



Happy Hour

Choice of 6 for \$35.00/person per hour

Tapas Bites

Tropical Chips and a Trio of Dips

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

Shrimp Ceviche

Cuban style shrimp cocktail. Latino cóctel sauce and avocado salsa

Bay Scallop Ceviche

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

Spinach and Manchego Buñuelos

Manchego cheese and spinach puffs. Goat cheese-ranch sauce and organic olive oil

Maduros con Queso

Fried ripened sweet plantains and Manchego cheese crema

Grilled Baby Octopus

Truffle and citrus marinated baby octopus. Haitian eggplant salad

Pineapple Guacamole Cubano

Avocado, grilled golden pineapple, roasted jalapeños,
fresh lime juice, extra virgin olive oil. Crispy plantain chips

Mamá Amelia's Empanadas

Choose one

- ★ Del Campo: Pulled pork, roasted poblano, charred tomatoes ★
- ★ Picadillo: Ground beef, Manzanilla olives, raisins ★
- ★ De la Casa: Hand-chopped chicken, corn, Jack cheese ★
- ★ Queso: Mozzarella, Tetilla and Jack cheese, sweet roasted onions ★
Aji-sour cream dipping sauce

Coconut Crab Fritters

Jumbo lump crabmeat, fresh grated coconut, peppers, fresh herbs.
Sweet chile dipping sauce

Yuca Fries

Crispy and creamy yuca root, a popular Cuban staple. Cilantro-caper allioli

Malanga Fritters

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

Tostones

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

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