

LUNCH SPECIALS - Monday - Friday 10:30am - 3pm (Except holidays)

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

Classic Mojito \$8

- Lechon Asado.** Roasted Pork 13.99
- Picadillo.** Ground beef simmered with olives, potatoes, raisins and spices 12.99
- Mom's Ropa Vieja** Shredded Beef in Creole sauce 14.99
- Filete de Pollo a la Plancha.** (Chicken Breast filet) 13.99 | Breaded 14.99
- 1/4 Pollo al Diablo.** Cuban style baked with mojo and spices. 12.99
- Camarones al Ajo.** Sautéed Garlic Shrimp 14.99
- Filete de Pescado.** (Grilled flaky Swai Filet) | 13.99 Or Breaded 14.99
- Salmon a la Plancha.** Perfectly grilled salmon finished with a touch of citrus mojo, onions and tomatoes paired with rice and beans or a mixed green salad | 18.99
- Ensalada con Pollo.** Mixed green salad topped with grilled chicken bites 12.99
- Ensalada con Lechon.** Green salad topped with roast pork 12.99
- Vegetales Combo.** Sautéed mixed Vegetables, rice and beans 12.99



SANDWICHES

Sandwich included French Fries or salad, substitute fries or salad for yuca fries or sweet plantains 2.99 extra

Lunch prices Monday to Friday 10:30 am - 3 pm Lunch | Dinner

- Cubano Sandwich.** Slow roasted lechón, smoked ham, Swiss cheese, pickles, and mustard layered on Cuban style bread and pressed to a golden, delicate crisp. A refined take on the island's most iconic sandwich! 13.99 | 15.99
- Spicy Cubano** 14.99 | 16.99
- Pan Con Lechon.** (Pork Sandwich) grill onions 13.99 | 15.99
- Pan con Pollo** Chicken Sandwich - tomatoes and onions 13.99 | 15.99
- Pan con Bistec.** Steak Sandwich - tomatoes and onions 13.99 | 15.99
- Media Noche.** same as the cubano on brioche bread 13.99 | 15.99



Desayunos Cubanos | Omelets and Eggs served all Day
Omelets are served with white rice and beans or salad

Tortilla de Papas y Cebollas - Potato & Onions Omelet

Cuban style omelet with potatoes and onions. 14.99

Tortilla de Platanos Maduros - Sweet Plantains Omelet

Light omelet with sweet, caramelized plantains. 14.99

Tortilla de Jamon - Ham Omelet

Classic Cuban omelet with diced ham. 15.99

Tortilla de Camarones - Shrimp Omelet

Cuban Shrimp omelet. 16.99

Desayuno Cubano - Dos huevos fritos con arroz blanco y plátanos maduros

Two fried or scrambled eggs served with white rice and sweet plantains | 11.99

Bistec con Huevos

Grilled steak and onions with two eggs and crispy fries | 21.99

DULCES / DESSERTS \$8 / CAFÉ

Dulce Leche Cake | Flan | Tres Leche Cake | Chocolate Cake | Lemon Cake

Espresso 4.25 - Cortadito 4.99 - Café con Leche 6.99 Americano 4.99

Carajillo | 12 - Bold espresso shaken with Licor 43 for a silky vanilla citrus finish. On the rocks.

Fountain Sodas. 3.99 | **Mamey shake** | 7.99 (made with milk and sugar)

Cuban Soft Drink: Materva, Jupina, Ironbeer or Malta. 4

Bottle Water \$4

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

lemonade Refills. 1.99

18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE. Items and price are subject to change without notice. We have the right to refuse service to anyone. Not responsible for lost or stolen items. Cork Fee \$15 per bottle. **Moros and beans are not vegetarian. Warning: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverage may increase cancer risk and during pregnancy can cause birth defects. For more information go to www.p65warnings.ca.gov/alcohol

*Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions.

We use - Pork-infused flavor - vegetable - soybean and olive oil for cooking!



Enjoy responsibly!

To keep the atmosphere safe and festive, we serve up to three alcoholic drinks per guest. Thanks for celebrating with us!

El Vino Blanco / WHITE WINE

Josh Cellar Chardonnay California.....12/48

Josh Pino Grigio California12/48

Justin Sauvignon Blanc. Central Coast. Ca 12/48

Prosecco, Sparkling wine - split .12

El Vino Rojo / RED WINE

Josh Cabernet California.....12/48

Josh Merlot California12/48

Justin Cabernet. Paso Robles, California...14/56

House Malbec. Argentina12/48

BEST MOJITOS EVER! 12.99

Classic | Pineapple | Orange | Mango | Strawberry | Coco | Passion
| Guava | Black and Blue | Cucumber | Midnight

PREMIUM MOJITOS | 14.99



Bacardi 10

crafted with Bacardi Gran Reserva Diez

Ron Zacapa 23 Solera | Papa's Pillar Dark Rum 24 Solera

Zero Proof Mojitos "Sin Alcohol Con Sabor" "adult-worthy" | 8

"A sophisticated Cuban classic — crafted for those seeking elegance without alcohol."

Mint Havana - Guava Libre - Mango Malecon - Passion sin Rum - Coco Fresco -
Fresa Brisa - Pepino Chill - Pina Clara - Sol De Naranja

Premium Cocktails

Cuba Libre. Rum and Coke | 12 Jack and Coke | 12

90 Miles Daiquiri. Bacardi Rum, lime juice - simple syrup on the Rock | 12

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

Saoco. Bacardi Coco Rum, lime juice, cream of coco and coconut water | 14

The Painkiller. Myer's rum, cream of coco, pineapple and orange juice | 14

Voodoo Juice. Bacardi Coco rum, blue curaçao - passion fruit juice | 14

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

Low Alcohol Cocktails (half the alcohol)

Take It Easy Mojito. Our regular Mojito with half the Alcohol | 11

Margarita La Loca. Our regular Margarita with half the Alcohol | 10

Kiwi Melon Cooler A bright, refreshing Tanqueray Gin, Kiwi Melon, club soda and Cucumber. Light, tropical, and made for easy sipping— pure Miami sunshine in a glass. | 11

MARGARITAS

Classic Margarita 12 - **Cadillac Margarita** 14 - **Mockarita no Alcohol** 8

La Guayabera. Margarita Made with Jalapeño Lime Tequila, Guava nectar and fresh Jalapeño slices | 14

Pornstar In Havana. Casadores Reposado Tequila + Passion Fruit + Fresh Lime, Margarita Mx, Monin Vanilla + Bubbles | 14

Spicy Cubana. Cucumber spicy tequila, margarita mix and fresh cucumbers | 14

Water Melon Margarita. Refreshing watermelon taste, tequila, fresh lime, margarita mix and watermelon | 14

Martini

Bombay | 12 - **Tito's** | 14 - **Grey Goose** | 14 - **Lemon Drop** | 14 - **South Beach** | 14

Island Old Fashioned

Maker's Mark 14 **Woodford Reserve** 16 **Basil Hayden** 18

BEER

Hatuey \$7.5 (Cuban) | **Corona** \$7 | **Modelo Especial o Negra** \$7 | **Dos XX** \$7

Pacifico \$7 | **Heineken** \$7 (0.0 Non-Alcoholic)

805 \$7 - **Michelob Ultra Lite** \$7

Appetizers | Sides

HAVANA SAMPLER. A Cuban crowd pleaser with 4 papas rellenas, 4 croquetas, yuca frita, and lime marinated onions — the perfect starter to share. \$21.99

Masitas de Cerdo con Yuca al Mojo. Fried marinated pork bites served over yuca al mojo with marinated onions —. \$14.99 Sub Fried Yuca +\$2

Pedacitos de Pollo a la Plancha con yuca al Mojo Grilled chicken breast bites — or breaded if you prefer — served over garlicky yuca al mojo . \$14.99 Sub Fried Yuca +\$2

Hand pressed tostones topped with your choice of savory beef, shrimp, chicken, or pork — bold, vibrant, unmistakably Miami. \$14.99

Six large crispy coconut breaded shrimp served golden brown with our house dipping sauce. \$12.99

Ham Croquetas (4) breaded and fried.. |8.99

Papas Rellenas (4) (beef & pork fried potato balls) |11.99

Empanadas (1) Crispy golden fried turnovers stuffed with savory Cuban-style ground beef, seasoned with garlic, onions, peppers, and olives 6

Mashed Plantain Mofongo with your choice of pork, shrimp, beef, or chicken. \$15.99

Mariquitas con Mojo Plantains chips topped with mojo. 8 (when available)

Yuca Frita /Yuca Fries 8 - Yuca al Mojo 8

Platanos Maduros |8 (Sweet Fried Plantains) - **Tostones** |8 fried plantains

Mixed Vegetables |7 | **RICE, BEANS AND PLANTAINS COMBO** |17.99

French Fries (fried golden brown)|6

****Black beans** |5 **White Rice** |5 | Cilantro Sauce, Hot Sauce, Mojo Sauce .95 - 2 oz

****Moros Rice (Congri)** white rice/ black beans cooked together |6

Cuban Classic

Lechon Asado “House Signature Slow -Roast” Hand trimmed pork -24 hour mojo marinade, slow roasted for hours and finished with our Chef’s fresh pressed citrus signature mojo |19.99

Mom’s Ropa Vieja Shredded beef with peppers, onions & spices \$23.99

Pescado a la Plancha. Grilled Flaky white Fish with grilled Onions, tomatoes and Garlic. . \$21.99 Most Entrees includes white rice, beans and plantains!

PORK / LECHON /COMBINATIONS

Lechon Asado. “House Signature Slow –Roast” Tender Roast Pork |19.99

Masas de Puerco Frita. Tender pork chunks marinated in garlic citrus mojo, then fried until crispy on the outside and juicy inside. . |19.99

Havana Grande. A grand Cuban feast of pork, beef, chicken, and shrimp — a hearty, flavor packed combination that brings the best of Havana to one plate. **For Two** | 35.99

Havana Trio. Cuban Style Fajitas. Camarones, Carne y Pollo. Grilled with bell Peppers, tomatoes and onions. \$28.99

La Completa. A classic Cuban combo of 1/4 chicken and tender pork — a simple, satisfying plate with timeless island flavor..|23.99

El Criollo. A true Cuban classic featuring our three most popular meats — tender pork, shredded beef, and seasoned ground beef — |23.99

Fiesta Cubana. .A true Cuban celebration on one plate — pork bites, shredded beef, ham croquetas, moros rice, sweet plantains, and yuca. island favorites. 23.99

Empanada Dinner (2) Crispy fried turnovers filled with seasoned Cuban style beef, served with rice, beans, and sweet plantains . |19.99

POLLO / CHICKEN

Filete de Pollo a la Plancha. Grilled chicken breast seasoned with garlic, citrus, and spices — cooked a la plancha for a light, flavorful Cuban classic |20.99 shrimp grilled 7| Coconut shrimp 8 | Two eggs \$4

Pollo Saltado. Stir fried chicken tossed with onions, tomatoes, soy sauce, vinegar and papas Fritas — finished with a Cuban style mojo flair for a bright, bold island twist on the Peruvian classic |20.99 Served with rice and plantains . Add Beans \$2

Filete de Pollo Empanizado. Crispy breaded chicken breast filet. Cuban favorite. \$21.99 Add Two Eggs +\$4

Filete de Pollo Veracruzano. Grilled chicken breast filet topped with a light Veracruz style tomato sauce with onions, bell peppers, and garlic. Served with white rice and sweet plantains. \$22.99 Add Beans +\$2

Milanesa de Pollo Veracruzana. Breaded Chicken Breast topped with Veracruz sauce , light tomato sauce, onions, bell peppers and garlic |23.99 serve with white rice and sweet plantains. Add Beans \$2

Fajitas de Pollo. Grilled chicken strip filet sautéed with onions, tomatoes, and bell peppers. Served with white rice, beans, and sweet plantains. \$22.99

Pollo al Caribe. Spicy grilled chicken bites cooked with serrano Chile, tomatoes, and onions — a bright, fiery Caribbean style dish. \$21.99

Arroz con Pollo A La Cubana. Traditional Cuban yellow rice cooked with tender seasoned chicken, and spices — |20.99

1/4 Pollo Asado. 1/4 baked chicken . A comforting Cuban favorite. |18.99

1/2 Pollo Asado. 1/2 Chicken baked - Served With White Rice, Black Beans and Sweet Plantains.. \$20.99 add Spicy \$2

Vegetales Mixto — Sautéed mixed vegetables, rice, beans & plantains 17.99



LIVE MUSIC FRIDAY & SATURDAY 6:30 PM

Taste Miami Vibes • Happy Hour - Mon - Fri - 3–6 PM

Enjoy the moment — savor the food, the music, and the company.

Please step outside for speakerphone or video calls.**

New Cuban Style Saltado's: Stir fried tossed with onions, tomatoes, soy sauce, vinegar and papas Fritas — finished with a Cuban style mojo flair for a bright, bold island twist on the Peruvian classic. Served with white rice and sweet plantains:
Pollo \$20.99 - Lomo \$21.99 - Pescado \$21.99 - Camarones \$23.99

Small House Salad: Mixed lettuces, tomatoes, onions, carrots |5.50

Ensalada de Tomate y Cebollas. Tomatoes and Red Onions |5.50

Dinner Salads- mixed green, tomatoes and red onions with:

Chicken 21 - Breaded Chicken - 22 - Steak 24 - Shrimp 24 - Grilled Fish 22 - Salmon 24 - Pork 20

ARROZ FRITOS CHINO CUBANO

Cuban Style Fried Rice Cuban style fried rice made with soy sauce, onions, tomatoes, and eggs — a savory, island inspired take on a classic.

Ham 20 - Chicken 21 - Pork 20 - Beef 24 - Shrimp 24

CARNE / BEEF

Rabo Encendido. Best Ever Cuban Ox tail Stew. Slow braised oxtail simmered in a rich, spicy tomato wine sauce with peppers, onions, and Cuban spices. Fall off the bone tender with deep, soulful island flavor | MP

Lomo Saltado. Peruvian stir fried beef tossed with onions, tomatoes, soy sauce, vinegar and papas Fritas - finished with a Cuban mojo style flair for a bold, island meets Andes flavor|21.99 Served with rice and plantains.: add Beans \$2 - Moros 2 - Spicy \$2 -Two Eggs \$4

Bistec con Cebollas. The original Cuban thin steak, seasoned and seared a la plancha, topped with sautéed onions for that timeless, home style sabor. . \$22.99 | Two Eggs \$4

Bistec de Res Empanizado, Steak breaded crispy and golden, served with white rice, beans, and sweet plantains. A Cuban comfort classic. \$23.99 Add Two Eggs +\$4 • Add Shrimp +\$7

Bistec Veracruzano The Original Cuban Thin Steak and Onions topped with Veracruz sauce, light tomato sauce, onions, bell peppers and garlic |22.99 serve with white rice and sweet plantains. Add Beans \$2 | Add Grilled shrimp 7

Cuban Style Steak Fajitas Grilled Angus strip steak sautéed with onions, tomatoes, and bell peppers — finished with a Cuban mojo style flair for bright, sizzling island flavor. Served with White Rice, beans and Sweet Plantains. \$23.99 Two Eggs \$4 - Grilled Shrimp 7

Mom’s Ropa Vieja Shredded beef slowly braised with peppers, onions, and tomatoes — made the old school Cuban way, just like Mom cooked it. . 23.99 .

Vaca Frita. Fried Cow. .Crispy shredded beef seared with garlic, onions, and fresh lime \$23.99 . Add two eggs \$4 - add shrimp 7

Picadillo a la Cubana. Seasoned ground beef simmered with olives, potatoes, raisins and spices \$18.99 | Two Egg \$4

MARISCOS / SEAFOOD

Paella Mixta. Savory Cuban style yellow rice cooked with shrimp, chicken, fish, and ham — a hearty colorful paella full of rich island flavor |26.99

Zarzuela de Mariscos A rich Spanish Cuban seafood stew with shrimp, salmon, fish, and scallops simmered in a flavorful lobster seafood broth. . \$35.99

Pargo Entero Frito. Crispy fried whole snapper, golden on the outside and tender inside — a true Cuban coastal favorite. **MP** Add Spicy \$2

Camarones Caribeños — “Caribbean Garlic Shrimp” Plump shrimp sautéed in garlic, onions, olive oil, and a splash of white wine, finished with a hint of island herbs. — a bold, sunny taste of the Caribbean. \$23.99

Shrimp Criollo Style Sautéed shrimp in a bold garlic, onion, tomato, and white wine sauce, inspired by classic Cuban salsa criolla. — a soulful plate full of sabor. \$23.99

Camarones de Coco. Coconut breaded shrimp fried to a golden crisp, served with a touch of sweet island flavor. . . \$24.99

Pescado a la Plancha. Grilled Flaky white Fish with grilled Onions, tomatoes and Garlic. . . \$21.99 Add shrimp 7

Breaded Fish 22.99 add grilled shrimp 7 - Coconut shrimp 8

Pescado a la Veracruzana. Fish fillet simmered in a vibrant tomato sauce with olives peppers, and onions — Serve with white rice and sweet plantains. 22.99 Add Beans \$2 - add shrimp 7

Salmon a la Plancha. Salmon grilled a la plancha with onions, tomatoes and finished with garlic citrus mojo for a bright, flavorful Cuban twist. . \$23.99 - add shrimp 7