



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

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 13.5
- Picadillo.** Cuban Style Ground Beef 12.5
- Mom's Ropa Vieja** Shredded Beef in Creole sauce 14.5
- Pechuga de Pollo.** (Grilled Chicken Breast) 13.5 Breaded 14.5
- 1/4 Pollo al Diablo.** Cuban style baked with mojo and spices. 13.5
- Camarones al Ajo.** Sautéed Garlic Shrimp 14.5
- Filete de Pescado.** (flaky Swai Filet) | 13.5 Or Breaded 14.5
- 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.** Mixed Vegetables, rice and beans 11.99

SANDWICHES

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

Lunch | Dinner

- Cubano Sandwich.** Ham, pork, cheese, pickle, mustard 13.5 | 15.5
- Spicy Cubano** 13.75 | 16.5
- Pan Con Lechon.** (Pork Sandwich) grill onions 13.5 | 16.5
- Pan con Pollo** Chicken Sandwich - tomatoes and onions 13.5 | 16.5
- Pan con Bistec.** Steak Sandwich - tomatoes and onions 13.5 | 16.5
- Media Noche.** same as the cubano on brioche bread 14.5 | 16.5

Desayunos Cubanos | Omelets and Eggs served all Day

- Tortilla de Papas y Cebollas** - Potato & Onions Omelet
Fluffy Cuban style omelet with sautéed potatoes and onions. Served with rice and beans | 14.99
- Tortilla de Platanos Maduros** - Sweet Plantains Omelet
Light omelet with sweet, caramelized plantains. Served with rice and beans | 14.99
- Tortilla de Jamon** - Ham Omelet
Classic Cuban omelet with diced ham. Served with rice and beans | 15.99
- Tortilla de Camarones** - Shrimp Omelet
Cuban Shrimp omelet. Served with rice and beans | 16.99
- Desayuno Cubano**
Two fried or scrambled eggs with rice, beans & sweet plantains | 12.99
- Bistec con Huevos**
Grilled steak with two eggs and crispy fries | 21.99

***Appetizers | Sides *HH \$4 Off Selected Items Monday-Friday • 3 PM - 6 PM**

- *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 — a classic Cuban comfort dish with bold, garlicky flavor. \$15.50 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 for a classic Cuban comfort plate. \$15.50 - 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. \$13.50
- New Cuban Garlic Bread / Pan Cubano con Ajo** - Small Basket \$3 | Large Basket \$5
- Ham Croquetas** (4) breaded and fried.. | 8.99 | Happy Hour | 6.99
- Papas Rellenas** (4) (beef & pork fried potato balls) | 11.99 | Happy Hour | 8.99
- Empanadas** (1) Crispy golden fried turnovers stuffed with savory Cuban-style ground beef, seasoned with garlic, onions, peppers, and olives 5.99
- Mashed Plantain Mofongo** with your choice of pork, shrimp, beef, or chicken. \$15.99
- Mariquitas con Mojo** Plantains chips topped with mojo. 7.99 (when available)
- Yuca Frita /Yuca Fries 7 - Yuca al Mojo** 7 + cilantro dipping sauce
- Platanos Maduros** | 7 (Sweet Fried Plantains) - **Tostones** | 7.99 fried plantains
- Mixed Vegetables** | 6 | **RICE, BEANS AND PLANTAINS COMBO** | 16.99
- French Fries** (fried golden brown) | 6
- **Black beans | 5 White Rice | 4**
- **Moros Rice (Congri)** white rice/ black beans cooked together | 6

Enjoy responsibly! ***Taste Miami Vibes - *Happy Hour - Mon - Fri - 3-6 PM**

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. Ca12/48
- Daou Chardonnay** Paso Robles, California 14/56
- Prosecco, Sparkling wine** - split .12

***Happy Hour House Wine:\$8**

- Chardonnay
- Pino Grigio
- Sauv Blanc

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

***Happy Hour House Wine: \$8**

- Cabernet
- Merlot
- Pinot Noir

BEST MOJITOS EVER! 12.99 - \$8 during Happy Hour (excluded Premium)

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



PREMIUM MOJITOS | 14.99

Bacardi 10 Mojito

A luxurious twist on the Cuban classic—crafted with Bacardi Gran Reserva Diez, fresh mint, lime, and a touch of sparkling soda.

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 *\$4 off during HH

- *Cuba Libre.** Bacardi 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 *\$4 off during HH

- *Classic Margarita** 12 - **Cadillac Margarita** 14 - **Mockarita no Alcohol** 8 (excluded HH)
- *Water Melon Margarita.** Refreshing watermelon taste, tequila, fresh lime, margarita mix and watermelon | 14
- 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

Martini *\$4 off during HH

- *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 - \$2 off during HH (excluded Hatuey 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

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



PORK / LECHON / COMBINATIONS

Most Entrees are served with White rice, beans and Sweet Plantains!

Lechon Asado. Tender roast pork marinated in garlic citrus mojo and slow cooked for rich, classic Cuban flavor | 19.75

Masas de Puerco Frita. Tender pork chunks marinated in garlic citrus mojo, then fried until crispy on the outside and juicy inside. A classic Cuban favorite with bold, irresistible sabor. | 19.75

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. Served with white rice, beans and plantains. **For Two** | 35.99

Havana Trio. Cuban Style Fajitas. Camarones, Carne y Pollo. Grilled with bell Peppers, tomatoes and onions. Served with white rice and plantains. \$29.99

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

El Criollo. A true Cuban classic featuring our three most popular meats — tender pork, shredded beef, and seasoned ground beef — all on one hearty, flavor packed plate. Served with white rice, beans and plantains | 24.75

Fiesta Cubana. A true Cuban celebration on one plate — pork bites, shredded beef, ham croquetas, moros rice, sweet plantains, and yuca. A hearty, flavor packed feast with all the island favorites. 24.75

Empanada Dinner (2) Crispy fried turnovers filled with seasoned Cuban style beef, served with rice, beans, and sweet plantains for a comforting, home style Cuban meal. | 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 Served With White Rice, Black Beans and Sweet Plantains. shrimp grilled 6.99 | Coconut shrimp 7.99 | Two eggs \$4

Pollo Saltado. Stir fried chicken tossed with onions, tomatoes, 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 - 2 Eggs \$4

Filete de Pollo Empanizado. Crispy breaded chicken breast filet served with white rice, black beans, and sweet plantains. A golden, comforting 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. \$21.99 Add Beans +\$2

Milanesa de Pollo Veracruzana. Breaded Chicken Breast topped with Veracruz sauce , light tomato sauce, onions, bell peppers and garlic | 22.99 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

Chicharrones de Pollo Empanizado. Crispy breaded chicken bites served with white rice, black beans, and sweet plantains — a crunchy Cuban favorite. | 21.99

Pollo al Caribe. Spicy grilled chicken bites cooked with serrano Chile, tomatoes, and onions — a bright, fiery Caribbean style dish. Served with white rice, black beans, and sweet plantains. \$21.99

Arroz con Pollo A La Cubana. Traditional Cuban yellow rice cooked with tender seasoned chicken, and spices — simmered together in a classic cazuela for rich, comforting island flavor | 20.99

1/4 Pollo Asado. 1/4 baked chicken served with white rice, black beans, and sweet plantains. A comforting Cuban favorite. | 18.99 - Spicy \$2

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

Vegetales Mixto - Mixed vegetables, rice, beans & plantains 16.99

ARROZ FRITOS

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 19.99 - **Chicken** 20.99 - **Pork** 19.75 - **Beef** 22.99 **Shrimp** 23.99

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:

Grilled Chicken 20.99 - **Breaded Chicken** - 21.99 - **Steak** 22.99 **Shrimp** 23.99

- **Grilled Fish** 21.99 - **Salmon** 23.99 - **Pork** 19.75

DULCES / DESSERTS \$8 / CAFÉ

Dulce de 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.



LIVE MUSIC FRIDAY & SATURDAY 6:30 PM

www.havanamania.com



“We reserve the right to refuse service to any individual whose behavior compromises the safety, comfort, or integrity of our establishment.”

**Enjoy the moment — savor the food, the music, and the company.
Please step outside for speakerphone or video calls.**

CARNE / BEEF

Must Entrees includes White Rice, Black Beans and Sweet Plantains

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, 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 On: Beans \$2 - Moros 2 - Spicy 2 - Two Eggs \$4 - grilled shrimp 6.99

Bistec con Cebollas. The original Cuban thin steak, seasoned and seared a la plancha, topped with sautéed onions for that timeless, home style sabor. Served With Arroz Blanco, Frijoles y Platanos . \$22.99 | Two Eggs \$4 - add Shrimp 6.99

Top sirloin breaded steak, crispy and golden, served with white rice, beans, and sweet plantains. A Cuban comfort classic. \$23.99 Add Two Eggs +\$4 • Add Shrimp +\$6.99

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 6.99

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 6.99

Mom’s Ropa Vieja Shredded beef slowly braised with peppers, onions, and tomatoes — made the old school Cuban way, just like Mom cooked it. Comforting, tender, and full of home style sabor. 23.50 . Served with white rice, beans and sweep plantains

Vaca Frita. Fried Cow. .Crispy shredded beef seared with garlic, onions, and fresh lime — a Miami Cuban classic with bright, punchy flavor and that perfect sizzling finish \$23.50 Served with white rice, beans and sweep plantains. Add two eggs \$4 - add shrimp 6.99

Picadillo a la Cubana. Seasoned ground beef simmered with olives, potatoes, and spices — a classic, comforting Cuban favorite. Served With White Rice , beans and Sweet Plantains \$19.75 | 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. Bold, aromatic, and full of coastal sabor allow time! With White Rice and Sweet Plantains ..\$34.99

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. Served with white rice, black beans, and sweet plantains — 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. Served with white rice, black beans, and sweet plantains — a soulful plate full of sabor. \$23.99

Fajitas de Camarones. Sautéed shrimp tossed with onions, tomatoes, and bell peppers — a bright, sizzling fajita with fresh Cuban inspired flavor. Served With White Rice, beans and Sweet Plantain's. \$24.99

Camarones de Coco. Coconut breaded shrimp fried to a golden crisp, served with a touch of sweet island flavor. Served with White Rice, Black Beans and Sweet Plantains.. . \$24.99

Pescado a la Plancha. Grilled Flaky white Fish with Onions and Garlic. With White Rice, Black Beans and Sweet Plantains.. . \$21.99 Add shrimp 6.99

Breaded Fish 22.99 add grilled shrimp 6.99 Coconut shrimp 7.99

Pescado a la Veracruzana. Fish fillet simmered in a vibrant tomato sauce with olives, capers, peppers, and onions — a Cuban inspired take on the classic Veracruz style, bright, savory, and full of island character. Serve with white rice and sweet plantains. 21.99 Add Beans \$2 - add shrimp 6.99

Salmon a la Plancha. Salmon grilled a la plancha and finished with garlic citrus mojo for a bright, flavorful Cuban twist. Served With White Rice, Black Beans and Sweet Plantains.. . \$23.99 - add shrimp 6.99

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