

El Vino Rojo / RED WINE

Daou Cabernet - Pasos Robles, CA 14/54

House Cabernet 10/38

House Merlot 10/38

Pinot Noir - Coastal Estate. Ca 10/38

Malbec - Terrazas Altos del Plata - Argentina 12/46

Coastal Red Blend, CA....\$10/38

Taste the Tropics / Classic Cocktails

90 Miles Daquiri Rum, fresh lime juice and sugar cane syrup | 12.5

Cuba Libre. Rum and Coke |12 Caipirinha. Brazilian Cachaça |12

Havana Club Añejo. Rum And Coke | 13 Puerto Rican Rum

VooDoo Juice. Coconut rum, blue curaçao and passion fruit juice | 13

Saoco. A simple mix of rum, lime juice, cream of coco and coconut water |13

The Painkiller. Myer's rum, cream of coco, pineapple and orange juice |13

SunBurn. Vanilla vodka, banana liquor, coco cream ,pineapple and a dark rum float |13 (cousin to pina colada, on the rocks)

Classic Margarita| 11 - Pineapple /Jalapeno |13 - Coco - |14

Classic Martini - Bombay |12 - Lemon Drop |13 - South Beach |13

Sangria Red or White. Glass | 10 (House made) Full Carafe | 30

Island Old Fashioned

Maker's Mark 14 Woodford Reserve 16 Basil Hayden 18

BEER: Corona | 7 - Modelo Especial o Negra | 7 - Dos XX | 7 Pacifico | 7

Heineken | 7 Michelob Ultra | 7 Hatuey (Cuban Style Lager by Bacardi |7.5

Appetizers | Sides | Breakfast

Havana Sampler: 4 Papas Rellenas + 4 Croquetas + Yuca Fritas + lime marinated onions |21.99

Coconut Shrimp. Six Large crispy shrimp +dipping sauce |12.99

Freshly Handmade Beef Empanadas |5.50Each

Masitas de Cerdo con Yuca al Mojo. Fried marinated Pork Bites served on top of yuca al Mojo and lime marinated onions | 15.99 or fried yuca add \$1 extra.

Yuca al Mojo con Pollo or Empanizado. Grilled Chicken breast bites or (breaded) on topped of garlic yuca |15.99. Fried yuca \$1 extra . Spicy \$2 extra

Tostones topped with One: - Picadillo (beef)| 14.99 - Camarones (shrimp) | 15.99 Pollo (shredded Chicken) and melted cheese | 15.99

Mofongo Mashed plantains topped with (one) shredded pork |14.99 - Shrimp |15.99 Ground beef |14.99 - Shredded Chicken and melted cheese|15.99

Yuca Frita /Yuca Fries... 8.99 - Yuca al Mojo + cilantro dipping sauce |8.99

Ham Croquetas (4) breaded and fried...cilantro dipping sauce and marinated onions |8.99

Papas Rellenas (4) (beef & pork potato balls) ..cilantro dipping sauce + lime marinated onions | 11.99

Platanos Maduros |8.99 (Sweet Fried Plantains) **Tostones** fried plantains |8.99

House Salad: Mixed greens, romaine, tomatoes and red onions |7

Tomatoes, Red Onions and Olive Oil |7

Mixed Vegetables |6.99 | WITH RICE AND BEANS COMBO |15.99

French Fries |6.99

White Rice |4.99

Moros Rice (Congri) white rice and black beans cooked together |5.99

Black Beans |4.99

Platanos SWEET PLANTAINS |8.99 - TOSTONES |8.99

Yuca Frita |8.99 - YUCA AL MOJO (Cassava) |8.99

DESAYUNO / BREAKFAST

• **Tortilla de jamón y papas.** Ham and Potato Omelet with rice and beans. |15.99

• **Papas y Cebollas.** Potato and Onions Omelet with rice and beans |14.99

• **Platanos Maduros** (sweet plantains) Omelet with rice and beans|14.99

• **Camarones.** Shrimp Omelet with rice and beans |15.99

• **Vegetales** | Mushroom | tomatoes | Onions . Served with rice and beans |15.99

Desayuno Cubano. 2 Fried or Scrambled Eggs + White Rice and Sweet Plantains |13 (substitute the white rice for moros rice |2 extra) (add two ham croquetas for \$4)



LOCALLY WORLD FAMOUS SINCE 1997

El Vino Blanco / WHITE WINE

Daou Chardonnay. Pasos Robles. Ca 12/46

Chardonnay - Cono Sur, Chile, 10/38

Coastal Chardonnay, California |\$10/38

House Pino Grigio 12/46

Justin Sauvignon Blanc - Central Coast Ca 12/46

Prosecco, Sparkling wine, split 10

BEST MOJITOS EVER!

Classic | Pineapple | Orange | Mango | Strawberry | Coco | Passion | Guava | Watermelon | Cucumber | Midnight | Black and Blue | \$13.5

Premium Mojitos

1872 Mojito Ron Matusalem. 15 years Cuban Formula since 1872 Dominica |14.5

Ron Zacapa. Solera Grad Reserva 23 years. Guatemala. |14.5

Hemingway. Hemingway Rum. Key West. Fl |14

Rico Suave. Flor de Caña 12 years. Nicaragua |14

LUNCH SPECIALS

Classic Mojito \$8.5

Dine In Only - Monday | Friday 10:30am to 3pm. Except holidays

Most Lunch Special are served with white rice and black beans.

Lechon Asado Roasted Pork 13.5

Masas de Puerco Frita (FRIED PORK CHUNKS) 13.99

Picadillo. Cuban Style Ground Beef 12.99

Bistec con Cebollas CUBAN THIN STEAK AND ONIONS. 16.99

Ropa Vieja Shredded Beef in Creole sauce 13.5

Pechuga de Pollo (Grilled Chicken Breast) 13.99 Breaded 14.5

1/4 Pollo al Diablo (con tomates, cebollas y serrano Chile)

1/4 Baked Chicken (topped with tomatoes, onions and serrano Chile) 13.99

Camarones al Ajo Sautéed Garlic Shrimp 13.99

Filete de Pescado flaky Swai (white/fish) | 14.99 Or Breaded 15.5

Ensalada con Pollo Mixed green salad topped with grilled chicken 12.99

Ensalada con Puerco Mixed green salad topped with roast pork 12.99



SANDWICHES

Include fries or salad.. Substitute fries or salad for yuca fries or sweet plantains for \$2.99 extra

Lunch prices Monday to Friday 10:30am till 3pm

Cubano Sandwich. Sweet Ham, Pork, Swiss Cheese, Mustard, Pickles 15.99 Lunch \$13.99

Spicy Cubano 16.99 Lunch \$14.50

Pan Con Lechon (Pork Sandwich) 15.99 Lunch \$13.99

Sloppy Cuban. (Ground Beef) 15.99 Lunch \$13.99

Pan con Pollo (Chicken Sandwich) 15.99 Lunch \$13.99

Pan con Pollo Empanizado (Breaded Chicken). \$16.99 Lunch \$14.99

Pan con Tortilla (Potato Omelet Sandwich) \$15.99 Lunch \$13.99

Croquetas Preparada Sandwich. Ham Croquetas, Sweet Ham, Sweet Cheese, Mustard, Pickles. 15.99 Lunch \$13.99

Ropa Vieja Sandwich. (Shredded Beef) 16.99 Lunch \$14.99

Pan con Bistec. (Steak Sandwich) 16.99 Lunch \$14.99



Serving Famously Delicious Cuban Cuisine Since 1997

Tenemos Tarjetas de Regalo / Gift Cards Available

LOCALLY WORLD FAMOUS SINCE 1997

HAPPY HOUR: MONDAY 3PM TILL 9PM

TUESDAY - FRIDAY 3PM TILL 6PM

CARNE / BEEF

Most entrées are served with white rice, black beans and sweet plantains.

Lomo Saltado. Tender Pieces of Sirloin Angus Beef Sauteed with fries, onions, tomatoes, Aji Amarillo, Soy Sauce and Cilantro. 19.99 Add On: Beans - Moros - Spicy \$2 each

Rabo Encendido. Best Ever Cuban Ox tail Stew. MP

Bistec con Cebollas. The Original Cuban Steak and Onions. 21.99

Bistec de Res Empanizado. Breaded Steak. 22.99 add two Eggs \$3

Mom's Ropa Vieja. Thinly Shredded Beef Cooked in Creole Sauce, Bell Peppers, Onions, Garlic, Olives, Wine and Tomatoes. 21.99

Vaca Frita. Fried Cow. Thinly Shredded Beef Grilled with Onions, Cuban Mojo and Soy Sauce. 21.99 add two eggs |\$3

Picadillo a la Cubana. Lean Ground Beef Cooked with Onions, Potatoes, Bell Peppers, Olives and Tomato Sauce. 17.99 add two eggs \$3

PESCADO/ SEAFOOD

Havana Trio. Carne, Camarones y Pollo (Beef, Shrimp and Chicken) Grilled with Bell Peppers and Onions. 28.99

Camarones al Ajillo. Sautéed Shrimp in Garlic, Olive Oil and Onions. 22.99

Camarones en Salsa Criolla. Sautéed Shrimp in garlic, onions, Wine and Tomato Sauce. 22.99

Camarones de Coco. Coconut Shrimp. 24.99

Pargo Entero Frito. Whole Crispy Fried Yellow Tail Snapper. MP

Pescado a la Plancha. Grilled Flaky Fish with Onions and Tomatoes. 21.99 - Breaded \$22.99 add grilled shrimp \$6 Coconut shrimp \$7

Salmon a la Plancha. Grilled Salmon with Garlic, Onions and Tomatoes. 23.99 add grilled shrimp \$6 Coconut shrimp \$7

Paella Mixta. Savory Seafood yellow Rice Made with Shrimp, Chicken, Fish and Ham. 26.99

Beverage / Coffee

Fountain Sodas. Coke, Diet Coke, Sprite, Ice Tea, Regular Lemonade and Root Beer. 3.79

Pellegrino or Panna. 5

Cuban Soft Drink: Materva, Jupina, Ironbeer or Malta. 4.5

Flavor Lemonades: Mango, Strawberry, Passion Fruit, Guava or Coconut. 4.99

Refills. 1.99

Espresso 3.5 - **Cortadito** 4.5 - **Café con Leche** 6.50 - **Café Americano** 4.50

PORK / LECHON

Most Entrées are served with white rice, black beans and sweet plantains

Lechon Asado. Traditional Cuban Pork. 18.99

Masas de Puerco Frita. Tender Pork Chunk. 18.99

Ensalada Mixta con Lechon. Pork Salad. 18.99

COMBINACIONES

El Criollo. Our 3 most popular Pork, Shredded Beef and Ground Beef. 24.99

Havana Grande. Pork, Beef, Chicken and Shrimp.. For Two. 37.99

La Completa. Chicken and Pork. 24.99

Fiesta Cubana. Pork Bites, Shredded Beef, Ham Croquetas, Moros Rice, sweet plantains and Yuca. 24.99

Havana Trio. Camarones, Carne y Pollo. 28.99

POLLO / CHICKEN

Pollo Saltado. Sautéed Slices of Chicken Breast Filet, Tomatoes, Onions, Cilantro, Aji Amarillo, Soy Sauce and Fries. 19.99 Add On: Beans - Moros - Spicy \$2 each

Pechuga de Pollo a la Plancha. Grilled Chicken Breast Filet. 19.99 add shrimp grilled \$6 Coconut shrimp \$7

Pechuga de Pollo Empanizada. Breaded Chicken Breast Filet. 20.99 add eggs \$3

Chicharrones de Pollo Empanizado. Breaded and fried chicken bites. 20.99

Pollo al Caribe. Spicy Chicken Bites Grilled with Serrano Chile, tomatoes and onions. 21.99

Arroz con Pollo. Traditional Cuban Yellow Rice and Chicken. 18.99

1/4 Pollo Asado. 1/4 Chicken (Baked) 15.99 add Spicy \$2

1/2 Pollo Asado. 1/2 Chicken (Baked) 19.99 add Spicy \$2

ARROZ FRITOS

Cuban Style Fried Rice made with soy sauce, tomatoes, onions and eggs

Ham 18.99 - **Chicken** 18.99 - **Pork** 18.99 - **Beef** 21.99

Shrimp 22.99 - **Oxtail** 31.99

SALADS: mixed green, romaine, tomatoes and red onions

Grilled Chicken 19.99 - **Breaded Chicken** - 20.99 - **Steak** 21.99

Shrimp 22.99 - **Grilled Fish** 21.99 - **Salmon** 23.99

Pork 18.99 - **House Mixed Green** 7

POSTRES / DESSERTS

Flan 8.5

Tres Leche Cake 8.5

Chocolate Cake 8.5

Lemon Cake 8.5

Affogato ICE CREAM, ESPRESSO AND CHOCOLATE COVER ESPRESSO BEANS | 10

Any allergies please let your server or Manager know! Please be aware that due to shared cooking and preparation area food may come into contact with gluten, meat and animal product. We use vegetable and soybean oil for cooking! Prices and items are subject to change without notice. Not responsible for lost or stolen items! Cork Fee \$15 per bottle!

Some of Mom's recipes such as beans and moros rice are very authentic and may be made with pork or chicken broth. Please notify us of any food allergies