

LUNCH MENU

OTAPAS

EMPANADAS	3ea	GUACAMOLE CUBANO	12
Habana-style crispy turnovers in your choice of: Ground Beef Shredded Chicken Sausage & bacon Brie & mushroom Manchego cheese & spinach Oxtail Guava & Cheese		Guacamole topped w/fresh mango served w/Cuban chips.	
CROQUETAS CASERAS	8	CEVICHE DE CAMARONES	13
Homemade Ham or Chicken croquettes		Lime marinated shrimp w/onion cilantro & Thai chili sauce	
TAMAL CUBANO	7	CAMARONES AL AJILLO	13
Cuban pork tamale topped w/pork chunks & garlic mojo		Shrimp in creamy garlic sauce	
CHORIZO SALTEADO	9	CAMARONES AL COCO	13
Spanish sausage sautéed w/onion, garlic & white wine		Homemade coconut shrimp served over avocado salsa	
ALITAS DE POLLO	9	CALAMARES A LA PARRILLA	13
Lollipop chicken wings. Spicy mango habanero or Cilantro-lime mojo		Grilled calamari in smoked chimichurri w/ Cuban bread	
PULPO A LA PLANCHA	16	CHICHARRON	9
Cast iron seared octopus w/twice fried plantains		Cuban crispy pork belly served w/tropical slaw	
TOSTON MONTADO	12	YUCA FRITA	8
Skirt steak, onion jam & chimichurri over crispy plantain		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 & shaved onion in our own 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	9
Galician style pottage, white beans, pork, chorizo & kale	
LEVANTA MUERTO	20
Seafood soup with head on shrimp, mussels, clams and calamari in a lightly spiced tomato broth	

SANDWICHES

CUBANO CLASICO	12	PAN CON BISTEC	12
Roast pork, ham, Swiss cheese, pickles, mojo & mustard w/ cuban chips		Thin sliced beef sirloin, onions, Swiss cheese, french fries & garlic butter	
PAN CON LECHON	12	CHORIPAN	12
Slow roast pulled pork, sautéed onion & garlic mojo		Artisanal Spanish sausage potato sticks and sautéed onions	
CHICKEN SANDWICH	12	CROQUET PREPARADA	12
Sautéed chicken breast w/ sautéed onions & Swiss cheese		Ham croquettes, smoked ham and melted Swiss cheese	
POLLO GUAJIRO	12	MINUTA DE PESCADO	12
Crispy chicken cutlet, avocado, lettuce, tomato, garlic aioli		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** 16
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** 19
Baby back ribs smothered in our guava BBQ sauce
- BABY PERNIL** 19
Pork shank w/crispy crust, mojo over, caribbean mash

○ PESCADO

- MAHI MAHI TROPICAL** 22
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** 18
Plantain crusted tilapia with mojo isleño

○ ARROCES

- PAELLA CARIBEÑA** 34
Saffron rice, prawns, shrimp, calamari, mussels, clams, chorizo
- ARROZ CON POLLO** 16
Shredded chicken & saffron rice casserole w/olives & peas
- ARROZ FRITO CON AGUACATE*** 12
Cuban style fried rice w/ avocado salsa, pineapple & coconut
Add-ons: Skirt Steak 15 | Chicken 9 | Shrimp 12
*(Sides not included)

○ MOFONGO

- Garlicky mashed green plantain topped w/your choice of:
- CHICHARRON** 17 | **POLLO** 17 | **ROPA VIEJA** 18
Crispy Pork | Chicken | Braised Flank Steak
- CAMARONES** 21 | **MARISCOS** 23
Shrimp | Seafood Stew

○ MARISCOS

- CAZUELA DE MARISCOS** 26
Prawns, clams, mussels, calamari, enchilado sauce, over polenta
- CAMARONES AL AJILLO** 19
Shrimp in creamy garlic sauce
- CAMARONES ENCHILADOS** 19
Sautéed shrimp, red pepper enchilado relish, white wine
- CEVICHE CASUAL HABANA** 24
Lime, mango, cilantro, red snapper, shrimp, mussels & clams

○ CARNE

- ROPA VIEJA** 18
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** 21
Slow braised oxtails in slightly spicy tomato sauce
- CHURRASCO CON CHIMICHURRI** 34
Fire grilled skirt steak served w/ chimichurri
- BISTEC DE PALOMILLA CON PAPITAS** 21
Thin sliced beef sirloin, sautéed onions w/ garlic fries
- PICADILLO SANTIAGUERO** 17
Saucy ground beef w/potatoes, olives, and raisins
- PASTEL DE PICADILLO Y PLANTANO** 17
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
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| 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 |
- Specialty Sides w/entree add 3 | Additional sides 5
- TOSTONES** Crispy Plantains
- PURE CARIBEÑO** Yucca, squash, potato & garlic mash
- VEGETALES A LA PARILLA** Grilled vegetables