



Welcome to

A SENSORY JOURNEY TO THE SOUL OF CUBA AND SPAIN

Our dishes are made to awaken your senses with bold flavors, comforting textures, and timeless traditions. Whether you are here for a laid-back meal or a memorable night out, every bite at Cubata promises joy, warmth, and the taste of home, wherever that may be.

Experience flavors

LIKE NEVER BEFORE

“DONDE COMER BIEN, NUNCA SUPO TAN RICO”



“WHERE EATING WELL, HAS NEVER TASTED SO GOOD”

SMALL BITES, BIG FLAVOR

Perfect for sharing or keeping all to yourself.

- PATATAS BRAVAS 8** ★ V
Golden crispy potatoes finished with smoky brava sauce and silky garlic aioli.
- ACEITUNAS ALIÑADAS 6** VG
Spanish olives marinated with citrus, herbs and bold Mediterranean flavor.
- PAPAS FRITAS MEDITERRÁNEAS 8.50** ★ V
Crispy truffle fries topped with aged Parmesan and irresistible aroma.
- CARPACCIO DE CARNE 15.99**
Delicate sliced beef with peppery arugula, Idiazábal cheese and bright lemon dressing.
- ENSALADA DE POLLO CUBANA 8.50**
Creamy cuban-style chicken salad with tender chicken, sweet apples, elbow pasta and fresh onion.
- CROQUETAS CREMOSAS DEL CHEF 12**
Golden crispy croquettes with creamy jamón, cod and spinach fillings that melt inside.
- TOSTONES CON VACA FRITA 13** ★
Crunchy plantains piled with juicy vaca frita and sweet caramelized onions.
- HUEVOS ROTOS 14**
Crispy fries layered with serrano ham and rich runny eggs made for sharing.
- TOSTA DE JAMON 7**
Warm toasted bread with melted mozzarella and savory serrano ham in every bite.



BOCATAS *Bold, Crusty, Satisfying*

- BOCATA DE VACA FRITA 15.50** ★
Juicy flank steak, caramelized onions and crispy potatoes on pressed Cuban bread.
- SANDWICH CUBANO A LO CUBATA 14.50** ★
Roast pork, ham, Swiss cheese, pickles and mustard pressed until perfectly crispy.
- BOCATA CAPRESE 12.50** V
Fresh mozzarella, tomato, pesto and arugula on warm crusty bread.
- BOCATA VEGANO 10** VG
Creamy avocado, tomato, arugula and onion with a fresh citrus finish.
- BOCATA DE JAMÓN, QUESO Y CHORIZO 13.50**
Savory jamón, melted Manchego and smoky chorizo on toasted bread.
- BOCATA CUBATA ESPECIAL 16.50**
Iberian pork, loin, chorizo and Manchego layered with rich smoky flavor.
- BOCATA DE ATÚN 14**
Fresh tuna, tomato, red onion and arugula with a bright Mediterranean touch.

Chef's RECOMMENDATION

OLAS Y SABORES 50
A flavorful journey from land to sea on one plate. A surf-and-turf delight featuring langoustine, beef tenderloin, chicken, white fish, and sautéed vegetables.
Pinot Noir
Silky, earthy with soft berry notes.

FRESH FROM THE SEA

Bright, zesty, and kissed by the Ocean.

- CAMARONES AL AJILLO 15** ★
Sizzling shrimp in garlic olive oil, guindilla chili and smoked paprika.
- CEVICHE DE CORVINA 14.99**
Fresh sea bass cured in lime juice with cilantro, onion and ginger.
- CARPACCIO DE PULPO 19.99**
Delicate octopus slices finished with olive oil, citrus zest and sea salt.
- TARTAR DE ATÚN FRESCO 16**
Velvety tuna, creamy avocado, sesame and mango mayo with a smooth umami finish.
- PULPO A LA GALLEGA 21**
Tender Galician octopus over soft potatoes with smoked paprika and olive oil.
- ESENCIA DE LANGOSTA CON YUCA CREMOSA 21.50**
Butter-poached lobster over silky yuca purée with citrus and fresh herbs.
- CRUJIENTE DE PESCADO 11.50**
Light crispy fish bites finished with citrus and sea salt.

CURED IBERIAN SELECTION

Wine, conversation and slow moments.

- JAMÓN SERRANO RESERVA 10** ★
Delicately sliced dry-cured ham with buttery texture and rich nutty flavor.
- CHORIZO CANTIMPALO 9.50**
Smoky Spanish chorizo seasoned with garlic and sweet paprika.
- SALCHICHÓN IBÉRICO 11.99**
Smooth dry-cured sausage with delicate spices and refined savory flavor.
- LOMO IBÉRICO 12.50**
Tender dry-cured pork loin with silky texture and subtle Spanish spices.



EL QUE EN
QUESO
PIENSA
VINO
QUIERE

ARTISAN SPANISH CHEESES

A refined taste of Spain

- MANCHEGO CURADO (Aged 6 Months) 13.50** ★
Aged Manchego with buttery texture, nutty flavor and a firm elegant bite
- MAHÓN 10.50**
Bright cow's milk cheese with citrus notes and a smooth salty finish.
- MURCIA AL VINO 13**
Creamy goat cheese with a wine-soaked rind and delicate tangy finish.
- TETILLA 9.99**
Soft buttery Galician cheese with a silky creamy texture.
- IDIAZABAL 12.99**
Smoky Basque cheese with rich flavor and a smooth lingering finish.

- ★ House Favorite / Favoritos de la casa
- VG Vegan / Vegano
- V Vegetarian / Vegetariano

OPEN HOURS
SUN 11 AM - 11 PM
MON - WED 11 AM - 10 PM
THURS - SAT 11 AM - 2 AM

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DELIVERY
786-535-4111

Libert Eats

"DONDE COMER BIEN, NUNCA SUPO TAN RICO"

Cubata

TAPAS Y VINOS

M E N U

"WHERE EATING WELL, HAS NEVER TASTED SO GOOD"

PERFECT TO SHARE

Curated Boards for Every Mood

EL VIAJE CUBATA 38.50 ★

A bold journey through Cuban and Spanish flavors with vibrant textures and warm tapas favorites.

TABLA MIXTA – QUESOS Y EMBUTIDOS 33

Rich Iberian meats and artisan cheeses curated for wine, conversation and lingering moments.

TABLA DE QUESOS 24.50

Creamy, nutty and smoky Spanish cheeses served with fig jam and crisp breadsticks.

TABLA DE EMBUTIDOS 27

Delicately sliced Iberian cured meats with deep smoky flavor and elegant texture.

SALADS

Bright, fresh and Mediterranean.

ENSALADA BURRATA 20 ★

Creamy burrata, sweet fig jam and serrano ham over fresh arugula and tomatoes.

ENSALADA CAPRESE 10 V

Fresh mozzarella, ripe tomatoes and basil pesto with a silky olive oil finish.

ENSALADA MEDITERRÁNEA 11 VG

Crisp arugula, olives and tomatoes with bright citrus and Mediterranean herbs.

NUESTRA CÉSAR 12

Creamy Caesar, Manchego and serrano ham with crunchy croutons and fresh arugula.

WARM & CHILLED SOUPS

Spanish and Cuban comfort flavors.

FRIJOLE NEGROS 5.99 ★

Slow-simmered Cuban black beans with sweet peppers, garlic and fresh cilantro.

VICHYSOISE 12

Velvety leek and potato soup with a silky delicate finish

GASPACHO 7.50 VG

Bright chilled tomato soup with olive oil, garlic and Mediterranean freshness.

PURE DE SAN GERMAN 7

Creamy green pea soup with serrano ham and smoky chorizo.

ENTREES

All entrées served with your choice of side.

ROPA VIEJA 18.50 ★

Slow-braised shredded beef in rich tomato sauce with peppers and onions.

Malbec

Smooth, savory and rich with dark fruit notes.

POLLO ASADO A LA NARANJA 17.99 ★

Roasted chicken with garlic, thyme and bright citrus orange sauce.

Chardonnay

Buttery and smooth with citrus and vanilla notes.

LANGOSTA HABANERA 49

Grilled lobster finished with garlic butter, citrus and smoky Cuban flavor.

Pinot Grigio

Crisp minerality with a bright ocean-fresh finish.

SOLOMILLO DE RES AL VINO TINTO 33.50

Tender beef tenderloin with rich red wine sauce and deep savory flavor.

Cabernet Sauvignon

Full-bodied with blackcurrant and subtle spice.

DELICIAS DE CERDO FRITA 16.99

Crispy pork bites seasoned with garlic, oregano and Cuban spices.

Off-Dry Riesling

Light sweetness balanced with refreshing acidity.

PARGO DORADO 24.99

Tender snapper over creamy potato purée with vegetables and yellow chili pepper.

Albariño

Bright citrus notes with a crisp coastal finish.

CHULETILLAS DE CORDERO 38.50

Rosemary grilled lamb chops. Tender, Juicy and full of smoky flavor

Syrah

Peppery, deep, with rich dark berry flavors.

Raw, undercooked, and barley animal foods, such as beef, eggs, fish, lamb, milk, poultry or shellfish, increase the risk of foodborne illness. People with certain health conditions may be at higher risk if these foods are eaten raw or undercooked.

SIDES & CLASSICS

The perfect finish to every plate.

PATATAS FRITAS 4 VG

Golden crispy fries with sea salt

PURE DE PAPAS 4

Creamy mashed potatoes with buttery texture.

FRIJOLE NEGROS 4.50

Slow-simmered Cuban black beans with rich savory flavor.

ARROZ BLANCO 3.50 VG

Fluffy white rice served warm and delicate.

TOSTONES 5 VG

Golden crispy green plantains with soft tender center

PLÁTANOS MADUROS 4.50 VG

Sweet caramelized ripe plantains with rich tropical flavor.

MOROS Y CRISTIANOS 4.99

Traditional Cuban rice and black beans with deep savory flavor.

ENSALADA DE LA CASA 5.50

Arugula, cherry tomatoes and red onion finished with olive oil.

VEGETALES SALTEADOS 5 VG

Sautéed seasonal vegetables with bright natural flavor.

COFFEE CREATIONS

Bold. Smooth. Perfectly brewed.

CAFÉ CUBATA 3.99 ★

Signature Cuban blend with rich aroma and deep roasted flavor.

CAFÉ BOMBÓN 3.99 ★

Velvety espresso layered with silky sweet condensed milk.

CORTADITO 2.75

Strong Cuban espresso softened with smooth steamed milk.

ESPRESSO 2.50

Bold concentrated espresso with rich lingering finish.

CAFÉ CON LECHE 3.50

Comforting Cuban coffee with creamy steamed milk.

AMERICAN COFFEE 3.00

Fresh brewed coffee with smooth balanced flavor.

CAPPUCCINO 3.75

Silky espresso with airy milk foam and creamy finish.

DESSERTS

Sweet endings worth lingering over.

TARTA SANTIAGO 7.99

Traditional almond cake with delicate nutty flavor and soft buttery texture.

TRES-LECHES 8.50

Ultra-moist sponge cake soaked in sweet cream and finished with airy whipped topping.

FLAN 9 ★

Silky caramel custard with rich vanilla flavor and smooth creamy texture.

TARTA DE QUESO Y FRUTA DE LA PASIÓN 9.99

Creamy cheesecake finished with bright passion fruit glaze.

ARROZ CON LECHE 9.50

Creamy rice pudding with cinnamon, vanilla and warm nostalgic flavor.

REFRESHING SIPS

NATURAL WATER (Panna) 3.50

SPARKLING WATER (San Pellegrino) 3.50

GINGER BEER 3.50

LIMONADA 4.99

Fresh, zesty, and revitalizing.

VIRGIN DRINK 4.99

Crafted mocktail full of flavor, no alcohol needed.

RED BULL 5.50

For an energizing boost.

HOT TEA 3.00

NATURAL JUICES

Straight from the fruit, full of flavor.

MANGO JUICE 3.50

GUAVA JUICE 3.50

PINEAPPLE JUICE 3.50

ORANGE JUICE 3.50

SODAS & MORE

COKE / DIET COKE / FANTA / SPRITE 3.50

NON-ALCOHOLIC BEER (0.0%) 6.50

JAMON
IBERICO
Spanish
Ham

VINOS
SELECTOS
Selected
Wines

COCINA
CASERA
Home
Cooking

FINAS
TAPAS
Spanish
Tapas

MUSICA
EN VIVO
Live
Music