

- ★ Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa ★
- ★ Yellow fin tuna, jalapeño-coconut ginger sauce. Red onion escabéche ★

Entrées

Guests will choose one at the event

Churrasco a la Cubana

Chimichurri marinated grilled skirt steak, roasted garlic boniato-potato mash.
Lemon and onion sauce

Mahi-Mahi a la Plancha

Fresh Mahi-Mahi fillet on the griddle. Sweet bell peppers, onion and tomato Creole sauce

Citrus-Grilled Brick Chicken

Marinated semi-boneless double breast. Mango sweet and sour gravy

Vegetable Paella

Grilled broccoli, zucchini, cauliflower, leeks, eggplant, wild mushrooms,
artichoke hearts and saffron-long grain rice. Asparagus and roasted Piquillo pepper salad

Dessert

Pastry Chef’s Favorites

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