



LUNCH SPECIALS - Monday - Friday 10:30am - 3pm

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

Classic Mojito \$8 | Garlic Bread Basket \$3.99 | Sweet Plantains \$2 | Fountain Sodas \$2.99

- Lechón Asado** Slow roasted Cuban pork, tender and full of mojo flavor. 13.99
- Picadillo.** Ground beef simmered with olives, potatoes, 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 Spicy.** 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 10:30am to 3pm

	Lunch	Dinner
Cubano Sandwich	14.99	15.99
Spicy Cubano	15.99	16.99
Pan Con Lechon. (Pork Sandwich) grill onions	14.99	15.99
Pan con Pollo Chicken Sandwich - tomatoes and onions	14.99	15.99
Pan con Bistec. Steak Sandwich - tomatoes and onions	14.99	15.99
Media Noche. same as the cubano on brioche bread	14.99	15.99

Havana Mania - Miami Brunch Menu - Weekend 10:30am - 3pm

CUBAN BREAKFAST PLATTER — 15.95 two eggs, white rice, beans and plantains

VACA FRITA & EGGS — 18.95 Crispy shredded beef, two eggs, white rice, lime onions + plantains

FILETE DE POLLO EMPANIZADO— \$18.95 Crispy, breaded golden fried chicken breast filet seasoned with garlic and citrus, topped with two fried eggs for a bold Cuban twist. Serve with white rice + sweet plantains

PICADILLO BREAKFAST PLATE— 17.95 Cuban Ground beef, white rice topped with two eggs + sweet plantains.

HAVANA OMELET — 18.95 Three-egg omelet with ham and potatoes. Serves with moros rice + sweet plantains

MIMOSAS : Guava - Strawberry - Mango \$9

TROPICAL PUNCH: Rum with tropical juices. Signature Havana Mania Flavor \$11

BASKET DE PAN CON MANTEQUILLA: Basket of bread with Garlic butter \$2.99

Extra: garlic butter \$1.5ea

Mexican Coke \$ 4.99 | Fountain Sodas. 3.99 | Mamey shake | 7.99

(made with milk and sugar) Cuban Soft Drink: Materva, Jupina, Ironbeer or Malta. 4.5 Bottle Water \$5 - Still or Sparkling — choose your refreshment

\$8 - DULCES / DESSERTS / CAFÉ

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

Espresso 4 - Cortadito 5 - Café con Leche 6- Americano 5

Carajillo | 13 - Bold espresso shaken with Licor 43 for a silky vanilla citrus finish. On the rocks.

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!, Please be aware that due to shared cooking and preparation area

food may come into contact with gluten, meat and animal product.



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 13/52

Prosecco, Sparkling wine - split .12

El Vino Rojo / RED WINE

Josh Cabernet California.....12/48

Josh Merlot California12/48

Justin Cabernet. Paso Robles, California...18/72

House Malbec. Argentina12/48

PREMIUM MOJITOS |14.99

Ron Zacapa solera blend of rums aged 6–23 years | Papa’s Pillar solera blend aged in bourbon barrels, port wine casks, and Spanish sherry barrels

Mojito Margarita “Fresh mint, real lime, cane sugar, and crisp blanco tequila — a clean, refreshing mojito with a Mexican twist.” Sal Rimmed

BEST MOJITOS EVER! 12.99

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

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 A timeless mix of rum and cola finished with fresh lime. | 12

Bacardi Lime Daiquiri. Bacardi Lime, lime juice, simple syrup on the Rock |10

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 classic Mojito with half the Alcohol |11

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

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|14- Tito’s |15 - Grey Goose |15 - Lemon Drop |15 - South Beach |15

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. “Customer Favorite” A Cuban crowd pleaser with 4 papas rellenas, 4 croquetas, yuca Frita, and lime marinated onions — the perfect starter to share. |21.99

Hand Pressed Tostones “crispy tostones” Topped with One: |14.99

Pollo a la plancha - Lechón - Picadillo - Camarones

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 con Yuca al Mojo. Grilled chicken breast bites — or breaded on topped of garlic yuca. \$14.99 Sub Fried Yuca +\$2

Mofongo (mashed plantains) topped with your choice of One: |14.99
picadillo beef - shrimp - chicken or pork

Coconut breaded shrimp (6) golden brown with our house dipping sauce. 12.99

Yuca Frita - Cuban style Yuca Fries **Or Yuca al Mojo** with garlic mojo
Served with Creamy garlic dip - 8

Ham Croquetas (4) breaded and fried.. |9

Papas Rellenas (4) (beef & pork fried potato balls) |12

Empanadas (1) Crispy golden fried turnovers stuffed with savory Picadillo |6

Platanos Maduros |9 - **Tostones** |9

Mixed Vegetables 7 - **French Fries** (fried golden brown)|6

****Black beans** | 5 ****Moros Rice (Congri)** |6 - **White Rice** |5

Cilantro sauce, hot sauce, mojo sauce 2 oz .95 ****** not vegetarian

New! Pan con Mantequilla Basket of Freshly toasted bread brushed with rich, garlic butter (when available) dine in only! 3.99

CHEF’S SPECIALS

Most of our entrees are serves with white rice, beans and plantains

Roasted Pork (Lechon) - soaked in 24 hour citrus garlic mojo, roasted low and slow for a silky, succulent texture, and finished with fresh pressed mojo. 21.99

Masas de Puerco Frita. Tender pork chunks marinated in garlic citrus mojo, then fried until crispy on the outside and juicy inside. . |21.99

COMBOS

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. \$27.99 - Add Spicy \$2

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

Most Entrees are served with white rice, beans and sweet plantains!

Filete de Pollo a la Plancha. “Most Popular” Grilled chicken breast seasoned with garlic, citrus, and spices — cooked a la plancha for a light, flavorful Cuban classic |21.99 - shrimp grilled 7| Coconut shrimp 8 | Two eggs \$4

Filete de Pollo Empanizado. Crispy breaded chicken breast filet. Cuban favorite. \$22.99 - Add Two Eggs +\$4 - **A la Veracruz** \$24.99 add beans \$2

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

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 |21.99 Served with rice and 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 Jalapeno Chile, tomatoes, and onions — a bright, fiery Caribbean style dish. \$22.99

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

1/4 Pollo Asado. 1/4 baked chicken . A comforting Cuban favorite. |17.99

1/2 Pollo Asado. 1/2 Chicken oven baked - .. \$20.99 add Spicy \$2

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



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

SALADS

Small House Salad: Mixed lettuces, tomatoes, shave carrot's | 5.95

Ensalada de Tomate y Cebollas. Tomatoes and Red Onions |5.95

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

Pork 21 - Grilled Chicken 21 - Breaded Chicken - 22 - Steak 23 - Shrimp 23
Grilled Fish 22 - Salmon 23

CARNE / BEEF

Most Entrees are served with white rice, beans and sweet plantains!

Rabo Encendido. “Customer Favorite” 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 - Spicy \$2

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 - Spicy \$2

Mom’s Ropa Vieja Slow braised premium beef in a rich tomato, onions pepper sofrito—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 - Spicy \$2 - A Miami Classic!

Picadillo a la Cubana. Seasoned ground beef simmered with olives, potatoes, and spices |18.99 - Two Egg \$4 A Cuban favorite!

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 |27.99

Zarzuela de Mariscos A rich Spanish Cuban seafood stew with shrimp, salmon, fish, and scallops simmered in a flavorful lobster seafood broth. . \$36.99

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 - Customer Favorite “Caribbean Garlic Shrimp” Plump shrimp sautéed in garlic, onions, olive oil, ad a splash of white wine, finished with a hint of island herbs. — a bold, sunny taste of the Caribbean. \$23.99 - Add Spicy \$2

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 - Add Spicy \$2

Camarones de Coco. Coconut breaded shrimp fried to a golden crisp, served with a touch of sweet island flavor. ... \$23.99

Pescado a la Plancha. Grilled Flaky white Fish with grilled Onions, tomatoes and Garlic. ... \$21.99 - Add Spicy \$2 - Grilled shrimp \$7 - Coconut shrimp \$8

Breaded Fish 22.99 Add Spicy \$2 - 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. 23.99 Add Beans \$2 - Spicy \$2 - Grilled shrimp \$7 - Coconut shrimp \$8

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 Spicy \$2 - Grilled shrimp \$7

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 \$21.99 - Lomo \$21.99 - Pescado \$21.99 - Camarones \$23.99

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 21 - Beef 23 - Shrimp 23