

ENSALADAS

Cuban Salad

Grilled chicken on mixed greens topped with plantains, jicama and a sweet cilantro vinaigrette. 9.50

Ensalada Con Camarones

Mixed greens, grilled pineapple, tomatoes, jicama and citrus guava dressing with grilled tiger shrimp. 12.95

Caesar Salad

Fresh romaine lettuce with special Caesar dressing and spicy croutons.

Chicken 8.95 Calamari 10.95

Enslada De La Casa

Mixed greens, tomatoes, peppers, red onions, tossed with citrus vinaigrette dressing. 6.50

With Salmon 10.95 With Chicken 8.95 With Calamari 10.95

VEGETARIAN

Chiles En Nogada

Two poblano peppers stuffed with mushrooms, peppers, onions, and cheese, served with pomegranate walnut cream sauce and side of garlic rice. 14.95

Caserola De Hongo Relleno

Stuffed portabello mushrooms with sautéed vegetables in a tomato sauce and melted cheese, served with garlic rice. 10.95

DEL MAR

Rocoto Tilapia

Sautéed tilapia, served with coconut rice and vegetable with rocoto curry sauce. 18.95

Jalea De Mariscos

Sautéed shrimp, mussels, calamari, sea scallops, and tilapia, served with coconut infused cream sauce and rice. 19.95

Halibut Almendrado

Baked halibut with almonds, served with chipotle cream sauce, sweet potato puree and sautéed seasonal vegetables. 23.95

Salmon A La Parrilla

Grilled salmon, served with home-made tamarind sauce and jalapeno mashed potatoes. 18.95

APPETIZERS

Guacamole & Chips

Tri-colored corn tortilla chips and salsa de arbol. Full 6.95 Half 3.95

Manchego Empanadas

Two flaky turnovers filled with manchego cheese, onions, walnuts, and raisins. 8.95

Pollo Empanadas

Turnovers stuffed with sautéed chicken cheddar cheese, tomatoes and corn, drizzled with cilantro sour cream. 8.95

Calamari

Crispy calamari sautéed in Latin spices, served with guajillo sauce and chipotle tart. 8.95

Chipotle Crab Cakes

Two chipotle crab cakes, served with black bean sauce and seasonal fruit relish. 9.95

Ceviche Mixto

Seafood marinated in lime, vegetables, mango and avocado, served with plantain chips. 9.95

Chimichangas

Fried chicken filled torillas, served with poblano cream sauce, drizzled with cilantro sour cream and pico de gallo. 7.95

Tostaditos De Platano

Fried green plantains, served with black bean dip and salsa caribena. 7.95

SOUPS

Sopa de Frijol

Black bean soup topped with pico de gallo and sour cream. Cup 3.95 Bowl 6.95

Sopa Del Dia

Try our delicious daily soups. Cup 3.95 Bowl 6.95

EXTRAS

Plantanos Maduros

Sautéed ripe plantain with butter, brown sugar, honey, and citrus juice. 4.95

Arroz Con Frijoles

Rice and black beans. 3.95

Tostones

Fried plantains served with creamy garlic dip and mojo. Full 7.95 Half 3.95

Dulce Pattata

Sweet potatoes with butter, cinnamon, and cream. 3.50

CARNES Y POLLOS

Lomo Saltado

Traditional Peruvian dish of top sirloin with sautéed onions, tomatoes and peppers, served with Latin fries. 18.95

Carne Asada

Chargrilled skirt steak, served with black beans, rice, and guajillo sauce topped with guacamole. 16.95

Steak Cubano

Grilled rib eye topped with caramelized onions and mojo, served with black beans and frituras de yucca. 22.95

Apricot Chipotle Pork Chops

Two eight ounce pork chops marinated with apricot chipotle sauce, served with jalapeño and potato hash and steamed broccoli. 19.95

Costillitas Con Barbeque

Baby back ribs marinated in spices and citrus juice, slow cooked and served with tamarindo barbecue sauce and sweet potato puree. 18.95

Pollo A La Caserola

Pan seared chicken breast, served with poblano pepper cream sauce, with rice and vegetables. 16.95

Pollo Con BBQ De Tamarindo

Marinated chicken breast, topped with our special tamarindo barbecue sauce, served with rice and vegetables. 16.95

Rollitos Manchegos

Tender chicken rolls stuffed with fresh spinach and manchego cheese, served with a vegetable cake and green pepper cream sauce. 17.95

SPECIALTIES

Havana Roasted Pulled Pork

Slow roasted pork, served with jalapeño mashed potatoes and roasted cream corn. 16.95

Combo Paella Caribena

Sautéed calamari, shrimp, mussels, scallops, chicken breast and chorizo baked with saffron infused rice with pineapple. 19.95

Carne Con Tequila

Chargrilled skirt steak, served with tequila infused sauce, with Latin fries, tossed with chimichurri. 17.95

Pollo Horneado Con Platano

Marinated chicken breast with citrus juice and spices, baked in a plantain leaf, served with sweet potatoes and platanos maduros and side of habanero salsa. 16.95

Ropa Vieja

Choice flank steak simmered in a garlic, tomato and bell pepper sauce until tender, served with rice, black beans and sweet plantains. 16.95

Havana Steak Sandwich

Tender skirt steak with melted cheese, lettuce, grilled onions, and spicy mayonnaise served on ciabatta. 12.95

Torta Cubana

Traditional Cuban sandwich with smoked ham, pulled pork, melted cheese, spicy mayonnaise, pickles, tomato and lettuce. Served on brioche. 12.95

Traditional Enchiladas

Three soft corn tortillas with melted cheese and jalapeño tomato sauce, served with rice and beans, choice of chicken, steak, or portabello mushrooms. 12.95

Tacos

Three corn soft tacos, served with lettuce, cheese, cilantro, side of guacamole, and black beans with choice of steak, chicken or veggies. 12.95