

## Habana Sandwiches \$9

### CUBANO

Cumin scented roast pork, smoked ham, Swiss cheese, pickle & garlic mojo

### PAN CON BISTEC

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

### PAN CON LECHON

Slow roasted pork, sautéed onion, garlic mojo

### CROQUETA PREPARADA

Ham croquettes, smoked ham, melted Swiss

### MINUTA DE PESCADO

Crispy tilapia, lettuce & tomato with garlic & cilantro aioli

### CHORIPAN

Artisanal Spanish sausage & sautéed onions

### SANDWICH DE POLLO

Sautéed chicken cutlet smothered in sautéed onion & Swiss cheese

### SANDWICH DE POLLO GUAJIRO

Crispy chicken cutlet topped w/avocado, lettuce, tomato & garlic & cilantro aioli

## Soups

### POTAJE DE FRIJOLE NEGROS

Cuban-Style black bean soup

SM \$6 LG \$8

### SOPA DE POLLO DE LA ABUELITA

Classic Habana-Style chicken soup

SM \$6 LG \$8

### CALDO GALLEGO

Peasant-style white bean, chorizo, morcilla & Kale soup

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, dry papaya, shaved onion in our own passion fruit vinaigrette

SM \$7 LG \$8

### ENSALADA CUBANA TRADICIONAL

Fresh Romain hearts, red onion & tomato in extra virgin olive oil & red wine vinaigrette

SM \$7 LG \$8

### ENSALADA AGUACATE TROPICAL

Ripe avocado, red onion & fresh mango on romaine hearts in lime & cilantro vinaigrette

SM \$7 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 come 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 Traditional Cuban black bean pottage

YUCA FRITA Crispy yucca fries served w/our garlic & cilantro aioli

YUCA CON MOJO Steamed yucca served w/garlic mojo

VEGETALES ASADOS Grilled fresh vegetables  
(add \$3 when included with entree)

TOSTONES Crispy green plantain (add \$3)

PLATANOS MADUROS Sweet plantains

ENSALADA CASERA House salad

PURE CARIBENO Yuca, butternut squash, potato & garlic mash  
(add \$3 when included with entree)

## Milkshakes \$4

VAINILLA Vanilla

CHOCOLATE Chocolate

FRESA Strawberry

MAMEY Mamey

MANGO Mango

PAPAYA Papaya

PLATANO Banana

TRIGO Wheat

MARACUYA Passion fruit

GUANABANA Soursop

## Beverages \$2

COCA COLA

DIET COKE

GINGER ALE

SUNKIST ORANGE

JUPIÑA

IRON BEER

MATERVA

APPLE JUICE

ORANGE JUICE

CRANBERRY JUICE

LIMONADA LEMONADE

**Let Us Host Your Next Party!**  
**HABANA ROOM CATERING HALL**

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

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

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



## DINING & COCKTAILS

125 Main Street | Hackensack, NJ  
(201) 880-9844 | casualhabanacafe.com

### HOURS

Monday - Saturday: 12noon - 9pm

Sunday: 12noon - 8pm

### SUNDAY BOOZY BRUNCH 12 NOON - 3PM

(except holidays & special events)

### HAPPY HOUR

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

Sunday & Monday - Thursday: All Day

Friday & Saturday Noon - 6pm

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

CALL: 201.880.9844 FOR DELIVERY & CONTACTLESS PICK UP  
ORDER ONLINE WITH



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to go



Visit our other location:

CASUAL HABANA | 200 Main Street | New Milford, NJ | (201) 576-0400  
XO TACO & BAR | 20 East Madison Ave. | Dumont, NJ | (201) 385-2689

# Tapas

<b>EMPANADAS</b> Stuffed crispy turnovers stuffed with your choice of:	<b>\$2.00</b>
<b>PICADILLO:</b> Savory ground beef with olives & raisins	
<b>POLLO:</b> Pulled chicken in sofrito sauce	
<b>MANCHEGO Y ESPINACA:</b> Spanish Manchego cheese & baby spinach	
<b>RABO:</b> Slightly spicy oxtail meat	
<b>CHORIZO Y TOCINO:</b> Artisanal Spanish sausage, & applewood smoked bacon	
<b>CHAMPINONES CON BRIE:</b> Imported brie and mushroom	
<b>GUAYABA Y QUESO:</b> Guava & cheese	
<b>CROQUETAS</b> Cuban style croquettes made with smoked ham	<b>\$7</b>
<b>FRITAS CUBANAS</b> Beef & chorizo sliders topped with tomato jam, crispy potato sticks & julienne onions	<b>\$7</b>
<b>YUCA FRITA</b> Yucca fries with garlic & cilantro aioli	<b>\$7</b>
<b>CALAMARES A LA PARILLA</b> Grilled calamari in smoked chimichuri, served with grilled Cuban bread	<b>\$13</b>
<b>CHORIZO JOHNNY</b> Artisanal Spanish sausage sautéed with onions, garlic & white wine	<b>\$9</b>
<b>CAMARONES AL COCO</b> Coconut-crusted shrimp over avocado salsa topped with citrus ginger glaze	<b>\$12</b>
<b>CAMARONES AL AJILLO</b> Shrimp in creamy garlic sauce	<b>\$12</b>
<b>GUACAMOLE CUBANO</b> guacamole topped w/fresh mango and served w/ Cuban chips	<b>\$12</b>
<b>TAMAL CUBANO</b> Homemade Cuban Tamale topped with pork chunks & garlic mojo	<b>\$7</b>
<b>CEVICHE DE CAMARONES</b> Lime marinated shrimp, onion, cilantro & chili sauce	<b>\$13</b>
<b>ALITAS DE POLLO</b> Crispy chicken wings. Your choice of: spicy mango habanero or cilantro lime mojo	<b>\$9</b>
<b>PULPO A LA PARILLA CON TOSTONES</b> Grilled octopus with twice fried plantains	<b>\$15</b>
<b>CHICHARRON</b> Cuban crispy pork belly w/tropical slaw	<b>\$8</b>
<b>DATILES RELLENOS</b> Bacon wrapped dates stuffed w/chevre frais	<b>\$8</b>

ALL ENTRÉES INCLUDE TWO SIDES (SEE BACK)

## Chicken

<b>ARROZ CON POLLO DE LA ABUELITA</b> Chicken & zaffron rice casserole with olives & peas	<b>\$16</b>
<b>BISTEC DE POLLO ENCEBOLLADO</b> Pan seared chicken breast topped w/ lime and onions	<b>\$17</b>
<b>MILANESA DE POLLO</b> Crispy chicken cutlet with garlic and sour orange mojo	<b>\$17</b>
<b>POLLO CASUAL HABANA</b> Crispy chicken cutlet smothered in Cuban tomato sauce, sweet plantains & melted cheese	<b>\$19</b>
<b>POLLO AL AJILLO</b> Chicken cutlet in creamy garlic sauce	<b>\$17</b>

## Fish

<b>MAHI MAHI TROPICAL</b> Coconut crusted fresh Florida Mahi over dry mango & coconut salsa	<b>\$21</b>
<b>TILAPIA EN GUAYABERA DE PLATANO</b> Plantain-crusted tilapia, with mojo Isleño	<b>\$17</b>
<b>SALMON VARADERO</b> Pan seared Atlantic salmon topped w/warm spinach salad, maduro chips & mango sauce	<b>\$22</b>
<b>PESCADO FRITO</b> Whole crispy Red Snapper served/w mojo Isleño	<b>\$28</b>

## Seafood

<b>CEVICHE CASUAL HABANA</b> Lime, mango & cilantro marinated Caribbean snapper, shrimp, PEI mussels & clams	<b>\$24</b>
<b>CAMARONES AL AJILLO</b> Shrimp in our signature creamy garlic sauce	<b>\$18</b>
<b>CAMARONES ENCHILADOS</b> Fresh shrimp in roasted red pepper, tomato & white wine adobo sauce	<b>\$18</b>
<b>PAELLA CARIBEÑA</b> Saffron rice studded with prawns, calamari, mussels & clams	<b>\$34</b>
<b>CAZUELA DE MARISCOS CON HARINA</b> Prawns, calamari, mussels & clams in Criollo sauce over creamy polenta	<b>\$26</b>

## Beef

<b>ROPA VIEJA</b> Slow roasted & shredded flank steak with peppers & onion in Criollo sauce	<b>\$17</b>
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<b>CHURRASCO CON CHIMICHURRI</b> Grilled choice skirt steak served with hand-cut herb chimichurri	<b>\$32</b>
<b>BISTEC DE PALOMILLA CON PAPITAS</b> Thin sliced sirloin topped w/sautéed onions and homemade garlic fries	<b>\$19</b>
<b>BISTEC EMPANIZADO</b> Crispy breaded thin cut sirloin topped with sour orange mojo	<b>\$18</b>
<b>VACA FRITA</b> Crispy, twice cooked flank steak & onions dressed with fresh lime juice	<b>\$18</b>
<b>PICADILLO SANTIAGUERO</b> Santiago-style saucy ground beef with potatoes olives & raisins	<b>\$16</b>
<b>PASTEL DE PICADILLO Y PLATANO</b> Our savory ground beef, layered with ripe plantains & smothered with melted cheese	<b>\$16</b>
<b>RABO ENCENDIDO</b> Slow roasted, fall off the bone oxtail in spicy Criollo sauce	<b>\$20</b>
<b>PARRILLADA AL PATRON PARA DOS</b> Mixed grill for two!	<b>\$40</b>

## Mofongo de Doña Antonia

Garlicky mashed green plantains topped with your choice of:

**CHICHARRON:** Crispy pork \$17 • **POLLO:** Chicken \$16  
**CAMARONES:** Shrimp \$20 • **MARISCOS:** Seafood stew \$23  
**ROPA VIEJA:** Shredded flank steak \$18

## Pork

<b>BABY PERNIL (OUR SPECIALTY!)</b> Slow roasted pork shank, with a crispy crust topped with garlic & sour orange mojo, served over Caribbean mash	<b>\$18</b>
<b>LECHON ASADO</b> Classic Cuban roast pork topped with garlic mojo	<b>\$15</b>
<b>MASITAS DE CERDO</b> Crispy pork confit with onions & garlic mojo	<b>\$16</b>
<b>LECHON A LA PATRIA</b> Our classic slow roast pork, pan seared with onions & lime juice	<b>\$17</b>
<b>COSTILLAS DE CERDO A LA GUAYABA</b> Falling off the bone baby back ribs in our own guava BBQ sauce	<b>\$18</b>

**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)