



# 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** (Serves Two) /19.95  
Ham croquetas, bite size fried pork, plantain chips, crispy yucca, potato ball stuffed with picadillo and tamal in the husk.

**CROQUETAS** /8.95  
Assortment of traditional ham, cheese and chicken croquetas

**TAMAL EN HOJA** /8  
Tamal with seasoned pork, wrapped and cooked in a corn husk and topped with mojo onions.

**EMSPANADAS 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  
Tasaajo /12.50

**GUACAMOLE & PORK MASITAS** /18  
Avocado smashed with tomato, 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

## SOUPS (SOPAS)

**SOPA DE POLLO** /4 /5  
(Chicken Soup)

**SOPA DE FRIJOLE NEGROS** /4 /5  
(Black Beans Soup)



## 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

## 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 milanese /3

### POLLO FRITO A LA CUBANA /14.95

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

### 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 Criolla 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.



Salmon a la plancha

## 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 Milanese /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

### LECHÓN ASADO /14.50

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

### 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

### \*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.

### 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.

## 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.

### MEDIANOCHÉ /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

### TURKEY SANDWICH /12.95

Low sodium smoked turkey breast, hormone-free roasted turkey, 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.

## GROUPEL A LA PLANCHA /17

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

## KIDS MENU /7.95

### 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

You will love the smooth texture and the coffee flavor for the perfect taste to end your meal. And you pour the coffee yourself a.k.a tirase-lo tu

## SIDES

FRIJOLE 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



**PILON**



Wi Fi™

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\*Raw, undercooked and barely cooked 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.