

EMPANADA

BY CUBA LIBRE ALLEY

EMPANADAS

\$6 each

BEEF PICADILLO

Cienfuegos style ground beef, potatoes, Manzanilla olives, raisins

Suggested sauce pairing - **Argentinian Chimichurri**

CHICKEN DE LA CASA

Hand-chopped chicken, fresh corn, Jack cheese

Suggested sauce pairing - **Aji Amarillo**

QUESO

Gruyere, Jack, mozzarella, sautéed onions, olive oil, thyme, oregano

Suggested sauce pairing - **Cuba Libre salsa**

SAUCES

\$1 SM (2oz) | \$3 LG (8oz)

AJI AMARILLO

Sour cream, mayonnaise and Peruvian yellow peppers

CUBA LIBRE SALSA

Mild, sweet Cuban tomato and pepper salsa

CAPERS ALLIOLI

Chopped capers, garlic and fresh herb mayonnaise

DIJON MOJO

Dijon mustard, herbs, garlic, extra virgin olive oil

ARGENTINIAN CHIMICHURRI

Fresh parsley, oregano, garlic, red wine vinegar and extra virgin olive oil



EMPANADA PARTY TRAYS

6 for \$29 save \$9.50

(3 flavors, 2 each + 2 small sauces)

12 for \$53 save \$22.75

(3 flavors, 4 each + 3 small sauces)

18 for \$75 save \$39

(3 flavors, 6 each + 2 large sauces)

BEST VALUE 24 for \$100 Save \$53

(3 flavors, 8 each + 3 large sauces)

SANDWICH + SIDES

SANGUCHE CUBANO

\$13.75

Pressed Cuban Sandwich, Ybor City style with sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese. Yellow mustard-pickle relish

BLACK BEAN SOUP

\$11 SM (12oz) | \$13 LG (16oz)

Traditional Cuban black bean soup with rich authentic flavors

MARINATED SPANISH OLIVES

\$10.75

Extra virgin olive oil, fresh herbs and citrus peel

MARIQUITAS PLANTAIN CHIPS

\$6.75

Homemade seasoned plantain chips

SWEET

ARROZ CON LECHE

\$9 SM (8oz) | \$12 LG (12oz)

A classic Cuban rice pudding with Arborio rice, milk, condensed milk, heavy cream. Whipped cream, toasted coconut, and candied Macadamia nuts