

# LUNCH SPECIALS

Dine In Only - Monday | Friday 10:30am to 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
- Vegetarian Combo. Mixed Vegetables.** Rice and beans 13.99

## 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.** 15.99 - Ham, pork, cheese, pickle, mustard  
Lunch 12.99
- Spicy Cubano.** 16.99  
Lunch 12.99
- Pan Con Lechon.** (Pork Sandwich) 15.99  
Lunch 12.99
- Pan con Pollo.** (Chicken Sandwich) 15.99  
Lunch 12.99
- Pan con Bistec.** (Steak Sandwich) 15.99  
Lunch 12.99
- Media Noche.** |15.99

## ALL DAY BREAKFAST

- Desayuno Cubano.** 2 Fried or Scrambled Eggs + White Rice,  
Sweet Plantains and beans | 14.99 (add two ham croquetas for 4)
- Omelet to Order:** Sweet Plantain, Ham or Potatoes |15.99 or Shrimp 16.99
- Steak and Eggs .** Two fried or Scrambled eggs. Serve with rice and fries.21.99

## Appetizers | Sides

- Havana Sampler:** 4 Papas Rellenas + 4 Croquetas + Yuca Fritas  
lime marinated onions |21.99
- Coconut Shrimp.** Six Large crispy coconut shrimp + dipping sauce |12.99
- Freshly Handmade Beef Empanadas** |5.5 Each
- Masitas de Cerdo con Yuca al Mojo.** Fried marinated Pork Bites served on  
top of yuca al Mojo and lime 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 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
- Yuca Frita /Yuca Fries** 7.99 - **Yuca al Mojo** + cilantro dipping sauce
- Ham Croquetas** (4) breaded and fried...cilantro dipping sauce |8.99
- Papas Rellenas** (4) (beef & pork potato balls) |11.99
- Platanos Maduros** |7.99 (Sweet Fried Plantains) - **Tostones** fried plantains
- Mixed Vegetables** |6.99 | **RICE, BEANS AND PLANTAINS COMBO** |16.99
- French Fries** |7.99
- White Rice** |5.99
- Moros Rice (Congri)** white rice and black beans cooked together |6.99
- Black Beans** |5.99
- Cilantro Sauce, HOT SAUCE, or MOJO** .95 - 2 oz

Prices and items are subject to change without notice!



we have a three-drink limit per guest to ensure everyone stays safe  
and enjoys their time here

## El Vino Blanco / WHITE WINE

- Daou Chardonnay.** Pasos Robles. Ca 12/48
- Josh Cellar Chardonnay.** Central California 12/48
- Josh Pino Grigio** 12/48
- Justin Sauvignon Blanc** Ca 14/54
- Prosecco, Sparkling wine** - split |10

## El Vino Rojo / RED WINE

- Daou Cabernet** - Pasos Robles, CA 14/54
- Josh Cellars Wines.** Central California
- Cabernet** 12 / 48
- Merlot** 12 / 48
- Pino Noir** 12 / 48 **House Malbec.** Argentina |12 / 48



## BEST MOJITOS EVER!

13.5

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

## Premium Mojitos 14.5

- Ron Zacapa.** Solera Grad Reserva 23 years. Guatemala.
- 1872 Mojito Ron Matusalem.** 15 years Cuban Formula since 1872  
Dominican
- Hemingway.** Hemingway Rum. Key West. Fl
- Rico Suave.** Flor de Caña 12 years. Nicaragua

## Taste the Tropics / Classic Cocktails

- Cuba Libre.** Rum and Coke |11
- 90 Miles Daquiri.** Rum, fresh lime juice and sugar cane syrup on the Rock |13
- Saoco.** A simple mix of rum, lime juice, cream of coco and coconut water |13
- VooDoo Juice.** Coconut rum, blue curaçao and passion fruit juice |14
- The Painkiller.** Myer’s rum, cream of coco, pineapple and orange juice |14
- SunBurn.** Vanilla vodka, banana liquor, coco cream ,pineapple and a dark rum float  
14 (cousin to pina colada, on the rocks)
- 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

### Martini

- Bombay** |12| **Tito’s** |14 - Grey Goose |14 - Lemon Drop |14 - South Beach |14
- 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: 7

Corona | Modelo Especial o Negra | Dos XX | Pacifico |  
Heineken | Michelob Ultra



PORK / LECHON

Most Entrees are served with white rice, beans and 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. 23.99

Havana Grande. Pork, Beef, Chicken and Shrimp For Two. 36.99

La Completa. Chicken and Pork. 23.99

Fiesta Cubana. Pork Bites, Shredded Beef, Ham Croquetas, Moros Rice, sweet plantains and Yuca. 23.99

(2) Empanadas (beef) Arroz, Frijoles y Platanos 19.99

New! Havana Trio. (Cuban Style Fajitas) Camarones, Carne y Pollo, grilled with bell Peppers, tomatoes and onions. 29.99

POLLO / CHICKEN

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 3.99

New! Fajitas de Pollo. Grilled chicken strip filet with onions, tomatoes and bell peppers. 22.99

Pechuga de Pollo a la Plancha. Grilled Chicken Breast Filet. 19.99| shrimp grilled 7.99 | Coconut shrimp 7.99 Mushroom 3 | 2 eggs 3.99

Pechuga de Pollo Empanizada. Breaded Chicken Breast Filet. 20.99 | add two eggs 3.99

Chicharrones de Pollo Empanizado. Breaded and fried chicken bites. 20.99 Two Eggs 3.99

Pollo al Caribe. Spicy Chicken Bites Grilled with Serrano Chile, tomatoes and onions. 20.99

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) 16.99 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, onions, tomatoes and eggs

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

SALADS: mixed green, tomatoes and red onions

Grilled Chicken 19.99 - Breaded Chicken - 20.99 - Steak 21.99  
Shrimp 21.99 - Grilled Fish 19.99 - Salmon 23.99 - Pork 18.99

House Salad: Mixed lettuces, tomatoes, onions, carrots 7.99  
Tomatoes and Red Onions 6.99

DULCES / DESSERTS 8.5

Flan

Tres Leche Cake

Chocolate Cake

Lemon Cake



Mojito Monday \$8 (excludes premiums)

Tuesday all Day: Our Roasted Pork \$14.99

HAPPY HOUR: MONDAY - FRIDAY 3PM - 6PM

Serving Famously Delicious Cuban Cuisine Since 1997

Tenemos Tarjetas de Regalo / Gift Cards Available

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, Soy Sauce and Cilantro. 20.99 Add On: Beans 2  
Moros 2 - Spicy 2 - Two Eggs 3.99

Rabo Encendido. Best Ever Cuban Ox tail Stew. MP

New! Steak Fajitas. Grilled Angus strip Steak, onions, bell peppers, tomatoes 24.99 | Two Eggs 3.99

Bistec con Cebollas. The Original Cuban Thin Steak and Onions. 21.99  
Grilled shrimp 7.99 |Two Eggs 3.99 | Al Diablo spicy 2

Bistec de Res Empanizado. Breaded Steak. 21.99 Two Eggs 3.99

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 3.99

Picadillo a la Cubana. Lean Ground Beef Cooked with Onions, Potatoes, Bell Peppers, Olives and Tomato Sauce. 17.99 add two eggs 3.99

PESCADO/ SEAFOOD

New! Zarzuela de Mariscos (Seafood Stew) Shrimp, salmon, fish and scallops in a flavorful seafood broth 32.99 | allow time!

New! Havana Trio. (Fajita Style) Carne, Camarones y Pollo (Beef, Shrimp and Chicken) Grilled with Bell Peppers tomatoes and Onions. 29.99

New! Fajitas de Camarones. Shrimp, onions, bell peppers, tomatoes 24.99

Camarones al Ajillo. Sautéed Shrimp in Garlic, Olive Oil and Onions. 21.99

Camarones en Salsa Criolla. Sautéed Shrimp in garlic, onions, Wine and Tomato Sauce. 21.99

Camarones de Coco. Coconut Breaded Shrimp. 23.99

Pargo Entero Frito. Crispy Whole Snapper. MP

Pescado a la Plancha. Grilled Flaky white Fish with Onions and Tomatoes. 19.99 Breaded 20.99 add grilled shrimp 7.99 Coconut shrimp 7.99

Salmon a la Plancha. Grilled Atlantic Salmon with Garlic, Onions and Tomatoes. 23.99 add grilled shrimp 7.99 | Coconut shrimp 7.99

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

Beverage / Coffee

Fountain Sodas. Coke, Diet Coke, Sprite, Ice Tea, Regular Lemonade and Root Beer. 3.99

Mamey shake | 6.99 (made with milk)

Still or Sparkling water |4.99 (12oz bottle)

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

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

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

Lemonade Refills. 1.99

18% gratuity will be added for Parties of 6 or more! Some of Mom’s recipes such as rice, beans and moros rice are very authentic and may be made with pork or chicken broth. Please notify us of any food allergies