



UN DÍA EN LA HABANA

Havana 1957 Signature

(LA ESPECIALIDAD DE LA CASA) / 22.95

A Cuban family recipe of roasted chicken topped with Cuban gravy. Served with white rice, black beans and sweet plantains.



BREAKWATER HOTEL

Appetizers

(Entrantes)

Croquetas / 9.95

Assortment of traditional ham, cheese and chicken croquetas

El Gallego / 10.95

Seasoned fries combined with fresh farm cheese, Spanish sausage, toasted red pepper and finished with a sofrito sauce.

Chicharrones de Puerco / 9.95

Served with a sour orange-mustard.

Tamal en Hoja / 9.50

Tamal with seasoned pork, wrapped and cooked in a corn husk and topped with mojo onions.

Empanadas de Tasajo / 11.95

(Cured Beef Empanadas) Oven baked empanadas filled with criolla cured beef stew and boniato. Served with cilantro aioli.

Truffle Yuca Fries / 9.95

Yuca fries tossed in truffle oil, parmesan cheese rosemary, served with a cilantro aioli.

Masitas de Puerco / 12.95

(Cuban Fried Pork)

Fried pork served with onions and Cuban mojo.

Tostones Rellenos

(Stuffed Green Plantains)

Green plantain cups stuffed with choice of:

Shrimp Enchilado / 15.95 **Picadillo Habanero / 12.9** **Tasajo / 14.95**

Tostones Rellenos Havana 1957 / 16.95

Assortment of 4 green plantain cups stuffed with garlic shrimp, shredded roasted chicken, ropa vieja, ground beef.

Lomito Ahumado Salteado / 10.95

(Smoked Pork Loin Nuggets)

Smoked pork loin diced and sautéed with onions peppers and Spanish olives.

Cuban Combo (Serves Two) / 25.95

(Cuban Combo)

Ham croquetas, bite size fried pork, plantain chips, crispy yucca, potato ball stuffed with picadillo and tamal in the husk.

Soups

(Sopas)

Sopa de Pollo / 8.95 - **Sopa de Frijoles Negros / 7.95**

Seafood Appetizers

(Aperitivos del Mar)

Rueda de Serrucho en Escabeche / 13.95

(Swordfish Escabeche)

Swordfish fillet preserved with garlic, onions, red pepper, Spanish olives, rosemary, vinegar and olive oil.

Gran Salpicón del Pescador / 14.95

(Pickle Seafood Salad)

An assortment of grouper, shrimp, calamari & lobster pickled with red onions, green pepper, Spanish olives. Served with lemon and Cuban Crackers.

Marinero Quiero Ser / 18.95

(Seafood Platter) Ceviche, escabeche and smoked salmon on Cuban crackers.

Ceviche / 13.95

Ceviche, escabeche and smoked salmon mousse on a Cuban cracker.

Cocktail de Camarones / 17.50

(Shrimp Cocktail)

Citrus poached shrimp served with Russian dressing, lime wedge and parsley

Cocktail de Mariscos / 21.50

Florida lobster tail and shrimp served with tartar sauce, drawn butter and lime

Havana Green

(Ensaladas / Salads)

Our Havana Greens are made with a blend of Red Lettuce, Green Lettuce & Romaine. Our Chefs carefully source the finest greens and prepare them in a simple and delish way.

De la Casa / 12.95

Tomato, radish, carrot, cucumber, red onion (selection of dressings)

Caesar / 14.95

Cuban bread croutons, farm cheese, and roasted garlic dressing.

Aguacate / 16.95

Cucumber, radish, red onion, chayote, orange segments, sunflower seeds and avocado dressing.

Quinoa / 15.95

Black beans, avocado, mango, cilantro, red peppers and our house made lemon-oregano vinaigrette.

Chopped / 16.95

Chick peas, orange segments, tomato, avocado, radish, cucumber, red onion, farm cheese, plantain chips and cilantro dressing.

★ Sandwiches ★

Sandwich Havana 1957 / 17.50

Havana 1957 roasted chicken topped with Cuban mojo, lettuce, tomato in Cuban bread

Cubano / 17.50

A Cuban classic served with ham, roasted pork, swiss cheese, pickles and mustard. Served in a perfectly pressed Cuban bread

Frita Cubana / 18.50

Seasoned chorizo & beef patty topped with crispy julienne fries, onion and ketchup

Add cheese / 2.50

Pan con Lechón / 15.50

Roasted pork with grilled onions

Fricasé de Pollo / 19.95

Marinated chicken stewed in our criolla sauce with raisins olives and potato. Served with white rice and sweet plantains

Pechuga de Pollo a la Plancha / 17.95

Chicken pallaird marinated, griddled, topped with onions and parsley. Served with white rice and black beans

Bistec de Pollo Empanizado / 19.95

Breaded chicken breast, fried until golden brown. Served with white rice and black beans.

Pescado a la Plancha / 29.50

Griddled fish filet topped with lemon butter. Served with white rice and sweet plantains.

Pargo Frito Entero / 49

Whole snapper, fried and served with yellow rice and mixed vegetables.

Filete de Pescado Empanizado / 31.50

Breaded white fish filet, fried and topped with lemon butter. Served with white rice and black beans.

Picadillo a la Habanera / 18.95

Ground beef stewed in our house criolla sauce with raisins and Spanish olives. Served with white rice and black beans

Tasajo Criollo con Boniato Frito / 19.95

Salt-cured beef stewed in our house criolla sauce. Served with white rice and fried Cuban sweet potato

Bistec de Res Empanizado / 23.95

Breaded top round steak, pan-fried until golden brown. Served with white rice, black beans and sweet plantains.

A la Milanese / 5

Ropa Vieja / 19.95

Braised and shredded flank steak stewed in criolla sauce. Served with white rice and black beans

Palomilla a la Plancha* / 21.50

Traditional Cuban griddled thin steak topped with sautéed onions. Served with moro rice and yucca with mojo

Masas de Puerco Fritas / 23.95

Fried cubed pork topped with sautéed onions. Served with moro rice and yucca with mojo

Media Noche / 15.50

A delightful combination of ham, shredded pork, swiss cheese in pressed soft egg bread

Croqueta Preparada / 17.50

If you ever wished for croquetas in a sandwich, try this one! ham, swiss cheese and roasted pork topped with ham croquetas in pressed Cuban bread

Pan con Bistec / 18.50

Traditional Cuban griddled steak topped with caramelized onions, crispy julienne fries, tomato in pressed Cuban bread

Club Sandwich / 16.50

Turkey, ham, bacon, lettuce, tomato and garlic mayonnaise on toasted white bread.

Pollo Frito a la Cubana / 19.95

Fried half chicken topped with pickled onions. Served with moro rice and tostones

Pollo Deshuesado / 19.95

Cuban mojo marinated, then griddled boneless chicken breast. Served with white rice, black beans and tostones

Vaca Frita de Pollo / 19.95

Shredded chicken breast that is griddled till crispy and topped with onions and Cuban mojo. Served with white rice and black beans

Camarones al Ajillo / 27.50

Shrimp sautéed in garlic, olive oil and white wine. Served with white rice and sweet plantains.

Enchilado de Mariscos / 35.95

Half Florida lobster tail stewed with shrimp, onion, red pepper, green pepper, secret spices in our house criolla sauce. Served with white rice, sweet plantains and house salad

Enchilado de Camarones / 29.95

Shrimp stewed with onions and green peppers in our house criolla sauce. Served with white rice and sweet plantains

Lechón Asado / 23.95

Slow oven roasted pork leg with Cuban mojo. Served with moro rice and yucca.

Cerdo a la Criolla / 23.95

Pork chunks braised in our house criolla sauce with spices and potatoes. Served with white rice and sweet plantains

Bistec de Cerdo Encebollado / 23.95

Pork shoulder steak previously marinated in our house adobo, griddled and topped with sautéed onions. Served with moro rice and tostones.

Chuletas de Cerdo Ahumadas / 21.95

Smoked pork chops, griddled and topped with onions and mojo. Served with moro and sweet plantains.

Vaca Frita / 23.95

Braised, shredded and griddled flank steak with onions and mojo. Served with white rice and black beans.

Churrasco a la Cubana* / 33.95

Certified Angus Skirt Steak charbroiled and topped with griddled onions. Served with white rice and black beans

★ Poultry (Pollo) ★

★ Seafood (Mariscos) ★

★ Meats (Carnes) ★

La Orquesta Cubana / 24.95

A sample platter of Havana 1957 Chicken, Ropa Vieja and Lechón. Served with rice, black beans, Salad and Sweet Plantains.

★ Chef's Suggestions ★

1957 SURF NATURE / 95

Grilled Florida Lobster Tail, Grilled Jumbo Black Tiger Shrimps, Angus Skirt Steak. Served with Steamed Vegetables, Yellow Rice and 2 special chef sauces.

GRILLED FLORIDA LOBSTER / 65

Whole Garlic Butter Grilled Florida Lobster with Grilled Tiger Shrimp, Served With Fresh Sautéed Mixed Vegetables and Seafood

All Day Breakfast
(Desayuno todo el Día)

- Tradicional / 14.95**
3 eggs any style with your choice of ham or bacon. Served with home fries, Cuban toast and fresh salad.
- Steak and Eggs / 21.95**
Cuban Steak and eggs with house potatoes and cheese served in a Skillet
- Ocean Drive Breakfast Sandwich / 17.95**
A delightful combination of sliced pork, ham and Swiss cheese and omelette on soft bread.
- UNLIMITED Mimosa / 35.00**
Orange juice and sparkling wine

Desserts
(Postres de la Abuelita)

- Cuban Flan / 8.95**
- Tres Leches / 8.95**
- Guava Cheesecake / 9.95**
- Ultimate Chocolate Cake / 9.95**

Tirase lo tú 9.95
Cuban tiramisu



Coffee
(Café)

- (Choice of Whole milk / Evaporated milk / Condensed milk)
- Café Cubano / Cuban Coffee 4**
 - Café con Leche / Coffee and Milk 4.95**
 - Cortadito / Cuban Macchiato 3.95**
 - Ms. Eva Porada Cortado 3.95**
 - Café Havana 57 / Havana 57 Espresso 4.95**
Havana 1957 coffee served with three different milks
 - Té Caliente / Hot Tea 3**
 - Chocolate Caliente / Hot Chocolate 4.95**

Kids Menu / 9.95
(Menu de Niños)

Grilled Palomilla Steak Chicken Fingers Grilled Chicken Breast
(*Soda Included)

100 NATURAL INGREDIENTS
Fresh Fruit Beverages
(Bebidas de Frutas Frescas)

- Agua de Kiwi / 6.00**
Naturally sweet Kiwi juice.
- Pasión de Fresa / 6.00**
Craft made lemonade with fresh strawberry.
- Orange / 4.75**
Fresh squeezed orange juice
- Naranjada / 6.00**
Craft made lemonade with orange and lime.
- Delicia Tropical / 6.00**
Refreshingly bittersweet lemonade Mango- Pineapple- Passion Fruit.

Sides

- Frijoles Negros / 4.95**
- Arroz Blanco / 4.95**
- Moros / 4.95**
- Maduros / 4.95**
- Tostones / 4.95**
- Yuca con Mojo / 5.95**
- Aguacate / 5.95**
Seasonal

Cuban Sodas
(Refrescos Cubanos)

- Iron Beer / 4.50**
- Jupiña / 4.50**
- Malta / 4.50**
- Materva / Diet Materva / 4.50**

*** Required Temperature**
Raw, undercooked and rarely cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increases the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

FREE **WiFi** AVAILABLE

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@HAVANA1957

