

Bar Specials

Cucumber Mezcalita 12

400 Conejos Mezcal, triple sec, fresh cucumber purée, and house-made sour mix.

Japanese Mojito 13

Kiyomi Japanese Rum, fresh muddled lime, lychee, brown sugar and mint. Served in a bamboo tiki mug.

Happy Hour Anytime To Go (Takeout Only)

More than 2 drinks in each 16oz bottle.

MOJITO 14 MARGARITA 14 SANGRIA 12

Chef's Specials

TAPAS

Toston Montado Con Churrasco 10

Crispy Plantain topped with skirt steak, onion jam, and chimichurri.

Chicken Croquetas 6

Homemade croquetas with chicken.

FUERTES (Entrees served with 2 sides)

Ropa Vieja de Pollo 17

The Cuban classic, only lighter. Stewed & shredded chicken cutlet w/onions & peppers.

Tapas

Empanadas 2ea

Habana-style crispy turnovers in your choice of:

Picadillo Ground beef | **Pollo** shredded chicken

Chorizo y Bacon Artisanal sausage & bacon

Espinaca y Manchego Manchego cheese & spinach

Champiñones con Brie Imported brie & mushroom

Rabo Slightly spicy oxtail meat

Croquetas Caseras 7

Homemade ham croquettes

Alitas de Pollo 9

Lollipop chicken wings. Your choice of: spicy mango habanero or cilantro lime mojo

Dátiles Rellenos 8

Bacon wrapped dates stuffed w/Chevre Frais

Chicharron 8

Cuban crispy pork belly served w/tropical slaw

Yuca Frita 7

Crispy yucca fries served w/our garlic & cilantro aioli

Tamal Cubano 7

Cuban pork tamale w/pork chunks and garlic mojo

Pulpo A La Plancha Con Tostones 15

cast iron seared octopus w/twice fried plantains

Guacamole Cubano 12

Guacamole topped w/fresh mango and served w/Cuban chips.

Ceviche de Camarones 13

Lime marinated shrimp, onion, cilantro & Thai chiles

Camarones al Ajillo 12

Shrimp in creamy garlic sauce

Camarones al Coco 12

Homemade coconut shrimp served over avocado salsa

Calamares a la Parrilla 13

Grilled calamari in smoked chimichurri served with grilled Cuban bread

Chorizo Johnny 9

Artisanal Spanish sausage sautéed w/onion, garlic & white wine

Frita Cubana 7

3 beef and chorizo sliders topped w/tomato jam, crispy potato sticks and julienne onions

Quesito Frito 8

Fried cheese, bacon with bacon and papaya

Ensaladas

Ensalada Casera 7

Fresh field greens, goat cheese, dry papaya & shaved onion in our own passion fruit vinaigrette

Ensalada de Aguacate 8 con Mango y Cebolla

Fresh romaine hearts, avocado, mango & shaved red onion

Ensalada Cubana Tropical 7

Fresh romaine hearts, red onion & tomato w/red wine vinegar & extra verge olive oil

Add to any salad:

Churrasco Skirt steak 15 | **Pollo** Chicken 9 | **Salmon** Salmon 12 | **Camarones** Shrimp 12 | **Aguacate** Avocado 5

Sopas

Potaje de Frijoles Negros 6

Classic cumin scented black bean pottage

Caldo Gallego 8

Galician style pottage, white beans, pork, chorizo & kale

Sopa de Pollo de la Abuelita 7

Traditional Cuban style chicken soup

Levanta Muerto 18

Seafood soup with head on shrimp, mussels, clams and calamari in a lightly spiced tomato broth

Sandwiches

Cubano Clasico 9

Roast pork, ham, Swiss cheese & pickles topped with sour orange mojo pressed till crispy served w/tropical slaw & chips

Pan con Bistec 9

Thin sliced top round of beef, smothered with sautéed onions, Swiss cheese and potato sticks

Pan con Lechon 9

Slow roast pulled pork, sautéed onion & garlic mojo

Choripan 9

Artisanal Spanish sausage and sautéed onions

Chicken Sandwich 9

Sautéed chicken breast smothered in sautéed onions & Swiss cheese

Pollo Guajiro 10

Crispy chicken cutlet topped w/avacado, lettuce, tomato, and our garlic/cilantro aioli

Croquet Preparada 9

Ham croquettes, smoked ham and melted Swiss cheese

Minuta de Pescado 9

Crispy tilapia, lettuce, tomato & our garlic/cilantro aioli

PLATOS FUERTES

All entrees served w/your choice of 2 sides | Additional sides \$5

Milanesa Casual Habana 19

Crispy chicken breast topped w/plantain Cuban tomato sauce smothered in cheese

Milanesa de Pollo 17

Crispy chicken cutlet w/garlic & sour orange mojo

Pollo al Ajillo 17

Sautéed chicken breast in a creamy garlic sauce

Bistec de Pollo Encebollado 17

Pan seared chicken breast topped w/lime, cilantro & onions

Arroz con Pollo de la Abuelita 16

Shredded chicken & saffron rice casserole w/olives & peas

Lechon Asado 15

Classic Cuban pulled roast pork topped w/our sour orange mojo

Lechon a la Patria 17

Our classic slow cooked pork roast, shredded and pan seared with onions & lime juice

Masitas de Cerdo 16

Crispy pork chunks topped w/shaved onion, lime & garlic mojo

Costillas de Cerdo a la Guayaba 18

Falling off the bone baby back ribs smothered in our guava BBQ sauce

Baby Pernil 18

Slow cooked pork shank w/crispy crust, topped w/our garlic & lime mojo served over Caribbean mash

Mahi Mahi Tropical 21

Coconut crusted Mahi served w/dried mango & toasted coconut salsa

Salmon Varadero 22

Pan seared wild caught Atlantic salmon served w/sautéed spinach topped w/maduro chips & mango sauce

Pescado Frito 28

Whole fried Red Snapper served with mojo isleño

Tilapia en Guayabera de Platano 17

Plantain crusted tilapia with mojo isleño

Mofongo de Doña Antonia

Garlicky mashed green plantain topped w/your choice of:

Chicharron Crispy Pork 17

Pollo Chicken 16 | **Camarones** Shrimp 20

Ropa Vieja Braised Flank Steak 18

Mariscos Seafood Stew 23

Arroz Frito Con Aguacate (Vegan) 12*

Cuban style fried rice with avocado, pineapple & coconut

*Add: **Churrasco** Skirt Steak 15

Pollo Chicken 9

Camarones Shrimp 12

SIDES NOT INCLUDED

Ceviche Casual Habana 24

Lime, mango & cilantro marinated caribbean snapper, shrimp, PEI mussels, and clams

Paella Caribeña 34

Saffron rice studded w/prawns, calamari, mussels, clams & chorizo

Camarones Al Ajillo 18

Jumbo shrimp in creamy garlic sauce

Camarones Enchilados 18

Jumbo shrimp in a lightly spiced enchilado red pepper relish with white wine

Cazuela de Mariscos con Harina 26

Sautéed prawns, clams, mussels & calamari in enchilado sauce over creamy polenta

Ropa Vieja 17

Slow braised & shredded flank steak in light tomato sauce w/peppers & onion

Vaca Frita 18

Crispy twice cooked shredded flank steak and onions dressed with fresh lime juice

Bistec Empanizado 18

Crispy breaded thin cut beef sirloin topped w/sour orange mojo

Rabo Encendido 20

Slow braised oxtails in slightly spicy tomato sauce

Churrasco con Chimichurri 32

Fire grilled Omaha skirt steak served w/hand cut chimichurri

Bistec de Palomilla con Papitas 19

Thin sliced beef sirloin topped w/homemade garlic fries

Picadillo Santiaguero 16

Saucy ground beef w/potatoes, olives, and raisins

Pastel de Picadillo y Plátano 16

Savory ground beef, layered w/ripe plantains and smothered w/melted cheese

Parrillada al Patron para dos 40

Grand mixed grill for two

ACOMPAÑANTES

All entrees served w/your choice of 2 sides | Additional sides \$4

Arroz Blanco White rice | **Arroz Moro** Cuban dirty rice | **Arroz Amarillo** Saffron rice

Frijoles Rojos Red beans | **Frijoles Negros** Cuban black beans | **Platanos Maduros** Sweet plantains

Ensalada Casera House salad | **Yuca con mojo** Steamed yucca | **Papitas Fritas** French fries

Speciality Sides w/entree add \$3 | Additional sides \$5

Tostones Crispy plantains | **Pure Caribeño** Yucca, butternut squash, potato & garlic mash

Vegetales a la Parrilla Grilled vegetables w/an ancho & passion fruit glaze

Gluten free options available upon request | Please inform your server of any food allergies

Like us on Facebook & Instagram! | 20% gratuity is included for parties of 6 or more

Due to the rising cost of doing business & to prevent an increase in prices, we will apply a surcharge of 3.5% on credit card payments. This does not apply to transactions paid in cash.

We do not split checks | Prices subject to change