



Appetizers/ Aperitivos

Havana Sampler

A Cuban Feast: Cuban turnover, Homemade tamale, plantains, fried pork chunks, Tostones croquettes and fried yuca. \$11.99

Baby back Ribs in a Guava BBQ Sauce/ Costillitas a la Guayaba

Chef Specialty!! Taste de best Ribs falling out of the bone with best unique flavor of a homemade Guava BBQ sauce served with Mariquitas!! \$12.95

Mariquitas with Avocado Dipping

Specialty of the chef, Fresh Avocado Dipping make with Fresh avocados, tomatoes, onions, cilantro and limon juice served with Mariquitas. \$9.95

Cuban Turnovers/Empanadas Cubanas

Homemade empanadas prepared to order: beef, chicken and ham & cheese. \$2.49

Cuban Favorite/Empanada Platter

4 Empanadas and 4 Ham Croquettes. \$8.95

Soups – Sopas

*Every Day Grandma Chicken Soup Made with real Cuban sabor.
Daily Soup; Every Day a chef Creation soup/ ask server for details*

Bowl \$5.95 Cup \$3.25

Salads – Ensaladas

Caesar salad/Ensalada Caesar 5.95

Add Chicken 4.00

Cuban salad/ Ensalada Estilo Cubano 8.95

Mix Greens, Tomatoes, avocado, cucumber, onions served with lemon– garlic vinaigrette.

Honey Glazed Grilled Salmon Salad 12.95

Mix Green, Baby spinach, Chopped red onions, cherry tomatoes, cucumber with honey glazed sauce

Vegetarian combination/ Combinacion especial para vegetarianos 8.95

White rice, green beans, mixed vegetables and plantains

Pastas

Shrimp Scampi over Pasta 12.99

Shrimp sautéed in a lemon, garlic, parsley, and white wine sauce

Chicken Bacardi Alfredo. 12.99

Homemade Bacardi Alfredo Sauce served with a delicious marinated Grilled chicken Breast.

Pressed Sandwiches - Served with French fries

Substitute French fries with any side item for .99 cents

Cuban Sandwich/Sandwich cubano \$8.99

Ham, Swiss cheese, Roasted Pork, mustard, mayonnaise and pickles.

Pork Sandwich/Pan con lechon \$8.99

Slow cooked pork, pulled and lightly marinated in mojo and sautéed onions

Milanese Sandwich Sandwich/Sandwich de Milanese \$8.95

Breaded (steak or chicken breast), topped w/ham and chesses, lettuce, tomatoes!!

Steak Sandwich/Pan con Bistec \$9.99

Grilled sirloin steak, lettuce, tomatoes, chimichurri, onions and shoestring potatoes

Skirt Steak Sandwich/Sandwich Churrasco \$9.99

Grilled Skirt steak, lettuce, tomatoes, chimichurri, onions and crispy shoestring potatoes

Chicken Sandwich/Sandwich de pollo \$8.99

Grilled chicken breast with mojo, grilled onions, lettuce, tomatoes and mayo.

Miami Sandwich \$9.99

Ham, Swiss cheese, Roasted pork, Ham Croquettes, Lettuce, tomatoes, mustard, mayo and pickles. (house Favorite)

Havana Classics

(All Dishes Served with any two side orders of your Choice)

Lunch Monday - Friday from 11am - 3pm

Chicken/Pollo

	Lunch	Dinner
Roasted Chicken/Pollo a la Habanera*****	6.95	10.95
<i>A house specialty! Roasted and marinated in a special Mojo seasoning and grilled to perfection. (Quarter Lunch/Half chicken Dinner)</i>		
Hemingway Chicken/ Pollo Hemingway	8.95	11.95
<i>Boneless chicken strips rolled with bacon, marinated with our house Mojo, salt and pepper. Cooked with white wine and sliced onions.</i>		
Havana Chicken/Pollo a la Plancha *****	7.95	12.95
<i>Boneless chicken breast marinated for 12 hrs., grilled to order and topped with sautéed onions.</i>		
Milanese Chicken / Pollo a la Milanese *****	8.95	11.95
<i>Boneless chicken breast breaded, topped with ham, Swiss melted cheese and topped with Spanish Creole sauce.</i>		

Beef/ Carnes

Stewed Shredded Beef/Ropa Vieja	8.95	11.95
<i>Boiled in its natural juices, shredded, marinated and cooked to perfection with our home tomato sauce.</i>		
Crispy Shredded Beef/ Vaca Frita *****	8.95	11.95
<i>Boiled in its natural juices, seasoned to perfection, grilled until crispy and topped with sautéed onions and our homemade chimichurri sauce.</i>		
Milanesa Steak/Bistec a la Milanesa	8.95	12.95
<i>8oz breaded steak marinated, topped with ham, Swiss melted cheese and topped with Spanish Creole sauce</i>		
Palomilla Sirloin Steak/ Bistec de Palomilla	8.95	12.95
<i>8 oz thin sirloin Cuban Style Cut, pounded, marinated for 12 hrs, grilled and topped with our homemade chimichurri sauce. (Lunch 6oz)</i>		
Cuban skirt steak/Churrasco cubano *****	9.95	15.95
<i>10 oz Skirt Steak grilled to order with salt and pepper and served with chimichurri sauce. (lunch 6oz)</i>		
Tropical Beef Steak/Bistec Tropical		14.95
<i>10 oz marinated sirloin steak with the chef's own secret seasoning and topped with our homemade chimichurri sauce.</i>		
Stewed Oxtail/Rabo Encendido *****		17.95
<i>“Oxtail on Fire” not spice but with so much flavor Tender Oxtail cooked in a zesty creole red wine sauce, this one is the Cuban equivalent to North American Barbecue experience, use your fingers when eating the meat off the bone, Served with white Rice and Red Bean Soup</i>		

Pork/ Puerco

	Lunch	Dinner
Roasted Pork/Lechon Asado	7.95	10.95
<i>Roast Pork marinated for 12 hrs in our special mojo sauce, slow cooked for 4 to 6 hrs, pulled and lightly grilled. Served with sautéed onions.</i>		
Mofongo con Chicharrones de Puerco	7.95	9.95
<i>Green Plantains smashed in a garlic sauce with Lean</i>		
Fried Pork Chunks/Masas de puerco Fritas	7.95	9.95
<i>Lean Pork chunks, slow cooked in special Mojo sauce, deep fried and topped with sautéed onions.</i>		
Havana Pork/Chuleta de Puerco La Havana		12.95
<i>Lean pork tenderloin, marinated in a Cuban Mojo sauce, grilled and topped with sautéed onions.</i>		
Piece of Havana 5 Star Ribs/ Costillas de Puerco a la Habanera	12.95	16.95
<i>Specially marinated, boiled for tenderness and then grilled for crispiness Topped with Cuban style vinaigrette sauce.</i>		

Seafood Dishes/ Mariscos

Shrimp in Garlic Suace/Camarones al Ajillo *****	7.95	11.95
Shrimp sautéed in special homemade Cuban sauce with olive oil, white wine, garlic and a touch of parsley.		
Seafood Ceviche		12.95
Shrimp, fish, seafood cooked in lemon juice with olive oil, salt and pepper red onions and celery		
Breaded Fish Filet with Cilantro Sauce stuffed with Shrimp and Avocado Sauce		15.95
Grilled Mahi Mahi Filet/Filete de pescado asado		12.95
8 oz filet previously seasoned with Cuban Mojo, grilled and topped with sautéed onions.		
Whole Fried Snapper/Pargo Frito a lo Cubano		16.95
Marinated, fried and topped with sautéed onions.		
Creole Shrimp/ Enchilada de Camarones	7.95	12.95
Shrimp cooked in a creole sauce with green pepper, red pepper, onions and garlic.		

Kids Menu (kids 12 and under) Wednesday Kids Eat FREE

All served with French Fries \$5.95

Havana Fried Chicken Fingers
Palomilla Steak / Bistec de Palomilla
Ham and Chesses Cuban Spaghetti

House Refreshments/Bebidas

Natural Shakes... With milk or water (Mango, papaya, mamey, guanábana)	\$3.50
Sodas..... Coca-Cola products, Lemonade, Sprite, Iced Tea and Dr.Pepper	.\$2.00
Cuban Sodas Jupiña, Ironbeer, Coconut Water, Malta and Materva	\$2.50
Juices..... Apple, Cranberry, mango, orange and pineapple (no refills)	.\$2.50
Bottled water.	\$2.00
Perrier mineral water.	\$3.50

Side Orders/ Acompañantes

White Rice/ Arroz Blanco	1.95	Plantains/ Maduros.....	3.25
BlackBeans/ Frijoles Negros.....	2.00	Tostones/Tostones.....	3.25
Fried Yuca/ Yuca Frita.....	3.00	Yellow Rice with veggies/Arroz Amarillo...	3.25
Mixed Rice and Beans/ Congris..	3.25	Mash Potatoes.....	2.50
French Fries/papitas.....	2.50	Boiled Yuca with Mojo.....	2.95
Cuban Style Green Beans.....	3.25	Cuban Toast.....	1.95

For your Perfect Ending/ Para cerrar su cena

Cuban Coffee/ Café Cubano.....	\$1.95
Colada.....	\$2.95
Cuban Coffee with steam milk/ Cortadito.....	\$2.25
Cuban coffee with milk/ Café con Leche.....	\$2.80

A Piece of Havana family Favorites

This combinations are to be shared by 2

Parrillada Cubana*****



This combination is served with white rice, black beans and plantains.

Roasted Pork, Havana Chicken, and Palomilla Steak. \$26.95

******** Chef Creation/ Argentinian Parrillada with a Bottle of Malbec (for two)***



Argentinean chorizo, short ribs, morcilla, new York strip and Half Grilled chicken, Sweet Bread all grilled in Argentinean style served with Potatoes salad, House Salad and bread. \$45.00

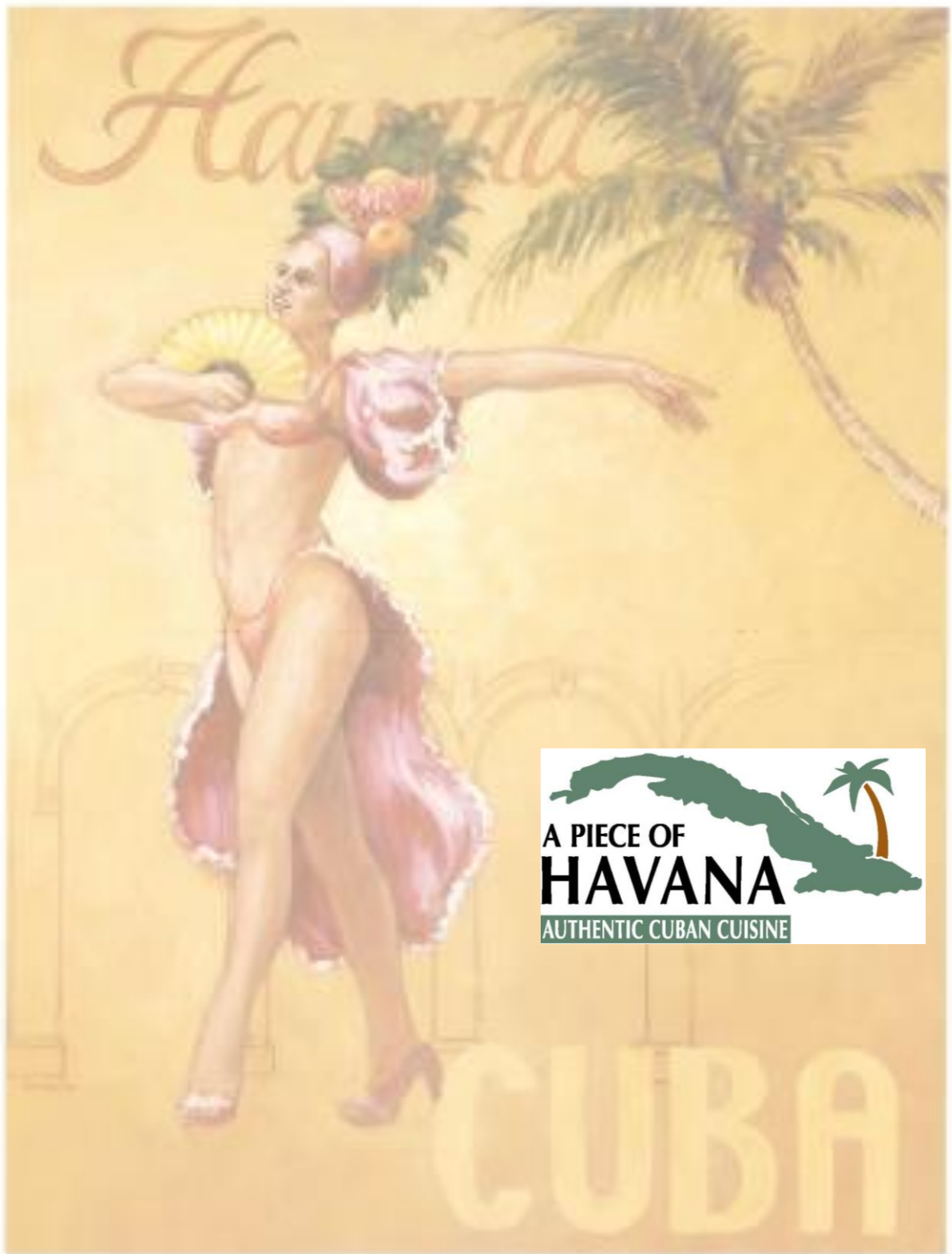
Paella Valenciana*****

Paella Cubana ** (Favorite)***



Valenciana..Lobster, Shrimp, Clams, Mussels, Scallops, Calamari, fish, onions, three color peppers and dark beer all mixed with the best seasonings yellow rice. \$29.95

Cubana. .A mix of seafood paradise, Spanish chorizo, onions, bell peppers, ham and chicken cooked with dark beer and mixed in Cuban seasoning yellow rice. \$35.95



A PIECE OF
HAVANA
AUTHENTIC CUBAN CUISINE