

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

Except holidays |Dine In Only
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
- Bistec con Huevos, arroz y papa Fritas. Steak and Eggs. \$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. 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 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
- New! Mariquitas con Mojo Plantains chips topped with mojo. 7.99
- 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 each
- 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 |6.99 | RICE, BEANS AND PLANTAINS COMBO |16.99
- French Fries (fried golden brown)|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



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

- Justin Chardonnay Central Coast, California 14/56
- Josh Cellar Chardonnay 12/48
- Josh Pino Grigio California 12/48
- Justin Sauvignon Blanc. Central Coast. Ca 12/48
- Prosecco, Sparkling wine - split |12

El Vino Rojo / RED WINE

- Campo Viejo Rioja. Spain 14/56
- Justin Cabernet. California 14/56
- Josh Cabernet California 12/48
- Josh Merlot California 12/48
- House Malbec. Argentina 12/48

BEST MOJITOS EVER! 12.99

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



PREMIUM MOJITOS 13.99

Ron Zacapa 23 Solera | Papa’s Pillar Dark Rum 24 Solera Profile
(Inspired by Ernest Hemingway)

Zero Alcohol Mojitos Cubanos \$12.99



“Sin Alcohol Con Sabor”

Mint Havana - Guava Libre - Mango Malecon - Passion Sin Rum - Coco Fresco
Fresa Brisa - Piña Clara - Sol de Naranja - Pepino Chill

Zero-Proof Creations

Crafted with Cuban soul, served with style.

Ritual Zero Proof Rum Alternative has all the warm vanilla, toasted spice, and
velvety decadence of dark rum without the calories and hangover

Premium Cocktails and Mocktails / Taste the Tropics

Cuba Libre. Bacardi Rum and Coke |12



La Habana Sin Rum Cola, fresh lime, and island spirit—alcohol free rum |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 |12

The Painkiller. Myer’s rum, cream of coco, pineapple and orange juice |12

VooDoo Juice. Bacardi Coco rum, blue curaao - passion fruit juice |12

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

Mockarita Simple, elegant, and clear: “The Margarita Without alcohol” |12
Ritual Zero the essence of tequila with its grassy flavor, smoky aroma, and vibrant fire.



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 (0.0 Non-Alcoholic)

805 - California- American Blonde Ale| Michelob Ultra Lite

Please be aware that due to shared cooking and preparation area food may come into contact with gluten, meat and animal product. We use vegetable - soybean oil for cooking!, 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!



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

New! 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 3.99

New! 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 | 2 eggs 3.99

New! 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 \$3.99

Chicharrones de Pollo Empanizado. Breaded and fried chicken bites.

- With White Rice, black Beans and Sweet Plantains \$21.99

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) - add Spicy \$2

- With White Rice, Black Beans and Sweet Plantains.. . \$17.99

1/2 Pollo Asado. 1/2 Chicken (Baked) - add Spicy \$2

- With White Rice, Black Beans and Sweet Plantains.. . \$19.99

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 |6.99
Tomatoes and Red Onions 6.99

SALADS: mixed green, tomatoes and red onions with:

Grilled Chicken 19.99 - **Breaded Chicken** - 20.99 - **Steak** 21.99

Shrimp 21.99 - **Grilled Fish** 19.99 - **Salmon** 23.99 - **Pork** 18.99

DULCES / DESSERTS \$8 / CAFÉ

Flan |Tres Leche Cake | Chocolate Cake | Lemon Cake

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

Americano 4.99



“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

New! 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 \$3.99

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

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

Bistec de Res Empanizado. Top Sirloin Breaded Steak.

- With White Rice, Black Beans and Sweet Plantains.. . \$22.99

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

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 | ADD Two Eggs \$3.99

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

New! 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

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

New! 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

New! 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 savor. \$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. 4.5

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

Lemonade Refills. 1.99