

Bar Specials

Ancho Daiquiri 13

Bacardi Ocho Rum, Ancho Reyes, and house-made sour mix.

Smokey Mango Breeze 13

Malibu Mango Rum, sweet vermouth, and tonic smoked with cinnamon chips.

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.

FUERTES (Entrees served with 2 sides)

Paella Negra 36

Squid ink rice studded with mussels, prawns, calamari, octopus & saffron alioli.

Tapas

Empanadas (3 of the same kind per order) 9

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

Guayaba Y Queso Guava & Cheese

Croquetas Caseras 8

Homemade ham croquettes

Tamal Cubano 9

Homemade Cuban pork tamale topped w/pork chunks & garlic mojo

Fritas Cubana 9

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

Chorizo Johnny 11

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

Alitas de Pollo 9

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

Pulpo A La Plancha Con Tostones 15

cast iron seared octopus w/twice fried plantains

Guacamole Cubano 14

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

Ceviche de Camarones 14

Lime marinated shrimp w/onion cilantro & Thai chili sauce

Camarones al Ajillo 13

Shrimp in creamy garlic sauce

Camarones al Coco 13

Homemade coconut shrimp served over avocado salsa.

Calamares a la Parrilla 13

Grilled calamari in smoked chimichurri

Chicharron 9

Cuban crispy pork belly served w/tropical slaw

Yuca Frita 8

Crispy yucca fries served w/our garlic & cilantro aioli

Dátiles Rellenos 9

Bacon wrapped dates stuffed w/Chevre Frais.

Quesito Frito 8

Fried cheese with bacon and papaya.

Ensaladas

Ensalada Cubana Tropical 8

Fresh romaine hearts, red onion & tomato with red wine vinegar & extra virgin olive oil

Ensalada Casera 8

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

Ensalada de Aguacate Tropical 9

Fresh romaine hearts, avocado, mango & shaved red onion

Add to any salad:

Churrasco Skirt steak 16 | Pollo Chicken 10 | Salmon Salmon 13 | Camarones Shrimp 13 | Aguacate Avocado 5

Sopas

Caldo Gallego 10

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

Sopa de Pollo de la Abuelita 9

Traditional Cuban style chicken soup

Potaje de Frijoles Negros 8

Classic cumin scented black bean pottage

Levanta Muerto 18

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

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

Platos Fuertes

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

Milanesa Casual Habana 22

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

Milanesa de Pollo 20

Crispy chicken cutlet w/garlic & sour orange mojo

Pollo al Ajillo 21

Sautéed chicken breast in a creamy garlic sauce

Bistec de Pollo Encebollado 20

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

Arroz con Pollo de la Abuelita 19

Shredded chicken & saffron rice casserole w/olives & peas

Lechon Asado 20

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

Lechon a la Patria 21

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

Masitas de Cerdo 20

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

Costillas de Cerdo a la Guayaba 23

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

Baby Pernil 23

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

Mahi Mahi Tropical 24

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

Salmon Varadero 25

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 23

Plantain crusted tilapia with mojo isleño

Mofongo de Doña Antonia

Garlicky mashed green plantain topped w/your choice of:

Chicharron Crispy Pork 19

Pollo Chicken 17 | **Camarones** Shrimp 21

Ropa Vieja Braised Flank Steak 20

Mariscos Seafood Stew 27

Arroz Frito Con Aguacate (Vegan) 13*

Cuban style fried rice with avocado, pineapple & coconut

*Add: **Churrasco** Skirt Steak 16

Pollo Chicken 10

Camarones Shrimp 13

SIDES NOT INCLUDED

Ceviche Casual Habana 31

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

Paella Caribeña 36

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

Camarones Al Ajillo 23

Jumbo shrimp in creamy garlic sauce

Camarones Enchilados 23

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

Cazuela de Mariscos con Harina 32

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

Ropa Vieja 20

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

Vaca Frita 22

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

Bistec Empanizado 21

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

Rabo Encendido 23

Slow braised oxtails in slightly spicy tomato sauce

Churrasco con Chimichurri 34

Fire grilled Omaha skirt steak served w/hand cut chimichurri

Bistec de Palomilla con Papitas 23

Thin sliced beef sirloin topped w/homemade garlic fries

Picadillo Santiaguero 18

Saucy ground beef w/potatoes, olives, and raisins

Pastel de Picadillo y Plantano 19

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

Parrillada al Patron para dos 44

Grand mixed grill for two

Acompañantes

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

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 \$6

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

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