

LUNCH MENU

OTAPAS

EMPANADAS	2ea	GUACAMOLE CUBANO	12
Habana-style crispy turnovers in your choice of: Ground beef Shredded chicken Sausage & bacon Manchego cheese & spinach Brie & mushroom Oxtail Guava & Cheese		Guacamole topped w/fresh mango served w/Cuban chips.	
CROQUETAS CASERAS	7	CEVICHE DE CAMARONES	13
Homemade Ham or Chicken croquettes		Lime marinated shrimp w/onion cilantro & Thai chili sauce	
TAMAL CUBANO	7	CAMARONES AL AJILLO	12
Cuban pork tamale topped w/pork chunks & garlic mojo		Shrimp in creamy garlic sauce	
FRITAS CUBANA	7	CAMARONES AL COCO	12
3 beef & chorizo sliders topped w/tomato jam, crispy potato sticks & julienne onions		Homemade coconut shrimp served over avocado salsa	
CHORIZO SALTEADO	9	CALAMARES A LA PARRILLA	13
Spanish sausage sautéed w/onion, garlic & white wine		Grilled calamari in smoked chimichurri w/ Cuban bread	
ALITAS DE POLLO	9	CHICHARRON	8
Lollipop chicken wings. Spicy mango habanero or Cilantro- lime mojo		Cuban crispy pork belly served w/tropical slaw	
PULPO A LA PLANCHA	15	YUCA FRITA	7
Cast iron seared octopus w/twice fried plantains		Crispy yucca fries served w/our garlic & cilantro aioli	
		DATILES RELLENOS	8
		Bacon wrapped dates stuffed w/Chevre Frais	
		QUESITO FRITO	8
		Fried cheese with bacon and papaya	

ENSALADAS

ENSALADA CUBANA TROPICAL	7
Romaine hearts, red onion, tomato, red wine vinegar & evoo	
ENSALADA CASERA	7
Field greens, goat cheese, dry papaya & shaved onion passion fruit vinaigrette	
ENSALADA DE AGUACATE TROPICAL	8
Romaine hearts, avocado, mango & shaved red onion	
SALAD ADD-ONS	
Skirt steak 15 Chicken 9 Salmon 12 Shrimp 12 Avocado 5	

SOPAS

POTAJE DE FRIJOLES NEGROS	6
Classic cumin scented black bean pottage	
SOPA DE POLLO DE LA ABUELITA	7
Cuban chicken soup	
CALDO GALLEGO	8
Galician style pottage, white beans, pork, chorizo & kale	
LEVANTA MUERTO	18
Seafood soup with head on shrimp, mussels, clams and calamari in a lightly spiced tomato broth	

SANDWICHES

CUBANO CLASICO	9	POLLO GUAJIRO	10
Roast pork, ham, Swiss cheese pickles, mojo w/ cuban chips		Crispy chicken cutlet, avocado, lettuce, tomato, garlic aioli	
PAN CON LECHON	9	CHORIPAN	9
Slow roast pulled pork, sautéed onion & garlic mojo		Artisanal Spanish sausage and sautéed onions	
PAN CON BISTEC	9	CROQUET PREPARADA	9
Thin sliced beef sirloin, onions, Swiss cheese, & potato sticks		Ham croquettes, smoked ham and melted Swiss cheese	
CHICKEN SANDWICH	9	MINUTA DE PESCADO	9
Sautéed chicken breast w/ sautéed onions & Swiss cheese		Crispy tilapia, lettuce, tomato & our garlic/cilantro aioli	

Cubanizate!

Gluten free options upon request | Please inform your server of any food allergies
20% gratuity is included for parties of 6 or more | 3.5% applied to credit card payments.
We do not split checks | Prices subject to change

○ PLATOS FUERTES

ENTREES SERVED W/YOUR CHOICE OF 2 SIDES | ADDITIONAL SIDES 4

○ POLLO

POLLO CASUAL HABANA 19
Crispy chicken breast, plantain, Cuban, tomato sauce, cheese

POLLO AL AJILLO 17
Sautéed chicken breast in a creamy garlic sauce

PECHUGA A LA PLANCHA O MILANESA 17
Pan seared chicken breast topped w/ lime, cilantro & onions or crispy chicken cutlet w/garlic & sour orange mojo

○ CERDO

LECHON ASADO 15
Classic Cuban pulled roast pork w/ onion & garlic mojo

LECHON A LA PATRIA 17
Cuban pulled pork, pan seared with onions & lime juice

MASITAS DE CERDO 16
Crispy pork chunks w/shaved onion, lime & garlic mojo

COSTILLAS DE CERDO A LA GUAYABA 18
Baby back ribs smothered in our guava BBQ sauce

BABY PERNIL 18
Pork shank w/crispy crust, mojo over, caribbean mash

○ PESCADO

MAHI MAHI TROPICAL 21
Coconut crusted Mahi over mango & toasted coconut salsa

SALMON VARADERO 22
Pan seared Atlantic salmon 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

○ ARROCES

PAELLA CARIBEÑA 34
Saffron rice, prawns, shrimp, calamari, mussels, clams, chorizo

ARROZ FRITO CON AGUACATE 12
Cuban style fried rice w/ avocado salsa, pineapple & coconut
Add-ons: Skirt Steak 15 | Chicken 9 | Shrimp 12

ARROZ CON POLLO 16
Shredded chicken & saffron rice casserole w/olives & peas

○ MOFONGO

Garlicky mashed green plantain topped w/your choice of:
CHICHARRON 17 | **POLLO** 16 | **ROPA VIEJA** 18
Crispy Pork | Chicken | Braised Flank Steak

CAMARONES 20 | **MARISCOS** 23
Shrimp | Seafood Stew

○ MARISCOS

CAZUELA DE MARISCOS 26
Prawns, clams, mussels, calamari, enchilado sauce, over polenta

CAMARONES AL AJILLO 18
Shrimp in creamy garlic sauce

CAMARONES ENCHILADOS 18
Sautéed shrimp, red pepper enchilado relish, white wine

CEVICHE CASUAL HABANA 24
Lime, mango, cilantro, red snapper, shrimp, mussels, clams

○ CARNE

ROPA VIEJA 17
Shredded flank steak, light tomato sauce w/peppers & onion

VACA FRITA 18
Crispy shredded flank steak w/ onions & lime juice

BISTEC EMPANIZADO 18
Crispy breaded thin cut beef sirloin, red onion, mojo

RABO ENCENDIDO 20
Slow braised oxtails in slightly spicy tomato sauce

CHURRASCO CON CHIMICHURRI 32
Fire grilled skirt steak served w/ chimichurri

BISTEC DE PALOMILLA CON PAPITAS 19
Thin sliced beef sirloin, sautéed onions w/ garlic fries

PICADILLO SANTIAGUERO 16
Saucy ground beef w/potatoes, olives, and raisins

PASTEL DE PICADILLO Y PLANTANO 16
Savory ground beef, layered w/ plantains & cheese

PARRILLADA AL PATRON PARA DOS 40
Grand mixed grill for two

○ ACOMPAÑANTES

Entrees served w/your choice of 2 sides | Additional sides 4

ARROZ BLANCO White Rice | **PLATANOS MADUROS** Sweet Plantains

ARROZ MORO Dirty Rice | **ENSALADA CASERA** House Salad

ARROZ AMARILLO Yellow Rice | **YUCA CON MOJO** Steamed Yucca

FRIJOLE NEGROS Black Beans | **PAPITAS FRITAS** French Fries

FRIJOLE ROJOS Red Beans | **YUCA FRITA** Yucca Fries

Speciality Sides w/entree add 3 | Additional sides 5

TOSTONES Crispy Plantains

PURE CARIBEÑO Yucca, squash, potato & garlic mash

VEGETALES A LA PARILLA Grilled vegetables