



SMALL PLATES

- CEVICHE**  \$16
prawns marinated in our cucumber mango salsa with avocado. served with tostones.
- BOCADITOS** \$12
cuban sandwich cut into 4's for sharing!
- CAMARONES AL AJILLO**  \$15
prawns sautéed in a white wine garlic sauce with green olives and parsley.
- BEEF EMPANADAS** \$12
(5) fried pastry stuffed with picadillo.
- PAPAS RELLENAS** \$12
(5) fried mashed potato stuffed with picadillo.
- MASITAS DE PUERCO**  \$10
marinated fried morsels of pork.
- TOSTONES**  \$10
fried crispy plantains. served with ajo sauce.
- YUCA FRITA**  \$10
fried yucca. served with ajo sauce.
- TAMAL CUBANO**  \$12
cuban sweet corn tamale topped with your choice of protein.
- HABANA SAMPLER** \$22
yuca frita, tostones, masitas and papas rellenas. served with ajo sauce



SANDWICHES

served with your choice of 1 side: sweet plantains, black beans or white rice.
substitute one of the following for \$2: gandules, moros, garden salad, tostones, yuca frita or steamed vegetables.

SANDWICH CUBANO \$16
roasted pork with ham, swiss cheese, mustard and pickles grilled and pressed.

SANDWICH DE POLLO \$15
grilled chicken breast topped with grilled onions.

PAN CON LECHON \$15
slow roasted pork topped with gilled onions.

"THE ALICE" \$18
cuban sandwich topped with grilled chicken and onions.

VEGGIE SANDWICH  \$14
toasted bread filled with sweet plantains, lettuce and tomato-smothered in our signature Habana Mayo Mojo!

ENTREES

served with sweet plantains, black beans and white rice.
substitute the following for \$2 each: gandules, moros, garden salad, tostones, yuca frita and steamed vegetables.

LECHON A LA CUBANA  \$16
our traditional cuban dish! slow roasted pork marinated in cuban herbs and citrus.

MASITAS DE PUERCO  \$17
marinated chunks of pork.

TAMAL CUBANO  \$18
sweet cuban tamal topped with your choice of protein.

ROPA VIEJA  \$16
shredded beef stewed in an herbal tomato base with green bell peppers and onions.

RABO ENCENDIDO  \$22
oxtail slowly braised in a spanish red wine and herbal tomato base.

VACA FRITA  \$17
shredded beef sautéed in fresh garlic, olive oil and lemon grilled to perfection. topped with grilled onions.

PECHUGA DE POLLO  \$18
grilled boneless chicken breast marinated in fresh garlic and olive oil. topped with grilled onions.

PECHUGA EMPANIZADA \$19
tender, marinated chicken breast, breaded and fried to golden perfection. crispy on the outside, juicy on the inside!

FRICASE DE POLLO  \$17
chicken stewed in an herbal tomato base with green olives and potatoes.

TAMAL CUBANO   \$16
VEGETARIANO
sweet cuban tamal topped with sofrito(bell peppers, onions, igreen olives in an herbal tomato juice.

OMELET ESPAÑOL  \$17
Golden omelet filled with sweet fried plantains, topped with a savory blend of tomatoes and grilled onions.

ENSALADA DE POLLO  \$15
Mixed greens with cucumber, carrots, and green olives topped with grilled marinated chicken(pechuga de pollo).

SIDES



small//large
sweet plantains \$5/\$7
black beans \$5/\$7
mixed vegetables \$5/\$7
white rice \$5/\$7
gandules \$6/\$10
moros \$6/\$10