



**UN DÍA EN LA HABANA**

## Havana 1957 Signature

(LA ESPECIALIDAD DE LA CASA)

/ 21.95

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

## Menu

ESPAÑOLA WAY

### Appetizers

(Entrantes)

#### El Gallego / 10.95

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

#### Croquetas / 9.95

Assortment of traditional ham, cheese and chicken croquetas

#### Tamal en Hoja / 8.95

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

#### Truffle Yuca Fries / 9.95

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

#### Lomito Ahumado Salteado / 10.95

(Smoked Pork Loin Nuggets)

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

#### Masitas de Puerco / 11.95

(Cuban Fried Pork)

Fried pork served with onions and Cuban mojo.

#### Tostones Rellenos

(Stuffed Green Plantains)

Green plantain cups with choice of:

**Shrimp Enchilado / 15.95 Picadillo Habanero / 12.95 Tasaajo / 14.95**

#### Tostones Rellenos Havana 1957 / 15.95

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

#### Cuban Combo (Serves Two) / 21.95

(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 / 6.95

#### Sopa de Frijoles Negros / 6.95

### 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.

#### Cocktail de Camarones / 16.95

(Shrimp Cocktail)

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

#### Cocktail de Mariscos / 19.95

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 delicious way.

#### De la Casa / 10.95

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

#### Caesar / 12.95

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

#### Aguacate / 13.95

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

#### Chopped / 15.95

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

**Add: Grilled Chicken Breast / 6 Vaca Frita / 6 Shrimp / 7**

★ Sandwiches ★

**Sandwich Havana 1957 / 14.95**

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

**Cubano / 14.95**

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

**Pan con Lechón / 14.95**

Roasted pork with grilled onions

**Frita Cubana / 13.95**

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

Add Cheese / 1.50

**Media Noche / 13.95**

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

**Croqueta Preparada / 15.95**

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 / 14.95**

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

★ Poultry (Pollo) ★

**Fricasé de Pollo / 17.50**

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 / 16.95**

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



**Pollo Deshuesado / 17.95**

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

**Pollo Frito a la Cubana / 17.95**

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

**Vaca Frita de Pollo / 16.95**

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

★ Seafood (Mariscos) ★



**Pescado a la Plancha / 26.95**

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

**Enchilado de Camarones / 22.95**

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



**Camarones al Ajillo / 22.95**

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

**Enchilado de Mariscos / 32.95**

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

★ Meats (Carnes) ★

**Picadillo a la Habanera / 16.95**

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 / 17.95**

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

**Ropa Vieja / 17.95**

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

**Palomilla a la Plancha\* / 18.95**

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

**Vaca Frita / 18.95**

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

**Lechón Asado / 17.95**

Slow oven roasted pork leg with Cuban mojo. Served with more rice and yuca.

**Cerdo a la Criolla / 17.95**

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

**Chuletas de Cerdo Ahumadas / 17.95**

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

**Bistec de Cerdo Encebollado / 15.95**

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

**Churrasco a la Cubana\* / 32.95**

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

**Masas de Puerco Fritas / 17.95**

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

**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.

★ *Kids Menu* / 8.95 ★  
(Menu de Niños)

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

★ *Sides* ★

**Frijoles Negros** / 3.50  
**Arroz Blanco** / 3.50  
**Moros** / 3.95  
**Maduros** / 3.50  
**Tostones** / 3.95  
**Yuca con Mojo** / 5.25  
**Aguacate** / 3.95  
Seasonal

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

**Delicia Tropical** / 6.00  
Refreshingly bittersweet lemonade  
Mango- Pineapple- Passion Fruit.

**Agua de Kiwi** / 6.00  
Naturally sweet Kiwi juice.

**Naranjada** / 6.00  
Craft made lemonade with  
orange and lime.

**Pasión de Fresa** / 6.00  
Craft made lemonade  
with fresh strawberry.

**Orange** / 5.75  
Fresh squeezed orange juice

★ *Cuban Sodas* / 3.95 ★  
(Refrescos Cubanos)

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

★ *Coffee* ★  
(Café)



(Choice of Whole milk / Evaporated milk / Condensed milk)

**Café Cubano / Cuban Coffee** 3  
**Café con Leche / Coffee and Milk** 4.50  
**Cortadito / Cuban Macchiato** 3.50  
**Ms. EVA Porada Cortado** 3.50  
**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

*Desserts*  
(Postres de la Abuelita)

**Cuban Flan** / 6.95  
**Tres Leches** / 6.95  
**Guava Cheesecake** / 7.95  
**Ultimate Chocolate Cake** / 7.95

★ **Tiraselo tú** 7.95 ★  
**Cuban Tiramisu**

An 18 % service charge has been added to your bill  
**\* 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.

