



UN DÍA EN LA HABANA

MIAMI SPICE

DINNER

45

DINNER MENU

APPETIZERS

CHOOSE ONE

CUBAN-STYLE SHRIMP COCKTAIL

COCKTAIL DE CAMARÓN ESTILO CUBANO

Key West Shrimp, Florida avocado, vine-ripened tomatoes, red onions with cachucha pepper citrus sauce and yuca chips.

CHOPPED SALAD

ENSALADA CHOP CHOP

Chickpeas, sweet plantains, tomato, avocado, radish, cucumber, red onion, farm cheese, plantain chips and cilantro dressing.

CUBAN COMBO

A succulent combination of selected Cuban culinary plates served for two people. Ropa vieja empanada, cod croquettes, fried pork shoulder bites, yuca fries, bacon wrapped shrimp, Canadian Nueske bacon, tamal in the husk and black beans hummus accompanied with Cuban crackers, cilantro aioli and sour pineapple sauce

MAIN COURSES

CHOOSE ONE

POLLO HAVANA 1957

A Cuban family recipe of roasted chicken marinated in-house in a delicious Cuban gravy that delivers delightful citric and Caribbean spices notes. Served with white rice, black beans, roasted premium potatoes and sweet plantains.

PORK CHUNKS

MASAS DE CERDO

Fried pork with Cuban mojo (Citrus onion sauce). Served with your choice of: White or moro rice and yuca.

CUBAN SAMPLER

LA ORQUESTA CUBANA

Platter of Havana 1957 Chicken, Ropa Vieja and Lechón. Served with white rice, black beans, house sweet plantains.

GRILLED SALMON

*HAVANA SALMÓN

Fresh Scottish Salmon, cachucha pepper, romesco sauce, basil oil, micro pea tender with a choice of two sides: white rice, sweet plantain or side salad.

DESSERT

CHOOSE ONE

HOMEMADE FLAN

Smooth creamy custard topped with caramel sauce.

TRES LECHES

Tres leches soaked cake, vanilla whipped cream.

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

*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. May be served rare. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.