

Bar Specials

Sangre De Diablo 13

Special house recipe made with Rum, hot cabernet, and our special blend of spices and liquers.

Habana Old Fashioned 13

Havana Club Anejo Classico, agave, and orange bitters.

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

Chicharroncitos De Pollo 8

Crispy chicken chunks w/mango hot honey.

Quesito Frito 8

Fried cheese with bacon and papaya.

FUERTES (Entrees served with 2 sides)

Picadillo Santiaguero 18

Saucy ground beef w/potatoes, olives, and raisins.

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

Alicas de Pollo 9

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

Datiles 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

Papitas Rellenas 7

Mini potato balls stuffed with saucy ground beef

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 Dorado 13

Lime marinated Florida Dorado w/Thai chilis, onion, & avocado

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 Salteado 9

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

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

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 Lechon 9

Slow roast pulled pork, sautéed onion & garlic mojo

Pan con Bistec 9

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

Chicken Sandwich 9

Sautéed chicken breast smothered in sautéed onions & Swiss cheese

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 2.80% 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

Pollo Casual Habana 19

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

Pollo al Ajillo 17

Sautéed chicken breast in a creamy garlic sauce

Pechuga a la Plancha 17

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

Lechon Asado 15

Classic Cuban pulled roast pork topped w/onion and garlic mojo

Lechon a la Patria 17

Cuban pulled pork, pan seared with onions & lime juice

Masitas de Santiago 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

Paella Caribeña 34

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

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

Camarones Al Ajillo 18

Shrimp in creamy garlic sauce

Camarones Enchilados 18

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

Cazuela de Mariscos con Harina 26

Sautéed prawns, clams, mussels & calamari in an enchilado sauce over a soft polenta tamal

Ropa Vieja 17

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

Vaca Frita 18

Crispy shredded flank steak and onions dressed with fresh lime juice

Bistec Empanizado 18

Crispy breaded thin cut beef sirloin topped w/onion 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/sautéed onions & homemade garlic fries

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

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