

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

Taste the Tropics / Classic Cocktails

Cuba Libre. Rum and Coke | 10

90 Miles Daquiri. Rum, fresh lime juice and sugar cane syrup on the Rock | 12

VooDoo Juice. Coconut rum, blue curaçao and passion fruit juice | 14

Saoco. A simple mix of rum, lime juice, cream of coco and coconut water |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: hand-shaken & served on the rocks with your choice of rim:
kosher salt, smoked sea salt, tajin or sugar

La Guayabera. Our Natural Margarita Made with Jalapeño Lime Tequila, Margarita Mix, Guava Nectar and fresh Jalapeño slices |14

Pornstar In Havana. Casadores Reposado Tequila + Passion Fruit + Fresh Lime,
Our Margarita Mx, Monin Vanilla + Bubbles |14

Spicy Cu-bana Spicy Cucumber tequila, our margarita mix and fresh cucumbers |14

Classic Margarita | 12 | Cadillac Margarita |14. | Coconut 1800 | 14.

Martinis: Bombay | 12 | Tito's | 14 - Lemon Drop Martini | 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

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 |5.99 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 \$1 extra.

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 \$1 extra . Spicy \$2 extra

Tostones topped with One: - Picadillo (beef)| 12.99 - Camarones (shrimp) | 14.99 Pollo (shredded Chicken) | 12.99 | Shredded Pork | 12.99

Mofongo Mashed plantains topped with (one) shredded pork |12.99 - Shrimp |14.99 Ground beef |12.99 - Shredded Chicken |12.99

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) ..cilantro dipping sauce | 11.99

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

SIDES

House Mixed greens, romaine, tomatoes and red onions |6.99

Tomatoes and Red Onions | 6.99

Mixed Vegetables | 6.99 | WITH RICE, BEANS AND PLANTAINS COMBO | 16.99

French Fries |6.99

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

HAVANA MANIA

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

BEST MOJITOS EVER!

Classic \$12.99

Flavor Mojitos |13.75 : Pineapple | Orange | Mango | Strawberry | Coco

Passion | Guava | Watermelon | Cucumber | Midnight | Black and Blue

Premium Mojitos

Ron Zacapa. Solera Grad Reserva 23 years. Guatemala. |14.99

1872 Mojito Ron Matusalem. 15 years Cuban Formula since 1872 Dominican |14.99

Hemingway. Hemingway Rum. Key West. Fl |14.99

Rico Suave. Flor de Caña 12 years. Nicaragua |14.99

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) | 13.99 Breaded | 14.99

1/4 Pollo al Diablo con tomates, cebollas y serrano Chile | 12.99

Camarones al Ajo Sautéed Garlic Shrimp | 14.99

Filete de Pescado (flaky Swai Filet) | 13.99 Or Breaded 14.99

Ensalada con Pollo Mixed green salad topped with grilled chicken bites | 13.99

Ensalada con Lechon Mixed green salad topped with roast pork | 13.99

Vegetarian Combo. Mixed Vegetables with 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. Sweet Ham, Pork, Swiss Cheese, Mustard, Pickles | 15.99 Lunch \$12.99

Spicy Cubano 16.49 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

DESAYUNO CUBANO (Breakfast) all Day!

Omelet de Papas y Cebollas. Potato and Onions Omelet with rice and beans |14.99

Ham Omelet. Omellete de Jamón. | 15.99

Omellete de Camarones. Shrimp Omelet | 15.99

Omellete de Platanos Maduros. Sweet Plantains Omelet. 14.99

Revuelto de Huevos con Vegetales Mixto. Scramble eggs with vegetables | 14.99

Desayuno Cubano. 2 Fried or Scrambled Eggs + White Rice , black beans and Sweet Plantains |12.99 (add two ham croquetas for \$4)

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. \$35.99

La Completa. Chicken and Pork. \$23.99

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

(2) **Empanadas** (beef) Arroz, Frijoles y Platanos \$18.99

Havana Trio. Camarones, Carne y Pollo. \$25.99

Mixed Vegetables WITH RICE, BEANS AND PLANTAINS COMBO \$17.99

POLLO / CHICKEN

Pollo Saltado. Sautéed Slices of Chicken Breast Filet, Tomatoes, Onions, Cilantro, Aji Amarillo, Soy Sauce and Fries. \$19.99 Add On: Beans \$2 - Moros \$2 - Spicy \$3 - Two Eggs \$3

Pechuga de Pollo a la Plancha. Grilled Chicken Breast Filet. \$19.99 | shrimp grilled \$7 | Coconut shrimp \$8 | Mushroom \$3

Pechuga de Pollo Empanizada. Breaded Chicken Breast Filet. \$20.99 | add two eggs \$3

Chicharrones de Pollo Empanizado. Breaded and fried chicken bites. \$20.99 Two Eggs \$3

Pollo al Caribe. Spicy Chicken Bites Grilled with Serrano Chile, tomatoes and onions. \$19.99

Arroz con Pollo. Traditional Cuban Yellow Rice and Chicken Debone and Cook in A Casserole. \$19.99

1/4 Pollo Asado. 1/4 Chicken (Baked) \$15.99 add Spicy \$3

1/2 Pollo Asado. 1/2 Chicken (Baked) \$18.99 add Spicy \$3

ARROZ FRITOS

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

Ham \$17.99 - **Chicken** \$18.99 - **Pork** \$17.99 - **Beef** \$19.99
Shrimp \$20.99

SALADS: mixed green, romaine, tomatoes and red onions

Grilled Chicken \$18.99 - **Breaded Chicken** - \$19.99

Steak \$20.99 **Shrimp** \$20.99 - **Grilled Fish** \$19.99

Salmon \$23.99 **Pork** \$18.99

House mixed green \$6.99

Tomatoes and Red Onions \$6.99

POSTRES / DESSERTS

Flan | 8.79

Tres Leche Cake | 8.99

Chocolate Cake | 8.99

Lemon Cake | 8.99



HAVANA MANIA

Our Roast Pork and Chicken are marinated over night in garlic citrus marinated and then baked or grilled!

HAPPY HOUR: MONDAY 3PM TILL 9PM

TUESDAY - FRIDAY 3PM TILL 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 Sautéed with fries, onions, tomatoes, Aji Amarillo, Soy Sauce and Cilantro. \$19.99 Add On: Beans \$2 - Moros \$2 - Spicy \$3 - Two Eggs \$3

Rabo Encendido. Best Ever Cuban Ox tail Stew. MP

Bistec con Cebollas. The Original Cuban Steak and Onions. \$21.99 Two Eggs \$3 | Al Diablo \$3 (Serrano Chile, Onions and Tomatoes)

Bistec de Res Empanizado. Breaded Steak. \$21.99 Two Eggs \$3

Mom's Ropa Vieja. Thinly Shredded Beef Cooked in Creole Sauce, Bell Peppers, Onions, Garlic, Olives, Wine and Tomatoes. \$20.99

Vaca Frita. Fried Cow. Thinly Shredded Beef Grilled with Onions, Cuban Mojo and Soy Sauce. \$20.99 add two eggs \$3

Picadillo a la Cubana. Lean Ground Beef Cooked with Onions, Potatoes, Bell Peppers, Olives and Tomato Sauce. \$17.99 add two eggs \$3

PESCADO/ SEAFOOD

Havana Trio. Carne, Camarones y Pollo (Beef, Shrimp and Chicken) Grilled with Bell Peppers and Onions. \$25.99

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 Shrimp. \$24.99

Pescado Entero Frito. Whole Crispy Fried Fish. Ask your server. MP

Pescado a la Plancha. Grilled Flaky Fish with Onions and Tomatoes. \$19.99 - Breaded \$20.99 add grilled shrimp \$7 Coconut shrimp \$8

Salmon a la Plancha. Grilled Salmon with Garlic, Onions and Tomatoes. \$23.99 add grilled shrimp \$7 Coconut shrimp \$8

Paella Mixta. Savory Seafood yellow Rice Made with Shrimp, Chicken, Fish and Ham. \$25.99

Beverage / Coffee

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

Mamey shake | 6.99 (made with milk)

Panna Water or Pellegrino | 5.99

Espresso 3.5 - **Cortadito** 4.5 - **Café con Leche** 6.5 - **Café Americano** 4.5

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

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

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