

## Aperitivos

### Guacamole & Chips

Tri-colored corn tortilla chips with housemade guacamole, pico de gallo, and morita salsa Full 8.95 Half 5.95

### Tostaditos De Platano

Crispy fried plantains chips, served with black bean dip and salsa caribeña 8.95

### Empanada Trio

Manchego - manchego cheese, onions, walnuts, and raisins,  
Pollo - sautéed chicken, cheddar cheese, tomatoes, and corn, drizzled with cilantro sour cream  
Picadillo - sautéed ground beef with red and green peppers, onions, olives, and raisins 11.50

### Calamari

Crispy calamari sautéed in Latin spices, served with housemade chipotle-guajillo dipping sauce 10.95

### Chipotle Crab Cakes

Two grilled chipotle crab cakes, served with black bean sauce and seasonal fruit relish 10.95

### Alambres

Two grilled shrimp skewers with onions and peppers served over pineapple rice, and a coconut chipotle glaze 11.95

### Ceviche Mixto

Fresh seafood, vegetables, mango, and avocado marinated in lime juice, with tostaditos and chips 11.95

### Chimichangas

Chicken filled tortillas in poblano cream sauce, with cilantro sour cream and pico de gallo 9.95

### Tostones

Twice fried, crispy green plantains with creamy garlic dip and housemade mojo Full 8.95 Half 5.95

## Ensaladas

### Cuban Salad

Mixed greens, blackened chicken, crispy plantains, jicama and sweet cilantro vinaigrette 13.95

### Ensalada con Camarones

Mixed greens, grilled pineapple, tomatoes, jicama, and a citrus-guava dressing with grilled tiger shrimp 14.95

### Ensalada Fresca con Calamari

Fresh arugula tossed with sautéed garlic and grilled calamari, roasted corn, red peppers, and lemon juice 13.95

### Ensalada Verano

Mixed greens, ripe avocados, mangos, red onion, and citrus vinaigrette 9.95

## **Sopa**

### **Sopa de Frijol**

Black bean soup topped with pico de gallo and sour cream Cup 2.95 Bowl 5.95

### **Sopa de Tortilla**

Housemade tortilla soup with fresh tortilla chips and guajillo peppers  
Cup 3.95 Bowl 6.95

## **Vegetarianos**

### **Chiles Rellenos**

Two poblano peppers stuffed with sautéed mushrooms, sweet corn, red peppers, celery, carrots, potato and cheese, served in a housemade tomatillo salsa, topped with cilantro sour cream, and black bean and corn relish 16.95

### **Caserola de Hongo Relleno**

Two succulent portabello mushrooms filled with sautéed vegetables and melted cheese, served in a tomato and guajillo sauce with white rice 13.95

### **Veggie Parrillada**

Grilled eggplant, portobello mushrooms, red and green peppers, mango, jicama, zucchini, and squash, topped off with our homemade chimichurri sauce 14.95

## **Del Mar**

### **Tilapia con Rajas y Crema**

Sautéed, crispy tilapia in a rich cream sauce with poblano peppers, corn, and served with rice 18.95

### **Jalea de Mariscos**

Seared bay scallops, shrimp, mussels, calamari, and tilapia, garnished with a coconut-infused cream sauce and served with white rice 22.95

### **Plantain-cruste Halibut**

Baked plantain-cruste halibut served in a jalapeño cream sauce with sweet potato and roasted seasonal vegetables 23.95

### **Salmon a la Parilla**

Grilled salmon tossed in housemade guava barbeque sauce, served over jalapeño mashed potatoes 19.95

### **Tacos de Pescado**

Three tilapia filled tacos, topped with a mixture of red and green cabbage, citrus juice, and pico de gallo served with white rice, black beans, and spicy avocado salsa 14.95

## **Platillos Cubanos**

### **Steak Cubano**

Prime, 12-oz rib-eye with caramelized onions and housemade mojo, served with black beans, sweet plantains, and crispy frituras de yucca 27.95

### **Ropa Vieja**

Shredded flank steak simmered in garlic, tomato, and bell pepper sauce until tender, served with rice, black beans and sweet plantains 18.95

### **Pollo Coco Limón**

Two bone-in chicken breasts, infused with coconut milk and citrus, drizzled in a citrus cream sauce, served with white rice and roasted seasonal vegetables 16.95

### **Sandwich Cubano**

Traditional Cuban sandwich with pernil, smoked ham, swiss cheese, pickles, and mustard, on a Cuban pressed roll, served with Latin fries 12.95

### **Pollo a la Cubana**

Two bone-in pan-seared chicken breasts marinated in garlic, onion, and cilantro, served over congri 17.95

### **Havana Steak Sandwich**

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

### **Cuban Roasted Pork**

Slow roasted pernil topped with mojo and caramelized onions, served with traditional Cuban congri, plantains, and crispy yucca 18.95

### **Vaca Frita**

Marinated Shredded beef in lime, garlic and cured red onions, then seared until crispy served with congri and platanos maduros 16.95

## **Al Lado**

### **Platanos Maduros**

Ripe Plantains 5.95

### **Congri**

Traditional Cuban side dish of rice, beans, and bacon 3.95

### **Yucca con Mojo**

Crispy fried yucca with Cuban mojo 4.95

### **Arroz con Frijoles**

Black beans and white rice 3.95

## **Especiales de la Casa**

### **Carne con Tequila**

Chargrilled skirt steak served with tequila-infused sauce and Latin fries tossed with homemade chimichurri 19.95

### **Havana Roasted Pulled Pork**

Slow roasted pork over jalapeño mashed potatoes, with roasted cream corn and black bean salsa 17.95

### **Combo Paella Caribena**

Sautéed calamari, shrimp, mussels, scallops, chicken breast, and chorizo baked with saffron-infused rice with pineapple 22.95

### **Pollo Horneado con Platano**

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

### **Carne Asada**

Chargrilled skirt steak, served over black beans and rice, topped with guajillo sauce and guacamole 18.95

### **Jalapeno Honey Pork Chops**

Two, eight-ounce grilled pork chops glazed in honey jalapeno soy sauce, served with sweet potato and steamed broccoli 19.95

### **Rollitos Manchegos**

Tender pieces of chicken stuffed with spinach and manchego cheese, served with mashed yucca and poblano cream sauce 18.95

### **Costillitas con Barbeque**

Baby back ribs marinated in spices and citrus juice, slow cooked and coated in guava barbecue sauce, served with housemade mashed yucca 18.95

### **Pollo a la Caserola**

Crisp, pan-seared chicken breast, served with poblano pepper cream sauce, rice, vegetables and guacamole 16.95

### **Steak Jibarito**

Juicy slices of marinated steak with melted cheese, lettuce, tomatoes, onion, and mayo sandwiched between two twice-fried green plantains, served with Latin fries 13.95

### **Traditional Enchiladas**

Three corn tortillas rolled with melted cheese and baked in housemade guajillo pepper sauce, served with rice and beans, choice of chicken, steak, or portobello mushrooms 14.95



## Lunch

### **Havana Steak Sandwich**

Tender slices of skirt steak with melted cheese, lettuce, grilled onions, and spicy chipotle mayonnaise served on onion ciabatta. 9.95

### **Latin Burger**

Half pound house made sirloin burger, served with melted cheese, bacon, grilled red onions, lettuce, tomato, spicy chipotle mayonnaise, and a side of guacamole served on brioche. 8.95

### **Torta De Pollo**

Our specialty seasoned chicken breast with lettuce, tomato, onions, and spicy chipotle mayonnaise served on ciabatta. 8.95

### **Torta Cubana**

Chicago Style Cuban Sandwich with smoked ham, pulled pork loin, melted cheese, spicy chipotle mayonnaise, pickles, and lettuce served on telera bread. 9.75

### **Sandwich Cubano**

Traditional grilled Cuban sandwich with pernil, ham, pickles, cheese, and mustard, served on a Cuban pressed roll. 8.95

### **Jibarito**

Juicy slices of marinated steak or chicken with a mango chutney, both served with melted cheese, lettuce, tomatoes, onion, and mayonnaise sandwiched between two twice-fried green plantains. 9.95

### **Traditional Enchiladas**

Three soft corn tortillas with melted cheese topped with guajillo tomato sauce, served with rice and beans with a choice of chicken, steak, or portobello mushrooms. 8.95

### **Burrito Suizos**

Flour tortilla stuffed with chicken or steak, served with black beans, lettuce, tomato, onions, and melted Chihuahua cheese. 9.95

### **Quesadillas**

Flour tortillas filled with cheese served with a side of guacamole and pico de gallo. Your choice of steak, sautéed chicken, portobello mushrooms, or shrimp 8.95

### **Tacos**

Three soft corn tacos, topped with lettuce, cheese, cilantro, and onions. Served with a side of guacamole and black beans.

Choice of steak, chicken, seafood, or soy beef pastor style. 8.95

### **Ropa Vieja Sandwich**

Homemade ropa vieja with spicy mayo and melted cheese served on telera bread. 9.50

### **Grilled Veggie Sandwich**

Grilled Portobello mushrooms, egg plant, zucchini, red peppers, and red onions, served in a brioche 8.95

\* All sandwiches come with Latin fries and chimichurri sauce