



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

Classic Mojito \$8

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

Add sweet plantains for \$1.99 to Any Lunch Special! (Excludes Sandwiches')

- 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 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 10:30am to 3pm

- | | 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 14.99
- Ham** 15.99
- Sweet plantains** 14.99
- Shrimp** 16.99

- Desayuno Cubano** - Dos huevos fritos con arroz blanco y plátanos maduros | 11.99
- Bistec con Huevos**
Grilled steak and onions with two eggs and crispy fries | 21.99

\$8 - DULCES / DESSERTS / 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** \$5.99 - Still or Sparkling — choose your refreshment (500ml)
- 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!, 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 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...17/68
- 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

Hand Pressed Tostones “crispy tostones” Topped with One:
Pollo a la plancha - Lechón - Picadillo or Camarones 15.99

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

Yuca al Mojo con Pollo. Grilled chicken breast bites — or breaded . \$14.99
Sub Fried Yuca +\$2

Mofongo (mashed plantains) topped with your choice of savory beef, shrimp, chicken, or pork . \$15.99

Coconut breaded shrimp 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 - 8.99

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 Picadillo 6

Mariquitas con Mojo Plantains chips topped with mojo. 8.99 (when available)

Platanos Maduros |8.99 - **Tostones** |8.99

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

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. “Customer Favorite” 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



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

WEEKEND HAPPY HOUR BITES

Saturday and Sunday 2pm – 5pm - Limited Appetizer selection

SALADS

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 topped with:

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

CARNE / BEEF

Rabo Encendido. “Most Popular” 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, 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 - “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

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

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

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