

Habana Sandwiches \$9

CUBANO

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

PAN CON BISTEC

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

PAN CON LECHON

Slow roasted pork, sautéed onion, garlic mojo

SANDWICH DE POLLO

Sautéed chicken cutlet smothered in sautéed onion & Swiss cheese

Soups

POTAJE DE FRIJOLE NEGROS

Classic cumin scented black bean soup

SM \$6 LG \$8

SOPA DE POLLO DE LA ABUELITA

Traditional Cuban style chicken soup

SM \$6 LG \$8

CALDO GALLEGO

Galician style pottage white bean, pork, chorizo & kale

SM \$8 LG \$9

LEVANTA MUERTO

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

LG \$18

Salad

ENSALADA CASERA

Fresh field greens, goat cheese, dried papaya, shaved red onion and our own passion fruit vinaigrette

SM \$6 LG \$8

ENSALADA DE AGUACATE CON MANGO Y CEBOLLA

Fresh Romain hearts, Hass avocado, mango & shaved red onions

SM \$6 LG \$8

Add to your salad

POLLO Chicken 9 • CHURRASCO Skirt Steak 15 • SALMON Salmon 12

CAMARONES Shrimp 12 • AGUACATE Avocado 5

Sides

All entrées served with choice of two sides
additional sides: small \$4 / large \$6

ARROZ BLANCO White rice

ARROZ MORO Cuban dirty rice

ARROZ AMARILLO Yellow zaffron rice

FRIJOLE NEGROS Cuban black beans

FRIJOLE ROJOS Red beans

YUCA CON MOJO Steamed yucca served w/ garlic mojo

PLATANOS MADUROS Sweet plantains

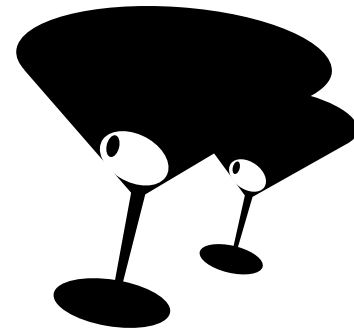
PAPAS FRITAS French fries

ENSALADA CASERA House salad

PURE CARIBEÑO Yucca, butternut squash, potato & garlic mash (add \$3)

VEGETALES A LA PARRILLA Grilled vegetables w/an ancho
& passion fruit glaze (add \$3)

TOSTONES Twice fried green plantain (add \$3)



TRY OUR COCKTAILS TO GO



LET US HOST YOUR NEXT PARTY!

Habana Room Catering Hall

275 Main Street • Hackensack, NJ 07601

Contact Hugo at 201-446-1801 for details & pricing.

**ALL PRICES & MENU ITEMS
SUBJECT TO CHANGE**

Due to the rising cost of doing business & to prevent an increase in prices,
we will apply a surcharge of 2.80% on credit card payments



www.casualhabanacafe.com

DINING & COCKTAILS

200 Main Street | New Milford, NJ

(201) 576-0400

HOURS

Monday : Closed

Tuesday, Wednesday, Thursday & Sunday : 12 noon - 9pm

Friday & Saturday : 12 noon - 10pm

SUNDAY BOOZY BRUNCH 12 NOON - 3PM

(except holidays & special events)

HAPPY HOUR

(except holidays & special events | @ the bar only)

Sunday & Tuesday - Thursday: All Day

Friday & Saturday Noon - 6pm

Friday & Saturday Habana Night Cap 9 - close (drinks only)

CALL: 201.576.0400 FOR PICK UP ORDER ONLINE WITH

GRUBHUB™



UBER EATS

DOORDASH

Visit our other Restaurant:

Casual Habana | 125 Main Street | Hackensack, NJ | (201) 880-9844 XO

TACO & BAR | 20 East Madison Ave. | Dumont, NJ | (201) 385-2689



follow us



Tapas

EMPANADAS Habana-style crispy turnovers stuffed with your choice of:	\$2.00
PICADILLO: Savory ground beef w/ olives & raisins	
POLLO: Pulled chicken in sofrito sauce	
MANCHEGO Y ESPINACA: Spanish Manchego cheese & baby spinach	
RABO: Slightly spicy oxtail meat	
CHORIZO Y TOCINO: Artisanal Spanish sausage & applewood smoked bacon	
CHAMPIÑONES CON BRIE: Imported Brie & mushroom	
PULPO A LA PLANCHA CON TOSTONES Cast iron seared octopus w/twice fried plantains	\$15
CROQUETAS Cuban style croquettes made with smoked ham	\$7
YUCA FRITA Crispy yucca fries served with our garlic & cilantro aioli	\$7
CALAMARES A LA PARRILLA Grilled calamari in a smoked chimichurri served with grilled Cuban bread	\$13
CAMARONES AL COCO Coconut-crust ed shrimp served over avocado salsa w/ a citrus ginger glaze	\$12
CHORIZO SALTEADO Artisanal Spanish sausage sautéed w/ onions, garlic & white wine	\$9
CAMARONES AL AJILLO Shrimp in creamy garlic sauce	\$12
GUACAMOLE CUBANO guacamole topped w/fresh mango and served w/ Cuban chips	\$12
CEVICHE DE DORADO Lime marinated Florida Dorado w/ Thai chili sauce, onion,& avocado	\$13
PAPITAS RELLENAS Mini potato balls stuffed w/ saucy ground beef	\$7
DATILES RELLENOS Bacon wrapped dates stuffed w/ Chevre Frais	\$8
CHICHARRON Cuban crispy pork belly served w/ tropical slaw	\$8
ALITAS DE POLLO Crispy chicken wings. Your choice of: spicy mango habanero or cilantro lime mojo	\$9

ALL ENTRÉES INCLUDE TWO SIDES (SEE BACK)

Chicken

PECHUGA A LA PLANCHA Pan seared chicken breast topped w/ lime, cilantro & onions	\$17
POLLO CASUAL HABANA Crispy chicken breast topped w/ plantain, Cuban tomato sauce & smothered in cheese	\$19
POLLO AL AJILLO Sautéed chicken breast in creamy garlic sauce	\$17

Fish

MAHI MAHI TROPICAL Coconut crust ed Mahi over dried mango & coconut salsa	\$21
SALMON VARADERO Pan seared wild caught Atlantic salmon served w/ sautéed spinach & maduro chips topped w/ mango sauce	\$22
PESCADO FRITO Whole fried red snapper served w/ mojo Isleño	\$28

Seafood

PAELLA CARIBEÑA Saffron & chorizo rice studded w/ prawns, calamari, mussels & clams	\$34
CAMARONES AL AJILLO Shrimp in creamy garlic sauce	\$18
CAMARONES ENCHILADOS Shrimp in a lightly spiced enchilado relish & white wine	\$18
CAZUELA DE MARISCOS CON HARINA Sautéed prawns, clams, mussels & calamari in enchilado sauce over a soft polenta tamal	\$26

Beef

ROPA VIEJA Slow braised & shredded flank steak in a light tomato sauce w/ peppers and onions	\$17
CHURRASCO CON CHIMICHURRI Fire grilled Omaha skirt steak served w/ hand cut chimichurri	\$32
BISTEC DE PALOMILLA CON PAPITAS Thin sliced sirloin topped w/ sautéed onions and homemade garlic fries	\$19
BISTEC EMPANIZADO Crispy breaded thin cut sirloin topped w/ sour orange mojo	\$18
VACA FRITA Crispy, twice cooked shredded flank steak and onions dressed w/ fresh lime juice	\$18
RABO ENCENDIDO Slow cooked oxtails in slightly spicy tomato sauce	\$20

Pork

BABY PERNIL Slow roasted pork shank, w/ a crispy crust topped with garlic & lime mojo, served over Caribbean mash	\$18
LECHON ASADO Classic Cuban pulled roast pork topped w/ sour orange mojo	\$15
MASITAS DE SANTIAGO Crispy pork chunks topped w/ shaved onion, lime & garlic mojo	\$16
LECHON A LA PATRIA Our classic slow roasted pulled pork, pan seared w/ onions & lime juice	\$17
COSTILLAS DE CERDO A LA GUAYABA Falling off the bone baby back ribs smothered in our guava BBQ sauce	\$18

ARROZ FRITO CON AGUACATE (VEGAN) \$12*
Cuban style fried rice w/ avocado, pineapple & coconut

*Add: **CHURRASCO** Skirt Steak 15
POLLO Chicken 9
CAMARONES Shrimp 12
(SIDES NOT INCLUDED)