

★ FAMOUS CUBAN SANDWICHES ★

SANDWICH HAVANA 1957 /17.95

Havana 1957 roasted chicken topped with Cuban Gravy, 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.

PAN CON LECHÓN /15.50

Roasted pork with grilled onions

MEDIANOCHE /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 /18.50

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

GUILT-FREE TURKEY CUBAN SANDWICH /17.50

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

★ KIDS MENU MENU DE NIÑOS ★

(*Soda Included)

CHICKEN FINGERS

GRILLED PALOMILLA STEAK

GRILLED CHICKEN BREAST

★ DESSERTS POSTRE DE LA ABUELA ★

CUBAN FLAN /6.95

TRES LECHES /6.95

GUAVA CHEESECAKE /7.95

ULTIMATE CHOCOLATE CAKE /7.95

TÍRASELO TÚ /7.95
CUBAN TIRAMISU

★ SIDES ★

FRIJOLE 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

★ FRESH FRUIT BEVERAGES BEBIDAS DE FRUTAS FRESCAS ★

PASIÓN DE FRESA /6

Craft made lemonade with fresh strawberry.

ORANGE /5.75

Fresh squeezed orange juice

NARANJADA /6

Craft made lemonade with orange and lime.

DELICIA TROPICAL /6

Refreshingly bittersweet lemonade
Mango - Pineapple- Passion Fruit.

AGUA DE KIWI /6

Naturally sweet Kiwi juice.



★ CUBAN SODAS REFRESCOS CUBANOS ★

IRON BEER JUPIÑA MALTA MATERVA / DIET MATERVA

★ 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

PILON



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



WiFi

Username: Havana 1957 Guest
Password: guest@havana

www.havana1957.com

1410 Ocean Dr, Miami Beach, FL 33139
Tel. (305) 763-8671

[f](https://www.facebook.com/HAVANA1957) [i](https://www.instagram.com/HAVANA1957) [@HAVANA1957](https://www.tiktok.com/@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.

A 20% service charge has been added to your bill.

Pictures shown are for illustration purposes only.



Havana 1957 Signature /22.95

(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 (Serves Two) /22.95

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

CROQUETAS /9.95

Assortment of traditional ham, cheese and chicken croquetas

TAMAL EN HOJA /9.50

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

EMSPANADAS DE TASAJO /11.95

(Cured Beef Empanadas)

Fried 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 CERDO /12.95

(Cuban Fried Pork)

Fried pork served with onions and Cuban mojo.

TOSTONES RELLENOS HAVANA 1957 /16.95

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

BUFFALO CHICKEN WINGS /19.95

Served with our homemade spicy guava buffalo dressing and French fries

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 for you. Our avocado toast is served on a Cuban toast and topped with smashed avocado and radish.

SEAFOOD APPETIZERS (APERITIVOS DEL MAR)

*GRAN ESCABECHE DEL PESCADOR /14.95

(Pickled Seafood)

An assortment of swordfish, 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 salmon pate on Cuban crackers.

*CEVICHE /13.95

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

*SHRIMP COCKTAIL /17.50

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

*SEAFOOD COCKTAIL /21.50

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



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

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

CAESAR /14.95

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

AGUACATE /16.95

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

QUINOA /15.95

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

CHOPPED /16.95

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

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

SOUPS (SOPAS)

SOPA DE POLLO /6.95

(Chicken Soup)

SOPA DE FRIJOLE NEGROS /6.95

(Black Beans Soup)

BURGERS (HAMBURGUESAS)

CUBAN BURGER /18

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 /16

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

BACON CHEESE BURGER /18

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

Make it double /25



Double Classic Burger



POULTRY (POLLO)



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. Add milanesa /3

POLLO FRITO A LA CUBANA /19.95

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



SEAFOOD (MARISCOS)



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.

ENCHILADO DE CAMARONES /29.95

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

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.

OCEAN DRIVE GRILLED SALMON /25.95

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

FISHERMAN SEAFOOD STEW /48.95

Fresh Florida lobster, black tiger shrimp, Norwegian salmon, PEI mussels, middleneck clam, calamari and sea scallops cooked in our criolla sauce. Served with white rice



Ocean Drive Grilled Salmon



MEATS (CARNE)



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

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

BISTEC DE RES EMPANIZADO /21.95

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

ROPA VIEJA /19.95

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

*PALOMILLA A LA PLANCHA /21.95

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

MASAS DE CERDO FRITAS /19.95

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

LECHÓN ASADO /19.95

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

BISTEC DE CERDO ENCEBOLLADO /17.95

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

VACA FRITA /21.95

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

*CHURRASCO A LA CUBANA /33.95

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

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 ★ (RECOMENDACIONES DEL CHEF)

1957 SURF & TURF /95

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 sauce.

