

Catering Menu

Tapas

Empanadas 1.50 each

Habana style crispy turnovers in your choice of:

Picadillo Saucy ground beef | **Pollo** Shredded braised chicken

Chorizo y Bacon Artisanal sausage & bacon

Espinaca y Manchego Spanish Manchego Cheese & Spinach

Champiñones con Brie Imported brie & mushroom

Rabo Slightly spicy oxtail meat

Tamal Cubano \$3 each

Homemade Cuban tomale

Tamal con Masita \$5 each

Homemade Cuban tamale topped w/pork chunks & garlic mojo

Croquetas Caseras .80c/ each

Homemade croquettes in your choice of ham, chicken or Cuban Sandwich

Chorizo a la Plancha \$55 \$105

Artisanal Spanish sausage sautéed in extra virgin olive oil

Chorizo Johnny \$55 \$105

Artisanal Spanish sausage sautéed w/onion, garlic & white wine

Camarones al Ajillo \$60 \$110

Shrimp in creamy garlic sauce

Camarones al Coco \$65 \$120

Homemade coconut shrimp served over pineapple & avocado salsa

Pollo Borracho \$45 \$90

Lime & rum marinated chicken lollipops w/spicy mango sauce

Masitas de Santiago \$55 \$100

Crispy pork chunks in garlic & sour orange mojo

Ceviche de Camarones \$60 \$110

Lime marinated rock shrimp, onion, cilantro & Thai chiles

Mariquitas Surtidas con Salsita de ajo \$20 \$39

“Assorted chips” plantain, yucca, taro chips

served w/pineapple & avocado salsa

Yuca Frita \$18 \$35

Yucca fries w/garlic & cilantro aioli

Camarones Enchilados \$60 \$110

Jumbo shrimp in a lightly spiced enchilado relish & white wine

Sandwiches

Cubano Clasico \$35 \$60

“Classic Cuban Sandwich”

Roast pork, ham, swiss cheese & pickles

topped with sour orange mojo pressed till

crispy served w/tropical slaw & chips

Pan con Bistek \$35 \$60

Thin sliced top round of beef, smothered with

sautéed onions, Swiss cheese and potato sticks

Pan con Lechon \$35 \$60

Slow roast pork, sautéed

onion & garlic mojo

Chicken sandwich \$35 \$60

Sautéed chicken cutlet smothered in

sautéed onions & Swiss cheese

Ropa Vieja \$35 \$60

Slow roasted flank steak w/peppers & onion

in criollo sauce

Ensaladas

Ensalada Casera \$22 \$36

Fresh field greens, goat cheese, dry papaya & shaved onion in

our own passion fruit vinaigrette

Ensalada de Espinaca y Remolacha \$22 \$36

Fresh Baby spinach tossed w/slow roasted beets, blue cheese

w/Spanish amontillado sherry vinaigrette

Ensalada de Aguacate Tropical \$35 \$60

Ripe avocado, red onion & fresh pineapple on romaine hearts

in lime & cilantro vinaigrette

Ensalada Cubana Tradicional \$20 \$38

Fresh romaine hearts, red onion & tomato in red wine & extra

virgin olive oil

Ensalada de Papas \$23 \$40

Traditional Cuban potato salad

Platos Fuertes

Milanesa de Pollo \$50 \$90

Crispy chicken cutlet w/garlic & sour orange mojo

Pollo al Ajillo \$50 \$90

Sautéed chicken cutlet in a creamy garlic sauce

Pollo Casual Habana \$50 \$90

Crispy chicken breast topped w/plantain,

Cuban tomato sauce smothered in cheese

Bistek de Pollo Encebollado \$55 \$100

Pan seared chicken breast topped w/lime & cilantro onions

Arroz con Pollo de la Abuelita \$45 \$90

All natural shredded chicken & saffron rice casserole w/olives

and peas

Arroz Imperial con Pollo \$55 \$100

Creamy rice & chicken casserole

Pollo al Limon \$55 \$100

Chicken in lemon sauce

Bacalao a la Bizcaina \$55 \$100

North Atlantic Salt Cod w/red potatoes in light criollo sauce

Salmon Varadero \$55 \$100

Pan seared wild caught Atlantic salmon served w/warm

spinach & maduro chips topped w/mango sauce

Escabeche de Pescado \$65 \$120

Seared red snapper fillet topped w/roasted pepper & olive salad

Ceviche Casual Habana \$50 \$100

Lime, mango & cilantro marinated caribbean snapper, shrimp,

PEI mussels & cockles

Camarones Al Ajillo \$60 \$120

Jumbo shrimp in creamy garlic sauce

Cazuela de Mariscos con Harina \$70 \$130

Sautéed jumbo shrimp, clams, mussels & calamari

in enchilado sauce over a soft polenta

Camarones Enchilados \$60 \$120

Jumbo shrimp in our lightly spiced red pepper enchilado relish

Paella Caribeña \$60 \$120

Saffron rice studded w/shrimp, calamari, mussels & cockles

Lechon Asado \$45 \$90

Classic Cuban shredded roast pork topped w/sour orange mojo

Masitas de Cerdo \$55 \$100

Crispy pork chunks topped

w/shaved onion & lime & garlic mojo

Costillas de Cerdo a la Guayaba \$55 \$110

Falling off the bone baby back ribs smothered

in our guava BBQ sauce

Lechon a la Patria \$55 \$100

Our classic roast pork pan seared w/onions & lime juice

Ropa Vieja \$60 \$120

“The most Cuban of dishes”

Slow braised & shredded flank steak

in light tomato sauce w/peppers & onion

Vaca Frita \$60 \$120

Crispy, twice cooked flank shredded steak and onions

dressed with fresh lime juice

Bistek Empanizado \$60 \$120

Crispy breaded thin cut choice sirloin of beef

topped w/sour orange mojo

Rabo Encendido \$65 \$130

“A Casual Habana Specialty”

Slow braised oxtails in slightly spicy tomato sauce

Churrasco con Chimichurri \$80 \$160

Fire Grilled Omaha Skirt Steak served with a side of

hand-cut herb chimichurri

Bistek de Palomilla \$60 \$120

Thin sliced, top round of beef smothered w/sautéed onions

Picadillo Santiaguero \$45 \$90

Saucy ground beef with potatoes, olives & raisins

Pastel de Picadillo y Platano \$45 \$90

Our savory ground beef, layered w/ripe plantains & smothered

w/melted cheese

Ternera Casual Habana \$50 \$90

Crispy veal cutlet, topped w/Cuban tomato sauce, plantain &

smothered w/cheese

Parrillada al Patron \$60 \$110

Grilled chicken, skirt steak & Chorizo

Acompañantes

Arroz Blanco White rice \$18 \$30

Arroz Moro Cuban dirty rice \$19 \$35

Arroz Amarillo Saffron rice \$19 \$35

Arroz con Gandules Rice with pigeon peas \$19 \$35

Arroz con Vegetales Rice with vegetables \$19 \$35

Frijoles Rojos Red beans \$6 Qt Container

Frijoles Negros Cuban black beans \$6 Qt container

Platanos Maduros Sweet plantains \$19 \$35

Tostones Twice fried plantains \$19 \$35

Yuca Frita Crispy yucca fries \$19 \$35

Yuca con mojo Steamed yucca \$19 \$35

Papitas Fritas French fries \$10 \$20

Vegetales al vapor Steamed fresh vegetables \$20 \$38

Kids

Deditos de Pollo Chicken fingers \$30 \$55

Macarrones con Queso Mac & Cheese \$25 \$50

Pasta Marinara Elbow Pasta w/homemade marinara sauce \$25 \$50

Pasta con Mantequilla Pasta with Butter \$20 \$35

☞ **Gluten free options available upon request**

☞ **Please inform us of any food allergies**

☞ **We do not split checks ☞Like us on Facebook & Instagram! |**

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Executive Chef & Owner

Ben Rivero

ALL PRICES SUBJECT TO CHANGE