

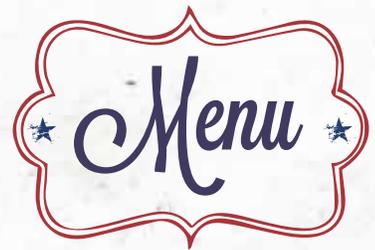


UN DÍA EN LA HABANA

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.



LINCOLN ROAD

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.

Empanadas de Tasaajo / 10.95

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

Cuban Combo (Serves Two) / 21.95

(Cuban Combo)

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

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 / 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

Masitas de Puerco / 11.95

(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 / 12.95 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.

Lomito Ahumado Salteado / 10.95

(Smoked Pork Loin Nuggets)

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

Soups

(Sopas)

Sopa de Pollo / 6.95 - Sopa de Frijoles Negros / 6.95

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 / 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.

Quinoa / 14.95

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

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

Club Sandwich / 14.95

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

Bistec de Pollo Empanizado / 18.95

Breaded chicken breast, fried until golden brown. 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

Pargo Frito Entero / 45

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

★ 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 moro rice and yucca with mojo

Masas de Puerco Fritas / 17.95

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

Bistec de Res Empanizado / 19.95

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

A la Milanesa / 3

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.

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

Filete de Pescado Empanizado / 29.95

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

Lechón Asado / 17.95

Slow oven roasted pork leg with Cuban mojo. Served with moro 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

Bistec de Cerdo Encebollado / 15.95

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 / 17.95

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

Vaca Frita / 18.95

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

Churrasco a la Cubana* / 32.95

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



The Skinny Habanero

(EL HABANERO DELGADO)

All entrees are served with your choice of two low calorie sides.

Pollo Havana 1957 / 16.95

8 oz. of dark or white meat chicken marinated with secret spices and roasted in its own juices. No salt added

Pechuga de Pollo a la Plancha / 16.95

8 oz. of white meat chicken breast, lightly seasoned and grilled to perfection.

Grouper a la Plancha / 22.95

6 oz. of fresh, locally caught grouper, lightly seasoned.



Cerdo Asado con Mojo Criollo / 16.95

5 oz. of roasted pork in its own juices.

Vaca Frita de Pollo / 15.95

Grilled, shredded and seasoned chicken topped with onions in Cuban mojo.

Low Calorie Sides

1/4 taza de arroz integral/ 1/4 cup of brown rice
1/4 taza de frijoles negros/ 1/4 cup of black beans
Ensalada de la casa/ House Salad
Boniato hervido/ Boiled White Sweet Potato
Calabaza con aceite de oliva y mojo/
Pumpkin with Olive Oil and Cuban Mojo.



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

Desserts

(Postres de la Abuelita)

Cuban Flan / 6.95

Tres Leches / 6.95

Guava Cheesecake / 7.95

Ultimate Chocolate Cake / 7.95

Tirasele tú 7.95
Cuban tiramisú



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

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.

FREE WiFi AVAILABLE



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@HAVANA1957

