

Havana 1957 Signature

/17.95

(LA ESPECIALIDAD DE LA CASA)

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



APPETIZERS (ENTRADAS)

CUBAN COMBO /19.95

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

EL GALLEGOS /9.95

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

CROQUETAS /6.95

Assortment of traditional ham, cheese and chicken croquetas

TAMAL EN HOJA /6

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

EMPAÑADAS DE TASAJO /8.95

(Cured Beef Empanadas)

Fried empanadas filled with criolla cured beef stew and boniato. Served with cilantro aioli.

TRUFFLE YUCA FRIES /7.95

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

MASITAS DE CERDO /8.95

(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 /12.95

Picadillo Habanero /11.50

Tasajo /12.50

LOMITO AHUMADO SALTEADO /9.95

(Smoked Pork Loin Nuggets)

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

GUACAMOLE & PORK MASITAS /18

Avocado smashed with tomate, onions, lime and cilantro topped with crispy pork masitas and served with a side of toston chips

AVOCADO TOAST /12

An explosion of flavors. Our avocado toast is served on a Cuban toast and topped with smashed avocado, radish and arugula

SEAFOOD APPETIZERS (APERITIVOS DEL MAR)

*GRAN ESCABECHE DEL PESCADOR /16.95

(Pickled Seafood)

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

*MARINERO QUIERO SER /14.50

(Seafood Platter)

Ceviche, escabeche and salmon pate on Cuban crackers.

*CEVICHE /12.95

Day boat fish in Florida citrus, ají amarillo and cilantro.

*SHRIMP COCKTAIL /14.95

Fresh black tiger shrimp in a homemade Russian caviar sauce, lime wedge and parsley.

*SEAFOOD COCKTAIL /15.95

Fresh Florida lobster tail and shrimp served with homemade tartar sauce & seafood butter sauce.

*CORVINA TIRADITO /17.95

Freshly caught Corvina sliced thinly and marinated in a passion fruit-aji amarillo marinade and topped with avocado, red onion, cilantro, corn & sweet potato



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 /9.95

Add tomato, radish, carrot, cucumber, red onion (selection of dressings)

CAESAR /12.95

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

AGUACATE /13.95

Add avocado, cucumber, radish, red onion, chayote, orange segments, sunflower seeds and lemon-oregano vinaigrette.

QUINOA /13.95

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

CHOPPED /13.95

Add chick peas, sweet plantains, tomato, avocado, radish, cucumber, red onion, farm cheese, plantain chips and cilantro dressings.

Add: Grilled Chicken Breast /4 Vaca Frita /4 Tuna /5 Shrimp /5

SOUPS (SOPAS)

SOPA DE POLLO /4 /5

(Chicken Soup)

SOPA DE FRIJOLAS NEGROS /4 /5

(Black Beans Soup)

BURGERS (HAMBURGUESAS)

CUBAN BURGER /13

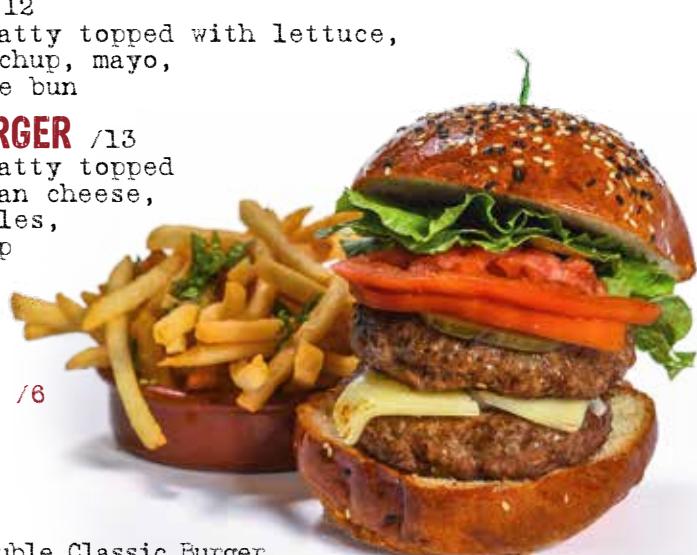
Our tribute to this American classic done our way: an 8 oz ground beef patty topped with pulled pork, ham, swiss cheese, pickles and mustard served in a sesame bun

CLASSIC BURGER /12

8 oz ground beef patty topped with lettuce, tomato, onion, ketchup, mayo, pickles in a sesame bun

BACON CHEESE BURGER /13

8 oz ground beef patty topped with bacon, american cheese, bacon, onion, pickles, mustard and ketchup in a sesame bun.



Make it double add /6

Double Classic Burger

POULTRY (POLLO)

FRICASÉ DE POLLO /14.95

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 /14.50

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

BISTEC DE POLLO EMPANIZADO /14.95

Breaded chicken breast, fried until golden brown. Served with white rice and black beans. Add milanesa /3

POLLO FRITO A LA CUBANA /14.95

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

POLLO DESHUESADO /14.95

Boneless Half Chicken. Cuban mojo marinated then griddled. Served with white rice, black beans and tostones

VACA FRITA DE POLLO /14.95

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 /21.00

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

FILETE DE PESCADO EMPANIZADO /21.00

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

ENCHILADO DE CAMARONES /18.95

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

CAMARONES AL AJILLO /16.95

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

OCEAN DRIVE GRILLED SALMON /22.50

Grilled Salmon served with boniato and potato mash, grilled asparagus and enchilado sauce

ENCHILADO DE MARISCOS /29.00

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.



Ocean Drive
Grilled Salmon

MEATS (CARNE)

ROPA VIEJA /14.95

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

TASAJO CRIOLLO CON BONIATO FRITO /15.95

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

BISTEC DE RES EMPANIZADO /16.95

Breaded top round steak, pan-fried until golden brown. Served with white rice, black beans and sweet plantains. Add la Milanesa /3

PICADILLO A LA HABANERA /13.95

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

*PALOMILLA A LA PLANCHA /15.95

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

MASAS DE CERDO FRITAS /14.50

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

CERDO RELLENO CON CHORIZO /14.50

Pork loin stuffed with chorizo and braised in its own juice. Served with white rice & sweet plantains

LECHÓN ASADO /14.50

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

CERDO A LA CRIOLLA /14.50

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

BISTEC DE CERDO ENCEBOLLADO /16.50

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

RABO ENCENDIDO /22.95

Oxtail stew braised in red wine sauce. Served with white rice and sweet plantains

CHULETAS DE CERDO AHUMADAS /15.50

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

LA ORQUESTA CUBANA /22.95

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

*CHURRASCO A LA CUBANA /29.50

Certified Angus skirt steak charbroiled and topped with grilled onions. Served with rice and black beans.

VACA FRITA DE CARNE /16.95

Braised, shredded and grilled flank steak topped with onions and mojo. Served with rice and black beans.

FAMOUS CUBAN SANDWICHES

SANDWICH HAVANA 1957 /11.95

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

CUBANO /12.95

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

FRITA CUBANA /10.50

Seasoned chorizo & beef patty topped with crispy julienne fries, onion and ketchup
Add cheese /1.50

MEDIANOCHE /11.95

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

PAN CON BISTEC /12.95

Traditional Cuban griddled steak topped with caramelized onions, crispy julienne fries, tomato in pressed Cuban bread
Add cheese /1.50

PAN CON LECHÓN /10.50

Roasted pork with grilled onions

GUILT-FREE TURKEY CUBAN SANDWICH /12.95

Low sodium smoked turkey breast, hormone-free roasted turkey, vegan cheese, Dijon mustard & pickles in a pressed whole wheat Cuban bread

The Skinny Habanero

(EL HABANERO DELGADO)

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

POLLO HAVANA 1957 /14.95

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

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

PECHUGA DE POLLO A LA PLANCHA /13.95

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

CERDO ASADO CON MOJO CRIOLLO /13.50

5 oz. of roasted pork in its own juices.

VACA FRITA DE POLLO /14.95

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

GROUPER A LA PLANCHA /17

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

KIDS MENU MENÚ DE NIÑOS

CHICKEN FINGERS (*Soda Included)

GRILLED PALOMILLA STEAK

GRILLED CHICKEN BREAST

DESSERTS POSTRE DE LA ABUELA

CUBAN FLAN /6.95

TRES LECHES /7

FLAN DE COCO /6.95

GUAVA CHEESECAKE /7.95

ULTIMATE CHOCOLATE CAKE /7.95

TÍRASELO TÚ /7.95 CUBAN TIRAMISU

SIDES

FRIJOLES NEGROS /3

ARROZ BLANCO /3

MOROS /4.50

MADUROS /3

TOSTONES /3.50

YUCA CON MOJO /4

AGUACATE

Seasonal

FRESH FRUIT BEVERAGES BEBIDAS DE FRUTAS FRESCAS

NARANJADA /3.50

Craft made lemonade with
orange and lime.

DELICIA TROPICAL /3.50

Refreshingly bittersweet lemonade Mango -
Pineapple- Passion Fruit.

AGUA DE KIWI /3.50

Naturally sweet Kiwi juice.

PASIÓN DE FRESA /3.50

Craft made lemonade with
fresh strawberry.

ORANGE /3.50

Fresh squeezed orange juice



CUBAN SODAS REFRESCOS CUBANOS

IRON BEER /2.50 JUPIÑA /2.50 MALTA /2.50 MATERVA / DIET MATERVA /2.50

COFFEE CAFÉ

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

PILO

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



Username: Havana 1957 Guest
Password: guest@havana



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@HAVANA1957

*Raw, undercooked and barely 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.

Parties 6 and more, a suggested 15% gratuity will be automatically added to your total. Also, a required 3% service charge will be added.

Pictures shown are for illustration purposes only.