

Lunch Menu

TAPAS

Frita Cubana 7

3 Beef & chorizo sliders topped w/tomato jam, crispy potato sticks & julienne onions

Camarones al Ajillo 10

Shrimp in creamy garlic sauce

Camarones al Coco 10

Coconut shrimp served over avocado salsa

Yuca Frita 7

Yucca fries w/garlic & cilantro aioli

Croquetas Caseras 7

Ham croquettes

Tamal Cubano 7

Cuban pork tamale w/pork chunks & garlic mojo

Empanadas 2.00 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

Guayaba Y Queso Guava & Cheese

Guacamole Cubano 12

Guacamole topped w/fresh mango and served w/Cuban chips.

Add Maryland crabmeat topping 15

Calamares a la Parrilla 12

Grilled calamari in smoked chimichurri, served with grilled Cuban bread

Ceviche de Camarones 12

Lime marinated shrimp, onion, cilantro & Thai chiles

Alitas de Pollo 8

Crispy chicken wings. Your choice of: spicy mango habanero or cilantro lime mojo

Chicharron 8

Cuban crispy pork belly served with tropical slaw

Datiles Rellenos 8

Bacon wrapped dates stuffed w/Chevre Fraiss

Chorizo Johnny 9

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

Pulpo A La Parilla Con Tostones 14

Grilled octopus w/twice fried plantains

ENSALADAS

Ensalada Casera 7

Fresh field greens, goat cheese, dry papaya & shaved onion with our own passion fruit vinaigrette

Ensalada de Aguacate con Mango y Cebolla 8

Haas avocado, mango & shaved red onion

Ensalada Cubana Tropical 7

Fresh romaine hearts, red onion & tomato with red wine vinegar & extra virgin olive oil

Add to your salad

Pollo chicken 9 | Churrasco Skirt steak 14 | Salmon Salmon 12 | Camarones Shrimp 12 | Add avocado to any salad 5

SOPAS

Caldo Gallego 8

Galician style pottage, white beans, pork, chorizo & kale

Potaje de Frijoles Negros 6

Classic cumin scented black bean pottage

Sopa de Pollo de la Abuelita 7

Traditional cuban style chicken soup

Levanta Muerto 17

Seafood soup with head on shrimp, mussels, clams and calamari in a lightly spiced tomato broth

SANDWICHES

Pollo Guajiro 8

Crispy chicken cutlet topped w/avacado, lettuce, tomato & our garlic/cilantro aioli

Chicken Sandwich 8

Sautéed chicken cutlet smothered in sautéed onions & Swiss cheese

Minuta de Pescado 8

Crispy tilapia, lettuce, tomato & our garlic/cilantro aioli

Cubano Clasico 8

Roast pork, ham, Swiss cheese & pickles topped with sour orange mojo pressed till crispy served w/tropical slaw & chips

Choripan 8

Artisanal Spanish sausage & sautéed onions

Pan con Bistek 8

Thin sliced top round of beef, smothered with sautéed onions, Swiss cheese and potato sticks

Pan con Lechon 8

Slow roast pork, sautéed onion & garlic mojo

Croqueta Preparada 8

Ham croquettes, smoked ham & melted Swiss cheese

ORDER ONLINE FOR DELIVERY



UBER EATS

Gluten free options available upon request | Please inform your server of any food allergies
Like us on Facebook & Instagram! | 20% gratuity is included for parties of 6 & more | No split checks
We impose a surcharge on credit cards that is not greater than our cost of acceptance
Prices subject to change

Lunch Menu

PLATOS FUERTES

all entrees served w/your choice of two sides | additional sides \$4

Arroz Frito Con Aguacate (Vegan) 12

Cuban style fried rice with avocado, pineapple & coconut

Add: Churrasco Skirt Steak 14

Pollo Chicken 9

Camarones Shrimp 12

SIDES NOT INCLUDED

Pollo

Pollo al Ajillo 17

Sautéed chicken breast in a creamy garlic sauce

Milanesa de Pollo 17

Crispy chicken cutlet w/garlic & sour orange mojo

Milanesa Casual Habana 18

Crispy chicken breast topped w/sweet plantain, Cuban tomato sauce, smothered in cheese

Bistec de Pollo Encebollado 16

Pan seared chicken breast topped w/lime & onions

Arroz con Pollo de la Abuelita 15

Shredded chicken & saffron rice casserole w/olives & peas

Pescado

Mahi Mahi Tropical 19

Coconut crusted Mahi served w/dry mango & toasted coconut salsa

Salmon Varadero 19

Pan seared wild caught Atlantic salmon served w/warm spinach & maduro chips topped w/mango sauce

Pescado Frito 27

Whole fried red snapper topped with mojo isleño

Tilapia en Guayabera de Platano 16

Plantain crusted tilapia with mojo isleño

Mariscos

Cazuela de Mariscos con Harina 26

Sautéed prawns, clams, mussels & calamari in enchilado sauce over creamy polenta

Ceviche Casual Habana 24

Lime, mango & cilantro marinated Caribbean snapper, shrimp, clams & mussels

Camarones Al Ajillo 17

Jumbo shrimp in creamy garlic sauce

Camarones Enchilados 17

Jumbo shrimp in our lightly spiced red pepper enchilado relish and white wine

Paella Caribeña 34

Saffron rice studded w/prawns, calamari, mussels, clams & chorizo

Cerdo

Lechon Asado 15

Classic Cuban shredded roast pork topped w/sour lime mojo

Masitas de Cerdo 16

Crispy pork chunks topped w/shaved onion & lime/garlic mojo

Costillas de Cerdo a la Guayaba 18

Falling off the bone baby back ribs smothered in our guava BBQ sauce

Baby Pernil 18

Slow cooked pork shank w/crispy crust topped w/our garlic & sour orange mojo

Lechon a la Patria 16

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

Carne

Ropa Vieja 16

Slow braised & shredded flank steak in light tomato sauce with peppers & onions

Vaca Frita 18

Crispy, twice cooked shredded flank steak and onions dressed with fresh lime juice

Bistec Empanizado 18

Crispy breaded thin cut choice sirloin of beef topped w/sour orange mojo

Rabo Encendido 20

Slow braised oxtails in a slightly spicy tomato sauce

Churrasco con Chimichurri 32

Fire Grilled Omaha Skirt Steak served w/hand cut herb chimichurri

Bistec de Palomilla con Papitas 19

Thin sliced beef sirloin topped w/onions and homemade garlic fries

Picadillo Santiaguero 15

Saucy ground beef with potatoes, olives & raisins

Pastel de Picadillo y Plátano 15

Saucy ground beef with potatoes, olives & raisins, layered w/ripe plantain & smothered w/cheese

Parrillada Para Dos 36

Grand mixed grill for two

Mofongo de Doña Antonia

“Chef’s Puerto Rican great grandmother’s specialty”

Garlicky mashed green plantain topped w/your choice of:

Chicharron Crispy Pork 15

Pollo Chicken 15

Ropa Vieja Braised Flank Steak 18

Camarones Shrimp 19

Mariscos Seafood stew 20

Acompañantes

All entrees served w/your choice of 2 sides | Additional sides \$4

Papitas Fritas French fries | Arroz Blanco White rice | Arroz Moro Cuban dirty rice | Arroz Amarillo Saffron rice | Frijoles Rojos Red beans
Frijoles Negros Cuban black beans | Platanos Maduros Sweet plantains | Ensalada Casera House salad | Yuca con mojo Steamed yucca

Speciality Sides w/entree add \$3 | Additional sides \$5

Tostones Crispy plantains | Pure Caribeño Yucca, butternut squash, potato & garlic mash

Vegetales a la Parrilla Grilled vegetables w/an ancho & passion fruit glaze

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