

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 12.99

Picadillo. Cuban Style Ground Beef 11.99

Mom's Ropa Vieja Shredded Beef in Creole sauce 13.99

Pechuga de Pollo. (Grilled Chicken Breast) 12.99 Breaded 13.99

1/4 Pollo al Diablo. Cuban style baked with mojo and spices. 12.99

Camarones al Ajo. Sautéed Garlic Shrimp 13.99

Filete de Pescado. (flaky Swai Filet) | 12.99 Or Breaded 13.99

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. 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

Cubano Sandwich. Ham, pork, cheese, pickle, mustard Lunch | Dinner 12.99 | 15.99

Spicy Cubano 13.5 | 16.5

Pan Con Lechon. (Pork Sandwich) grill onions 12.99 | 15.99

Pan con Pollo Chicken Sandwich - tomatoes, onions and lettuce 12.99 | 15.99

Pan con Bistec. Steak Sandwich - tomatoes, onions and lettuce 12.99 | 15.99

Media Noche. same as the cubano on brioche bread 13.99 | 15.99

Lunch Specials Monday to Friday 10:30am to 3pm

New! Havana Streetcorner Classic Fritas (burgers)

A double smashed blend of ground beef, chorizo and julienne potatoes

add salad, regular fries, plantains or yuca fries \$2.99



La Frita the Classic Cuban Original 9.99

Frita Americana con Queso Americano
(American cheese) 11.5

Frita Picante - topped with jalapeños. A bold Miami inspired variation. 11.5

Desayuno Cubano. 2 Fried eggs or Scrambled + rice, beans & plantains 12.99

Bistec con Huevos - Steak, Eggs and Fries 21.99

Appetizers | Sides

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

Masitas de Cerdo con Yuca al Mojo. (fufu de yuca con Masitas de Cerdo) Fried marinated Pork Bites served on top of yuca al Mojo and marinated onions |14.99 or fried yuca add \$2

Pedacitos de Pollo a la Plancha con Yuca al Mojo. Grilled Chicken breast bites or (breaded) on topped of garlic yuca |14.99 Fried yuca add \$2

Tostones topped with One: - Picadillo (beef)|13.99 - Camarones (shrimp) |15.99 Pollo (shredded Chicken) |13.99 | Shredded Pork |13.99

Mofongo Mashed plantains topped with (one) shredded pork |13.99 Shrimp |15.99 **Ground beef** |13.99 - **Shredded Chicken** |13.99

Coconut Shrimp. Six Large fried crispy coconut shrimp + sauce |12.99

Mariquitas con Mojo Plantains chips topped with mojo. 7.99 (when available)

Empanadas (1) (Picadillo) Crispy golden fried turnovers stuffed with savory Cuban-style ground beef, seasoned with garlic, onions, peppers, and a touch of tomato. 5.99

Yuca Frita / Yuca Fries 7.99 - **Yuca al Mojo** 7.99 + cilantro dipping sauce

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

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

Platanos Maduros |7.99 (Sweet Fried Plantains) - **Tostones** fried plantains

Mixed Vegetables |6 | **RICE, BEANS AND PLANTAINS COMBO** |16

French Fries (fried golden brown)|6

White Rice |4

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

***Black Beans** |5 - **Cilantro Sauce, HOT SAUCE, or MOJO** .95 - 2 oz



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. Ca12/48

Daou Chardonnay Paso Robles, California 14/56

Prosecco, Sparkling wine - split12

El Vino Rojo / RED WINE

Campo Viejo Rioja. Spain12/48

Josh Cabernet California.....12/48

Josh Merlot California12/48

Justin Cabernet. Paso Robles, California.....16/64

House Malbec. Argentina12/48

BEST MOJITOS EVER! 12.99

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

PREMIUM MOJITOS 13.99

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



Zero Alcohol Mojitos \$8



"Sin Alcohol Con Sabor" "adult-worthy"

"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 / Taste the Tropics

Cuba Libre. Bacardi Rum and Coke |12

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

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)

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

MARGARITAS

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

Classic Margarita 12 - **Cadillac Margarita** 14 - **Mockarita** no Alcohol 10

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 Style Ale) | **Corona** \$7 | **Modelo Especial o Negra** \$7

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

805 \$7- American Blonde Ale | **Michelob Ultra Lite** \$7

Items and prices 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! *not all ingredients are listed*

*moros rice and beans are not vegetarian | 18% gratuity charge will be added to parties of 6 or more.



PORK / LECHON

Lechon Asado. Traditional Cuban Pork. With White Rice, Black Beans or Moros Rice and Sweet Plantains or Yuca al Mojo - \$18.99

Masas de Puerco Frita. Tender Fried Pork Chunk. With White Rice, Black Beans or Moros Rice and Sweet Plantains or Yuca al Mojo - \$18.99

COMBINACIONES

Havana Grande. Pork, Beef, Chicken and Shrimp
Served with white rice, beans and plantains. **For Two** | 36.99

Havana Trio. Cuban Style Fajitas. Camarones, Carne y Pollo (Shrimp, Beef and Chicken). grilled with bell Peppers, tomatoes and onions. Served with white rice and plantains. \$29.99

La Completa. 1/4 Chicken and Pork. Serve with rice, beans and plantains. | 23.99

El Criollo. Our 3 most popular Pork, Shredded Beef and Ground Beef. Served with white rice, beans and plantains | 23.99

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

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

POLLO / CHICKEN

Filete de Pollo Veracruzano. Grilled Chicken breast filet Veracruz style, light tomato sauce, onions, bell peppers and garlic. Serve with white rice and sweet plantains | 21.99 | Add Beans \$2

Pollo Saltado. Sautéed Slices of Chicken Breast Filet, Tomatoes, Onions, Cilantro, Aji Amarillo, Soy Sauce and Fries. 20.99
Add On: Beans 2 - Moros 2 - Spicy 2 - Two Eggs \$4

Fajitas de Pollo. Grilled Chicken Strip Filet with Onions, Tomatoes, and Bell Peppers. Served With White Rice, beans & Sweet Plantain's. \$23.99

Filete de Pollo a la Plancha. Grilled Chicken Breast Filet.
With White Rice, Black Beans and Sweet Plantains.. . \$21.99
shrimp grilled 7.99 | Coconut shrimp 7.99 | Two eggs \$4

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

Filete de Pollo Empanizado. Breaded Chicken Breast Filet. With White Rice , Black Beans and Sweet Plantains \$21.99 |Add Two Eggs \$4

Chicharrones de Pollo Empanizado. Breaded and fried chicken bites. With White Rice, black Beans and Sweet Plantains \$21.99 Two eggs \$4

Pollo al Caribe. Spicy Chicken Bites Grilled with Serrano Chile, tomatoes and onions. With White Rice, Black Beans and Sweet Plantains | 21.99

Arroz con Pollo A La Cubana. Traditional Cuban Yellow Rice and Chicken Debone and Cook in A Casserole. 20.99

1/4 Pollo Asado. 1/4 Chicken (Baked) - With White Rice, Black Beans and Sweet Plantains.. . \$17.99 add Spicy \$2

1/2 Pollo Asado. 1/2 Chicken (Baked) - White Rice, Black Beans and Sweet Plantains.. . \$19.99 add Spicy \$2With

ARROZ FRITOS

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

Ham 19.99 - Chicken 19.99 - Pork 18.99 - Beef 21.99
Shrimp 21.99

House Salad: Mixed lettuces, tomatoes, onions, carrots | 5.99
Tomatoes and Red Onions 5.99

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

SALADS: mixed green, tomatoes and red onions with:

Grilled Chicken 21.99 - **Breaded Chicken** - 21.99 - **Steak** 21.99

Shrimp 22.99 - **Grilled Fish** 21.99 - **Salmon** 23.99 - **Pork** 18.99

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

Please be aware that due to shared cooking and preparation area
food may come into contact with gluten, meat and animal product.

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



www.havanamania.com



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

Must Entrees includes White Rice, Black Beans and Sweet Plantains

CARNE / BEEF

Rabo Encendido. Best Ever Cuban Ox tail Stew.

With White Rice, beans and sweet plantains ..MP

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 7.99

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

With Arroz Blanco, Frijoles y Platanos or Papas Fritas . \$21.99 | Two Eggs \$4

Steak Fajitas. Grilled Angus Strip Steak, Onions, Tomatoes and Bell Peppers . Served with White Rice, beans and Sweet Plantains. \$23.99 Two Eggs \$4

Lomo Saltado. Tender Pieces of Sirloin Angus Beef Sauteed with fries, onions, tomatoes, Aji, Soy Sauce and Cilantro. 20.99 Add On: Beans \$2 Moros 2 Spicy 2 - Two Eggs \$4

Bistec de Res Empanizado. Top Sirloin Breaded Steak.

With White Rice, Black Beans and Sweet Plantains.. . \$22.99 add two eggs \$4

Mom's Ropa Vieja. Thinly Shredded Beef Cooked in Creole Sauce.

With White Rice , beans and Sweet Plantains.. . \$22.99

Vaca Frita. Fried Cow. Thinly Shredded Beef Grilled with Onions and Cuban Mojo.
With White Rice, beans and Sweet Plantains.. . \$22.99 Add two eggs \$4

Picadillo a la Cubana. Lean Ground Beef Cooked with Onions, Potatoes, Bell Peppers, Olives and Tomato Sauce. With White Rice , beans and Sweet Plantains.. . \$18.99 | Two Egg \$4

PESCADO/ SEAFOOD

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

Zarzuela de Mariscos (Seafood Stew) Shrimp, salmon, fish and scallops in a flavorful seafood Lobster broth | allow time!

With White Rice and Sweet Plantains ..\$32.99

Pargo Entero Frito. Crispy Fried Whole Snapper. MP

Pescado a la Plancha. Grilled Flaky white Fish with Onions and Garlic. With White Rice, Black Beans and Sweet Plantains.. . \$20.99

Breaded 21.99 add grilled shrimp 7.99 Coconut shrimp 7.99

Pescado a la Veracruzana. Filete de Pescado con salsa de tomates, cebollas, aji verde, rojo y ajo. Sautéed fish with tomatoes sauce , onions, bells pepper aji and garlic. 21.99. Serve with white rice and sweet plantains. Add Beans \$2

Salmon a la Plancha. Grilled Salmon with Garlic and Onions - With White Rice, Black Beans and Sweet Plantains.. . \$22.99

Fajitas de Camarones. Shrimp Fajitas with Onions, Tomatoes, and Bell Peppers. Served With White Rice, beans and Sweet Plantain's. \$23.99

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. \$22.99

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. \$22.99

Camarones de Coco. Coconut Breaded fried golden brown Shrimp With White Rice, Black Beans and Sweet Plantains.. . \$23.99

Beverage

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