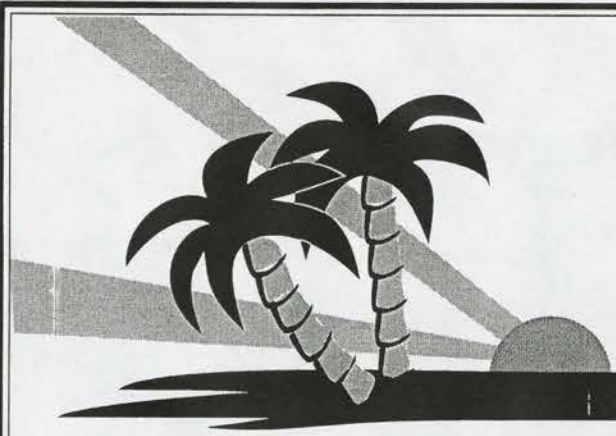


19/5/03



LIBORIO CUBAN RESTAURANT

Cooking Since 1969

321 Magazine Street • 581-9680

Lunch Monday – Saturday 11 am – 3:00 pm

Dinner Tuesday – Saturday 5:30 – 9 pm

Dinner Menu

Appetizers

Cuban Tamal made with Corn and Pork	5.25
Chicken Croquettes (3 per order)	2.50
<small>Combination of Chicken, Parsley, Onions. Breaded and deep fried.</small>	
Shrimp Croquettes (3 per order)	2.95
French Fries	2.25
Regular Yuca with Garlic Mojo (Yuca is a fibrous potato like vegetable)	3.25
Fried Yuca with Garlic Mojo	4.25
Empanada de Carne (Seasoned Ground Beef filled Pie)	2.25
Empanada de Camarones (Shrimp, Onion, Garlic and Parsley filled Pie)	2.75
Empanada de Pollo (Chicken, Onion, Garlic and Parsley filled Pie)	2.25

Meats & Poultry

Cuban Roast Beef (Boliche Asado)	12.95
<small>The Cuban version of American Roast Beef – round thick slices oven roasted served with Black Beans and Rice.</small>	
Breaded Steak (Bistec Empanisado)	Small 14.95 / Large 17.50
<small>This generous serving of thin Flank Steak breaded in bread crumbs is served with Sweet or Green Bananas and Black Beans and Rice.</small>	
Cuban Steak / Bistec Cubano	Small 14.95 / Large 16.95
<small>Also known as Palomilla, this is the most popular steak dish in Cuban dining. This thinly cut steak is seasoned with Garlic, Lime, Herbs and garnished with Onions and Parsley and served with Sweet or Green Plantains and Black Beans and Rice</small>	
Old Clothes / Ropa Vieja	15.00
<small>This favorite dish with lunchtime diners got the name from the thinly shredded Beef Brisket stewed in a Tomato, Olive Oil, Garlic, Green Pepper, Onions, Brown Gravy accompanied by Black Beans and Rice and Sweet Plantains</small>	
Cuban Roasted Pork / Lechon Asado	15.00
<small>Succulent chunks and slices of very tasty garlicky Pork. A must every Christmas Eve for Cubans. Served with Yuca (a potato-like vegetable) smothered with Mojo Garlic Sauce with Black Beans and Rice.</small>	
Chicken and Rice / Arroz con Pollo	11.95
<small>Rice seasoned with Yellow Saffron, Tomato and Olive Oil stewed with Chicken and served with a Lettuce and Tomato Salad and Sweet Bananas.</small>	
Pollo Cubano / 1/2 Fried Chicken (well seasoned)	15.00
<small>1/2 Chicken seasoned to perfection with Garlic, Black Pepper, and Lemon, and smothered with Mojo Garlic/Olive Oil Sauce. Served with Plantains and Salad.</small>	
Liborio Steak	16.95
<small>Large Flank Steak topped with Olive Oil, Tomato Seasoned Gravy, topped with a Fried Egg and served with Black Beans and Rice and plantains.</small>	
Lobster Stuffed Steak / Bistec Relleno de Langosto (Too Good!)	29.00
<small>Probably one of the harder dishes on the menu. Two large Flank Steaks and breaded and stuffed in the center with Lobster meat.. Stewed in a Tomato, Onions and Green Pepper Gravy. Served with Black Beans and Rice and a Lettuce and Tomato Salad.</small>	
Shrimp Stuffed Steak / Bistec Relleno de Camarones	28.00
<small>Shrimp seasoned in Olive Oil and Garlic, and a Tomato Sauce with Green Peppers and Onions stuffed between Two Steaks and served with Black Beans, Rice plantains and a small salad..</small>	
Grilled Boneless Chicken Breast	11.95
<small>Served with Black Beans, Rice and Sweet Plantains</small>	
Grilled Rack of Lamb	23.00
<small>Generous portions of well-seasoned chops served with Black Beans and Rice and Sweet Plantains.</small>	
Angel Hair Pasta with Grilled Chicken and Plantains and Salad	12.00
Grilled Skinless Porkloin	15.95
<small>Served with Black Beans, Rice and Plantains.</small>	

Seafood

Some of Our Seafood Dishes Require Extra Time for Preparation

Spanish Seafood Paella (Specially made for Two diners)	43.00
<small>A very delicious combination of Stewed Shrimp, Lobster Tail, Crab, Chicken and Fish Filet stewed in a Saffron Rice cooked with Olive Oil, White Wine, Garlic, Green Peppers, and Onions. This dish is accompanied by a Salad and Sweet Plantains.</small>	
Shrimp Creole / Camarones ala Criolla	18.95
<small>A generous amount of Shrimp seasoned in live Oil, Garlic, White Wine, Tomato Sauce and Herbs served with Black Beans and Rice and a Lettuce and Tomato Salad.</small>	
Grilled Tuna Filet	18.50
<small>Good sized Tuna Filet grilled to your request served with Black Beans and Rice, and Sweet Plantains.</small>	
Grilled Red Salmon Filet	18.50
<small>Seasoned and grilled to your request served with Black Beans, Rice and Sweet Plantains</small>	
Spanish Gambas al Ajillo	18.00
<small>Traditional dish from Spain. Shrimp panned and sauteed in real Garlic, White Wine, and Herbs served with Black Beans and Rice and Sweet Plantains.</small>	
Angel Hair Pasta with Shrimp	14.95
<small>Cream of shrimp sauteed with Olive Oil, Wine, Green Peppers and Garlic served with Angel Hair Pasta, Plantains and Salad.</small>	
Fiesta de Marisco	24.75
<small>Seasoned Shrimp, Crab, Lobster, Fish stewed in a Wine, Olive Oil, Tomato, Garlic and Herb Gravy Served with Black Beans, Rice and Sweet Plantains.</small>	

18% Gratuity on Parties of 5 or more. No separate checks, please.
No Smoking Please

Soups

Mexican Tortilla Soup	Small 2.95/Large 4.25
Shrimp Soup	Small 3.75/Large 5.25
Shrimp Broth made with Shrimp Stock and White Wine	
Chicken Noodle	Small 2.75/Large 4.00

Side Orders

Sauteed Mixed vegetables (In Season Vegetables)	4.95
Black Beans/Frijoles Negros	2.00
Green Fried Plantains/Tostones	2.95
These wild bananas are not ripe. Great with garlic and salt.	
Sweet Fried Plantains/Maduros	2.75
French Fries	2.25
White Rice	1.75
Brown Rice	2.00

Salads

(House Dressing Olive Oil and Vinegar. Salads prepared with Romaine and Iceberg Lettuce)

Grilled Tuna Salad (On a bed of Lettuce, Tomato and Onion)	8.95
Grilled Chicken Salad (With Lettuce and Tomato)	9.75
Italian Salad (Ham, Swiss Cheese, Olives and Oregano)	7.25
Mixed Salad (Lettuce, Tomatoes, Artichokes and Green Beans)	6.95
Lettuce and Tomatoes	2.95

Sandwiches

(no substitutions please)

Cuban Sandwich	8.95
Perfectly seasoned Pork slices, thin slices of ham, Swiss Cheese, and Pickles served on Buttered Grilled Bread	
Steak Sandwich	9.75
Tasty Grilled Flank Steak garnished with Fresh Onions, Lettuce, and Tomatoes and served on French Bread	
Medianoche (Midnight Bread)	7.00
Sweet Cuban Bread with Ham, Swiss Cheese, Pork and Pickles	
Ropa Vieja Sandwich	8.95
Shredded Beef brisket served on French bread, garnished with lettuce and tomato.	
Cuban Combination Sandwich	8.95
Seasoned Pork, Turkey, Ham, Swiss Cheese and Pickles on French Bread.	
Breaded Steak Sandwich (Pan con Bistec Empanisado) on French	10.00
Garnished with Lettuce and Tomatoes	

Desserts

Caramel Vanilla Custard (Flan Cubano)	3.50
Guava Shells (Casco de Guayaba)	3.25
Guayaba Fruit Cascos de Guayaba Served with Cream Cheese	
Tres Leches Cake (Three Milk Cake)	3.75
Made with Light Condensed, Evaporated and Whole Milk.	
Vanilla Cheesecake	3.50

Beverages, Coffees and Beers

TROPICAL CUBAN SHAKES (BATIDOS) – TARAMINDO, GUANABANA, OR MANGO	4.95
Made with Water or Milk	
SOFT DRINKS	1.35
Coke, Root Beer, Diet Coke, Sprite	
ICED TEA (Unsweetened)	1.35
CAFÉ AU LAIT / CAFE CON LECHE (Steamed Milk combined with Cuban Coffee)	2.50
CORTADITO – HALF CUBAN COFFEE AND HALF WARM MILK IN A SMALL DEMITASSE ..	2.50
CUBAN COFFEE (ESPRESSO) ALREADY MADE WITH SUGAR IN A DEMITASSE	2.25
DOMESTIC BEER / CERVEZAS NACIONALE – Bud, Miller Lite, Coors, Bud Lite	2.95
IMPORTED BEERS / CERVEZAS IMPORTADAS – Port Royal (Honduras), Dos Equis	3.25
Corona, Tecate, and Heinekien	
HOMEMADE SANGRIA BY THE GLASS \$8.95 SMALL PITCHER or LARGE PITCHER...	\$11.95
MATEVRA CUBAN DRINK (cross between apple juice and ginger ale)	2.75
JUPINA (Pineapple Soda. Tasty carbonated Cuban drink))	2.75
BOTTLED WATER	2.00
MINERAL WATER	3.25