

## PICADERA STARTERS

### EMPANADA DE CARNE, POLLO, O QUESO | 3

choice of — chicken · beef picadillo · cheese

### CROQUETAS DE POLLO O JAMON | 7

choice of — smoked ham · chicken

### PAPA RELLENA | 5

fried mashed potato ball  
stuffed with beef picadillo

### PISTO GUAJIRO | 5

summer squash · eggplant · onions ·  
garlic · tomatoes · sautéed in salsa criolla

### CHICHARRÓN DE CERDO | 8

fried pork rinds · mojo marinade

### CHICHARRÓN DE POLLO | 8

fried boneless chicken bites ·  
mojo marinade

### MARIQUITAS CON GUACAMOLE | 9

thinly sliced plantain chips ·  
fresh guacamole

### TOSTONES RELLENOS DE CARNE, MARISCO, O POLLO | 9

fried green plantain shells stuffed  
with choice of — beef picadillo ·  
seafood · chicken

### CAMARONES AL AJILLO | 12

grilled shrimp · garlic sauce

### CHORIZO ENCEBOLLADO | 9

grilled Spanish chorizo · sautéed onions

### ANTOJITOS

assorted appetizer platter —  
empanadas · croquetas · tostones ·  
chicharrónes de pollo y cerdo ·  
chorizo a la plancha

for 1 | 15    for 2 | 29

## ENSALADAS SALADS

### HAVANA TROPICAL | 13

avocado · oranges · apples · pineapple · red peppers · raisins · walnuts · mixed greens

### ENSALADA DE AGUACATE | 12

avocado · red onions · hearts of palm · mixed greens · balsamic vinaigrette

### ENSALADA DE POLLO CON NARANJAS | 13

grilled chicken · oranges · red peppers · red onions · tomatoes · romaine

### ENSALADA DEL MAR | 17

grilled shrimp · calamari · apples · oranges · red peppers · onions · tomatoes · mixed greens

### ENSALADA TRADICIONAL | 8

cucumbers · tomatoes · iceberg & romaine · apple cider vinaigrette

Add Chicken \$6 | Add Steak \$7 | Add Shrimp \$9



## ARROZ RICE

### ARROZ CON POLLO A LA CHORRERA | 15

*Cuban-style chicken & saffron rice*

### ARROZ CON POLLO Y CHORIZO | 17

*saffron rice · chicken · chorizo*

### ASOPADO DE POLLO | 14

*soupy saffron rice · chicken  
choice of boneless or bone-in*

### ARROZ IMPERIAL | 16

*chicken & saffron gratin rice · garlic aioli ·  
manchego · mozzarella · provolone*

### ARROZ CON CAMARONES | 24

*saffron rice · shrimp*

### ASOPADO DE CAMARONES | 24

*soupy saffron rice · shrimp*

### Paella Marinera

*saffron rice with clams,  
mussels, shrimp, calamari,  
& lobster | 33*

### Paella Vegetariana

*saffron rice with  
mushrooms, green beans,  
carrots, bell peppers,  
broccoli, cauliflower | 29*

### Paella Valenciana

*saffron rice with clams,  
mussels, shrimp, chicken,  
& Spanish chorizo | 29*

## CLASICOS CLASSICS

### AJIACO | 12

*Hearty Cuban stew —  
potatoes · yuca · taro · plantain · corn  
sweet potato · flank steak · pork · chicken*

### TAMAL EN CAZUELA | 10

*Cuban-style polenta made with stone ground sweet corn ·  
topped with crispy pork chicharrónes*

### PISTO GUAJIRO | 10

*summer squash · eggplant · onions · garlic ·  
tomatoes · sautéed in creole sauce  
(with two fried eggs | 12)*

### MOFONGO DE POLLO, CHICHARRONES, O QUESO | 12

*mashed green plantains · choice of — chicken · fried pork · cheese*

### CAMAROFONGO | 22

*mashed green plantains · shrimp*

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## POLLO CHICKEN

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### **POLLO A LA PLANCHA**

**ENCEBOLLADO** | 14<sup>x</sup>

*grilled chicken breast ·  
mojo marinade · sautéed onions*

**POLLO AL AJILLO** | 14<sup>x</sup>

*chicken breast · garlic & brandy sauce*

**POLLO FRITO A LA CRIOLLA** | 14<sup>x</sup>

*deep-fried half chicken · mojo marinade*

**CHICHARRÓN DE POLLO** | 14<sup>x</sup>

*deep-fried chicken bites*

**FILETE DE POLLO**

**A LA MILANESA** | 15<sup>x</sup>

*breaded chicken breast · marinara sauce ·  
mozzarella & provolone cheese*

**FILETILLO DE POLLO** | 14<sup>x</sup>

*thinly sliced chicken breast ·  
citrus & pepper marinade ·  
sautéed with onions and peppers*

**FILETILLO DE POLLO**

**SALTEADO CON CAMARONES** | 24<sup>x</sup>

*grilled chicken & shrimp ·  
sautéed onions · salsa criolla*

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## CERDO PORK

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**PERNILITO** | 19<sup>x</sup>

*slow roasted pork Osso Buco ·  
citrus, garlic, & white wine marinade ·  
calabaza squash puree*

**LECHON ASADO** | 16

*slow roasted mojo pork · yuca · moro*

**CHULETA DE CERDO** | 15<sup>x</sup>

*(al Horno, a la Plancha, o Frita)  
pork chops · mojo marinade · citrus rub ·  
choice of — broiled · grilled · pan-fried*

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## MARISCO SEAFOOD

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**CAMARONES AL AJILLO** | 24<sup>x</sup>

*shrimp · garlic sauce*

**ENCHILADO DE CAMARON** | 24<sup>x</sup>

*shrimp · spicy creole sauce*

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## PESCADO FISH

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**FILETE DE PESCADO BLANCO** | 15<sup>x</sup>

*al Horno o Frito | al Limon (opcionál)*

*filet of white fish*

*choice of — broiled · pan fried  
in lemon sauce (optional)*

**PARGO ENTERO** | MARKET<sup>x</sup>

*al Horno o Frito | en Salsa Criolla (opcionál)*

*fresh Caribbean whole red snapper*

*choice of — broiled · pan-fried  
in creole sauce (optional)*



<sup>x</sup> SERVED WITH RICE AND BEANS, NO SUBSTITUTIONS  
SERVIDOS CON ARROZ Y FRIJOLES, NO HAY CAMBIOS

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## CARNE BEEF

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### **PICADILLO HABANERO** | 14<sup>x</sup>

*ground Angus beef · green olives · sweet peas · raisins · garlic · tomato, onion, & bell pepper sauce*

### **ROPA VIEJA** | 16<sup>x</sup>

*slow-cooked shredded flank steak · tomato & pepper sofrito sauce*

### **VACA FRITA** | 16<sup>x</sup>

*slow-cooked shredded flank steak · tomato & pepper sofrito sauce · pan-fried & seared before serving*

### **BISTEC PALOMILLA** | 16<sup>x</sup>

*choice top butt steak · thin cut & pan-fried · topped with caramelized onions*

### **BISTEC FLORIDITA** | 25<sup>x</sup>

*sliced NY strip steak served sizzling · celery, parsley, & cherry tomato chimichurri*

### **BISTEC EMPANIZADO** | 18<sup>x</sup>

*breaded top round steak*

### **FILETILLO DE BISTEC** | 17<sup>x</sup>

*top round steak · thin cut · peppered*

### **RABO ENCENDIDO** | 19<sup>x</sup>

*stewed oxtail · spicy Rioja wine creole sauce*

### **CHURRASCO** | 28<sup>x</sup>

*broiled skirt steak · Cuban-style chimichurri*

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## ACOMPAÑANTES SIDES

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### **ARROZ** | 3

*Blanco o Amarillo  
white or yellow rice*

### **MORO** | 3.50

*white rice & black  
bean mixture*

### **FRIJOLES** | 3.50

*Negros o Rojos  
black or red beans*

### **MADUROS** | 3.50

*fried sweet plantains*

### **TOSTONES** | 3.50

*fried green plantains*

### **PAPAS FRITAS** | 3.50

*french fries*

### **YUCA FRITA** | 5.50

*cassava fries*

### **AGUACATE** | 5.50

*sliced avocado*

### **ENSALADITA** | 5

*side salad*

### **VEGETALES AL VAPOR** | 4

*steamed vegetables*

### **YUCA COCIDA** | 4

*boiled cassava  
(with garlic mojo upon request)*