

MENU DINNER

Havana 1957 Specialty / Especialidad de la Casa

A family traditional roasted chicken in our delicious Cuban gravy 14.50
served with white rice, black beans, salad, and sweet plantains.

Sopas / Soups

Sopa de Pollo / Chicken Soup 3.95 / 5
Sopa de Frijoles Negros / Black Bean Soup 3.50 / 5

Entrantes / Appetizers

Mariquitas 5
Crispy green plantains with our mojito garlic sauce.

Yuca Frita 6
Yuca root, Cuban potato, boiled, fried until golden crisp.
Served with our cilantro sauce.

Tamal en Hoja 6
Cornmeal with seasoned pork, wrapped in a corn husk.
Served with onion sauce.

Croquetas 5.95
Assortment of croquettes, ham, cheese, and chicken.

Masitas de Puerco 7.95
Fried cubed pork served with grilled onions and Cuban mojo.

Tostones Rellenos con Camarones 9.95
Stuffed green plantain cups with shrimp enchilada.

Tostones Rellenos con Picadillo 8
Stuffed green plantain cups with ground beef stew Habanera style.

Cuban Combo (serves two) 17.95
Ham croquettes, bite sized pork chunks, plantain chips, fried yuca, potato balls stuffed with beef, and tamal with seasoned pork.

Cocktail de Camarones / Cuban Classic Shrimp Cocktail 9.95
Fresh black tiger shrimp in a homemade caviar Russian sauce, lime wedge, and parsley.

Ensaladas / Salads

Ensalada de Estación / Season Salad 7
Romaine lettuce, tomato, cucumber, watercress, and red onions.

Ensalada Cubana / Cuban Salad 10.50
Romaine lettuce, tomato, cucumber, ham, red onions, eggs, and pork.

Ensalada cubana "chop chop" / Chop Chop Cuban Salad 12.95
Grilled chicken breast chopped on romaine lettuce, tomato, cucumber, watercress, red onions, croutons, and Parmesan cheese.

Aves / Chicken

Fricasé de Pollo / Chicken Fricassee Casserole 13.50
Chicken pieces marinated in citrus juice, garlic cloves, onions, and bell peppers.
Cooked with our delicious criolla sauce, raisins, and olives. Served with white rice and sweet plantains.

Pechuga de Pollo a la Plancha / Grilled Chicken Breast 13.50
Boneless and skinless chicken breast grilled to order, garnished with chopped onions and parsley.

Served with white rice and black beans.

Pollo Frito a la Cubana / Half Fried Chicken With Onions Mojo 13.50

Crispy marinated half chicken with a delicious garlic and onion sauce.

Served with more rice and green plantains.

Pechuga de Pollo Empanizada 13.50

Boneless marinated chicken breast breaded and fried in canola oil, garnished with parsley.

Served with white rice and black beans.

Pollo Deshuesado 12.50

Grilled boneless chicken previously marinated with Cuban mojo.

Served with white rice, black beans, and tostones.

Carne / Meats

Picadillo a la Habanera 12.50

Ground beef stew cooked in our unique criolla sauce and raisins.

Served with white rice and black beans.

Ropa Vieja 12.50

Shredded beef in a delicious onion and criolla sauce.

Served with white rice and black beans.

Palomilla a la Plancha 13.95

Traditional Cuban grilled thin steak. Cooked on the grill, topped with onions in Cuban mojo, juicy, and very tasty.

Served with more rice and boiled yuca with Cuban mojo.

Masas de Puerco Fritas 12.95

Fried cubed pork topped with grilled onions. Served with more rice and boiled yuca with Cuban mojo.

Lechón Asado 12.95

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

Chuletas de Cerdo Ahumadas 13.50

Smoked pork chops, topped with onions in Cuban mojo. Served with moros and sweet plantains.

Vaca Frita 13.50

Grilled shredded beef, onions in Cuban mojo. Served with white rice and black beans.

Churrasco a la Cubana 19.95

Juicy tender charbroiled flank steak topped with grilled onions. Served with white rice and black beans.

Mariscos / Seafood

Pescado a la Plancha 17.95

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

Enchilado de Camarones 16.50

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

Camarones al Ajillo 16

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

Pescado Empanizado 17

Fresh white fish filet breaded, fried, topped with lemon butter.

Served with white rice and black beans.

Sandwiches

Havana 1957 Sandwich 9.50

Old fashioned sandwich.

Traditional roasted chicken in our delicious Cuban gravy, Cuban bread, lettuce, tomato.

Cubano 9.50

Old time favorite sandwich.

Ham, cheese, roasted pork, pickles, and mustard on Cuban bread.

Media Noche 8.50

A delightful combination of sliced pork, ham, and Swiss cheese on soft bread.

Croqueta Preparada 10

If you are craving croquettes and a sandwich, try this one!

Ham, Swiss cheese, roasted pork topped with croquettes prepared on Cuban bread.

Pan con Bistec 12.50

Grilled steak sandwich with onions, tomatoes, and potato sticks on Cuban bread.

Pan con Lechón 9.50

Roasted pork sandwich with grilled onions, cooked in Cuban mojo.

Especiales del Dia / Daily Specials

Served until 4:45 pm

Lunes-Monday

Tasajo con Boniato 10.50

Salt dried beef with criolla sauce.

Served with white rice and sweet potatoes.

Martes-Tuesday

Carne con Papas 9.95

Beef stew in salsa criolla with potatoes.

Served with white rice and sweet plantains.

Miercoles-wednesday

Bacalao a la vizcaina 10.50

Cod fish cooked with garlic, onion, peppers, and potatoes in our creole sauce finished with white wine.

Served with white rice.

Jueves-Thursday

Boliche Asado 11

Eye of round beef, stuffed with carrot and chorizo sausage.

Served with natural gravy, moro rice, and sweet plantains.

Viernes-Friday

Albóndigas a la Catalana 9.95

Meatballs Catalana style.

Served with white rice and sweet plantains.

Sábado-Saturday

Arroz con Pollo 10.50

Chicken and yellow rice.

Served with sweet plantains.

Domingo-Sunday

Rabo Encendido 11.95

Oxtail stew braised in red wine sauce.

Served with white rice and sweet plantains.

El Havanero Delgado / The Skinny Cuban

portion control under 500 calories

Entrées

All entrées are served accompanied with your choice of three low-calorie sides

Pollo Havana 1957 13

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 12.95

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

Grouper a la Plancha 16

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

Cerdo Asado con Mojo Criollo 12

5 oz of roasted pork in its own juices.

LOW-CALORIE SIDES

1/4 taza de arroz integral

1/4 taza de frijoles negros

Ensalada de la casa

Boniato hervido

Calabaza con aceite de oliva y mojo

Vegetales al vapor

Ordenes Individuales / Side Orders

Frijoles Negros/ Cup of Black Beans 3

Arroz Blanco / White Rice 2.50

Eliminar Arroz Integral / Brown Rice 3.50

Moros / Rice and Black Beans Cooked Together 3.50

Maduros / Sweet Plantain 3

Tostones/ Green Plantains 3

Ensalada / Salad 3.50

Yuca con Mojo / Boiled Yuca with Mojo 4

Menú de Niños / Kids Menu

Chicken Fingers 6.95

Grilled Palomilla Steak 6.95

Grilled Chicken Breast 6.95

Sodas Cubanas / Cuban Sodas

Iron Beer 2

Jupiña 2

Malta 2

Materva 2

Diet Materva 2

Jugos / Juices

Fresh Squeezed Orange Juice / 3.50

Mango Juice 2.50

Guava Juice 2.50

Pineapple Juice 2.50

Café / Coffee

Choice of whole milk / Evaporated milk / Condensed milk

Cafe Cubano / Cuban Coffee 1.95

Café con Leche / Coffee and Milk 2.50

Cortadito / Cuban Macchiato 2.50

Ms. EVA porada Cortado 2.50

Café Havana 57 / Havana 57 Espresso 3.50

Havana 1957 coffee served with three different milks.
Té Caliente / Hot Tea 3
Chocolate caliente / Hot chocolate / 3

Postres / Desserts

Cuban Flan 5.95
Coconut Flan 5.95
Tres Leches 5.95
Guava Cheesecake 6.95

MENU DRINKS

Cuba Libre List

We only use high quality rums

Cuba Libre Light 9.95
Made with light rum.

Spice Cuba Libre 9.95
Made from a blend of aged rums and carefully selected natural spices.

Cubata 10
Made with gold rums aged up to 5 years.
Your choice of Bacardi añejo, Flor de Caña 4 Gold, Don Q Gold, Atlántico.

Cuba Libre Special Barrel 12
Made with caramel, light honey aromas, rums aged up to 8 years.
Your choice of Bacardi 8, Barcelo añejo, Flor de Caña gran reserve 7 years.

Cuba Libre Selección 13
Made with exquisite rums aged 12 years and up
Your choice of Zacapa 23, Pyrat XO, Flor de Caña 12 years Centenario.

Sangrías (Glass)

Red Sangría 6.50
Sugar, triple sec, brandy, red wine, fruits, splash of orange juice.

White Sangría 6.50
Sugar, triple sec, brandy, white wine, fruits, splash of sprite soda.

Half pitcher 12
Pitcher 22

Mojitos List

Mojito Clásico 10.95
With Bacardi Superior, sugar cane, and yerba buena.

South Beach Mojito 10.95
With Bacardi Limón, sugar cane, and yerba buena.

Ultimate Mojito 11.95
With your choice of Diplomático añejo, ron Barceló añejo or Bacardi añejo, sugar cane, and yerba buena.

Diet Mojito 10.95
With any Bacardi flavor, Splenda®, and yerba buena.

HAVANA COSMO 10.95
Bacardi Limón, cranberry juice, and Bacardi Peach.

Fruity Flavors Mojitos 10.95

All served with fresh fruits

RASPBERRY MOJITO

With Bacardi Razz, sugar cane, and yerba buena.

FRESH KIWI MOJITO

Bacardi Limón Razz, crushed kiwi, sugar cane, and yerba buena.

MOJICOCO

With Bacardi Coco, sugar cane, and yerba buena.

ORANJITO

With Bacardi Orange, sugar cane, and yerba buena.

APPLEJITO

With Bacardi Big Apple, sugar cane, and yerba buena.

MELONJITO

With Bacardi melón, sugar cane, and yerba buena.

MANGOJITO

With mango purée, sugar cane, and yerba buena.

PEACH MO

With Bacardi Peach, sugar cane, and yerba buena.

RED BULL MOJITO

With any Bacardi flavor, shot of Red Bull, yerba buena, and sugar cane.

Cuban Classics

Daiquiri 10.95

Sugar, fresh lime juice, triple sec, and light rum.

Strawberry Daiquiri 10.95

Strawberry and light rum.

Mango Daiquiri 10.95

Mango and light rum.

Piña Colada 10.95

Frozen pineapple, coconut, light rum, and coconut liqueur.

Cubanito / Cuban Bloody Mary 10.95

Salt & pepper, tomato juice, hot sauce, light or spicy rum.

Cubanada (Cuban michelada) 8.50

Cold house beer, fresh lime juice & clamato. Served in a glass beer over ice with a rim of salt & wheel lime.

Ron Collins 10.95

Sugar, fresh lime juice, and light rum.

Beers 6.95

Hatuey

Presidente

Fat Tire

Sierra Nevada

Blue Moon

Heineken

Corona

Miller Lite
SAM ADAMS

Draft Beer 5.95

Hatuey

Rum List

A tribute to this wonderful distilled alcoholic beverage, with a colorful past that sprung from the cane plantations in Barbados and spread like wild fire in the Caribbean. It was once beset with such names as the "Kill Devil", as it was tippable only fit for the bottom class. Yet from the slums of the islands, rum had found its way to intertwine with the lives of diverse individuals that range from Hemingway to Capt. Henry Morgan, served as a daily ration to British limeys for over 300 years, fueled the birth of American Nation, and after prohibition spawned a rum/drink culture that now we know as Tiki. Flamboyant, colorful, yet genuine and down to earth. Let's raise our glass to Rum!!

White or Clear Rum (2 oz serving) 9.95

Ideal for mixing cocktails, white, silver, clear or crystal rums are generally without strong flavors. They're often aged for a minimal amount of time and frequently filtered to remove most, if not all color.

10 Cane, Trinidad
Appleton White, Jamaica
Atlantic Platinum, Dominican Republic
Bacardi Superior, Puerto Rico
Barbancourt Traditional White, Haiti
Barceló White, Dominican Republic
Barceló Platinum, Dominican Republic
Blue Chair Bay, Caribbean Islands
Brugal White, Dominican Republic
Caliche, Puerto Rico
Cruzan Estate Light, St. Croix
Diplomático Ron Blanco, Venezuela
Don Q Cristal, Puerto Rico
Flor De Caña Extra Dry 4, Nicaragua
Havana Club, Puerto Rico
Matusalem Platino, Dominican Republic
Mount Gay Silver, Barbados
Myers's Platinum White, Jamaica

Rhums Agricole (2 oz Serving)

Martinique is the only geographic region in the world to have an AOC mark in the rum industry. Similar to the AOC marks for champagne and cognac, the Appellation d'Origine Contrôlée for Martinique rhum agricole is a standard of production, aging and labeling. Rhum Agricole is also produced in Guadalupe and Mauritius.

Depaz Amber Rhum, Martinique 11
Rhum Clement Première Cane, Martinique 11
Rhum Clement VSOP, Martinique 13
Rhum Damoiseau virgin Cane, Martinique 13
Rhum Damoiseau VSOP, Martinique 15

Dark or Black Rum (2 oz serving) 10.50

Many cocktails recipes call for dark-full flavored rums. Usually dark brown or reddish brown in color, these rich flavorful rums are frequently matured in barrels longer than gold rums and may contain extra dark coloring. Navy rums are often a blend of dark rums, traditionally from English colonies such as Guyana, Trinidad, Jamaica and Bermuda.

Atlántico Dark, Dominican Republic
Bacardi Select, Puerto Rico
Coruba, Jamaica
Cruzan Black Strap, St. Croix
Gosling's Black Seal, Bermuda

Myers's Original Black, Jamaica

Gold or Pale Rum and Añejo (2 oz serving) 10.50

As rum mellows in barrel over time, it takes on amber or golden hues. These golden rums usually present a more flavorful profile than the white or clear rums. Gold rums are used to make cocktails in which a stronger flavor is desired. They are often aged several years or more and some coloring may be added to provide consistency.

Abuelo Añejo, Panamá
Alma de Bohemio, Panamá
Angostura, Trinidad & Tobago
Appleton Special Gold, Jamaica
Atlántico, Dominican Republic
Bacardi Añejo, Puerto Rico
Bacardi Gold, Puerto Rico
Barbancourt 3 Star, Haiti
Berkshire Mountain Distillers, Massachusetts
Botran Añejo, Guatemala
Brugal Añejo, Dominican Republic
Castillo gold, Puerto Rico
Cruzan Single Barrel, St. Croix
Diplomático Añejo, Venezuela
Don Q añejo, Puerto Rico
Don Q Gold, Puerto Rico
Flor De Caña 4 Gold, Nicaragua
Flor de Caña Gran Reserva 7 years, Nicaragua
J M Rhum Gold, Martinique
Mount Gay Eclipse Gold, Barbados
Ron Barceló Dorado, Dominican Republic
Ron Barceló añejo, Dominican Republic
Ron Viejo de Caldas, Colombia
Vizcaya Old Cask, Panamá

Cream Rums (2 oz serving) 9

Ron Barcelo Cream Dominican Republic
Rum Chata, Caribbean islands

Premium Aged Rum (2 oz serving)

The more sophisticated rums are designed to be enjoyed without being mixed in a cocktail, although some rum enthusiasts use them as premium ingredients in libation recipes. Many premium rums are served as one might serve a fine single malt scotch, neat or on the rocks or in a fine cognac snifter. They often contain statements of the age of the rums blended in the bottle.

Abuelo 12 años Gran Reserva, Panamá 13
Alma de Bohemio 15 años, Panamá 15
Alma de Bohemio 25 años, Panamá 30
Angostura "1824" 12 years, Trinidad 21
Angostura "1919" 8 years, Trinidad 15
Appleton Estate 21 years, Jamaica 30
Appleton Estate Extra 12, Jamaica 15
Appleton Estate Reserva 12
Bacardi 8 aged, Puerto Rico 12
Bacardi Reserva Limitada, Puerto Rico 35
Barbancourt 15 Réserve du Domaine, Haiti 15
Botran Solera, Guatemala 13
Brugal Extra Añejo, Dominican Republic 15
Brugal 1888, Dominican Republic 18
Cockspur 12 Years, Barbados 13
eliminar Cruzan Single Barrel, St. Croix 11
Diplomático Reserva, Venezuela 13
Diplomático Reserva Exclusiva, Venezuela 15
Don Q Gran Añejo, Puerto Rico 21
Dos Maderos Aged, Guyana 12
Dos Maderos PX, Guyana 13

English Harbour Aged, Antigua 13
Flor de Caña 12 years Centenario, Nicaragua 15
Flor de Caña 18 years Centenario, Nicaragua 18
Gosling's Old Rum, Bermuda 19
Matusalem Gran Reserva 18 years, Dominican Republic 15
Mount Gay Black Barrel, Barbados 25
Mount Gay 1703 Old Cask, Barbados 30
Mount Gay XO, Barbados 18
Plantation XO, Barbados 25
Prichard's Fine Aged, Tennessee 13
Pyrat XO, Anguilla 15
Barceló Gran Añejo, Dominican Republic 15
Barceló Imperial, Dominican Republic 18
Ron Dictador 12 Years, Colombia 15
Ron Dictador 20 Years, Colombia 25
Santa Teresa 1796 Antiguo de Solera, Venezuela 18
Santa Teresa Añejo, Venezuela 12
Vizcaya Rum Cask 12 Years, Panamá 15
Vizcaya VXOP, Panamá 18
Zacapa Solera 23, Guatemala 15
Zacapa XO, Guatemala 25
Zafra Master Reserve, Panamá 18
Zaya Gran Réserve 12 Years, Trinidad 15

Spiced, Flavored Rums (2 oz serving) 9.95

Fine Rums with exotic flavors echo the ambience of their tropical regions.

Bacardi Big Apple, Arctic Grape, Coco, Dragon Berry, Grand Melon, Lemon, Oakheart, Orange, Razz, Peach Red, Torched Cherry, P Rico.
Blackbeard Spiced Rum by Don Q, Puerto Rico
Captain Morgan Spiced, Puerto Rico
Cruzan 9 Spiced, St. Croix
Don Q Limón, Puerto Rico
Malibu Coconut, Passion Fruit, Banana, Pineapple, Mango, Black, Cranberry
Cherry, Red, Island Melon, Bahamas
Prichard's rum, Cranberry, key lime pie, Tennessee
Pink Pigeon, Mauritian
Sailor Jerry (92 proof), Guyana
Seven Tiki, Fiji Island
The Kraken, Caribbean islands
Alma de Bohemio Honey, Panamá

Craft Rums (2 oz serving)

A Craft Spirit, is one that is 100% made by hand (which means pot-still) onsite at the distillery created to the region style of making its Rum. Rhums and Rum that are traditionally pot still and Molasses can be dated back to early American colonial times and where the original method before continuous stills (today's most modern method).

Pot Still is a production limit, but that products created this way are naturally labor-intensive and lower-production. A Craft Rum is a labor of love that reflects the final product of Rum.

Corsair Spiced, Kentucky 11
Dancing Pines Rum, Kentucky 11
Dancing Pines Cask, Kentucky 13
Old Sugar Cane & Abe Freshwater Rum, Wisconsin 10
Old Sugar Cane & Small Barrel Rum, Wisconsin 13
Smith & Cross Traditional Rum, Jamaica 11
Stonewall American Rum, Pennsylvania 12
The Scarlet Ibis Rum, Trinidad 13
Thomas Tew Rum, Rhode Island 12

Overproof Rum (2 Oz serving) 10.95

Most rum sold in the United States is bottled at 80 to 100 proof or 40 to 50 percent alcohol by volume. Some exceptions are rums bottled at 125 to 160 proofs or more. These rums tend to be more popular in the Caribbean Islands where locals prefer a stronger drink. Classic rum punches are often made with high proof rum mixed with tropical juices (and sometimes flavored rums and liqueurs) to deliver a "punch" to those

that enjoy them.

Bacardi 151, Puerto Rico
Cruzan Aged 151, St. Croix
Gosling's Black Seal 151, Bermuda
J M Rhum White (100 proof), Martinique
James Harbour 151, US Virgin Islands
Wray and Nephew 126 proof, Jamaica

Cachaça from Brazil (2 oz serving)

Unique cane liquor made in Brazil is called Cachaça (ka-Sha-sa). Made exclusively from fresh sugar cane juice, cachaças are often categorized as artisanal (small batches made in pot stills, aged in native wooden barrels) and industrial (large volumes made in column stills, unaged and inexpensive). In Brazil artisanal cachaças are mostly enjoyed straight by connoisseurs, or made into premium cocktails, whereas most industrial cachaças are not age, being consumed in Caipirinhas by the masses.

Cachaca Moleca 9.50
Leblon 10
Piraz 51 Cachaca 9

Aguardiente (2 oz serving)

Cristal, Colombia 9

Wine List

SPARKLING

Veuve du Vernay, Brut, France 38
FREIXENET, CORDÓN NEGRO, SPAIN (split) 18

WHITE

PINOT GRIGIO, ZENATO, DELLE VENEZIE 9.50 39
CHARDONNAY, COUSIÑO MACUL, CHILE 9.50 38
RIESLING, PACIFIC RIM, WA 36
SAUVIGNON BLANC, WHITER HILLS, NEW ZEALAND 9 38
ALBARIÑO, ETRA, RÍAS BAIXAS 39
VERDEJO, TIERRA BUENA, RUEDA, SPAIN 34
CHENIN BLANC, DRY CREEK, CALIFORNIA 42

BLUSH

WHITE ZINFANDEL, BERINGER, CALIFORNIA 9 32

RED

VALDESANTOS, RIBERA DEL DUERO, SPAIN 42
RIOJA RESERVA, VIÑA ALBERDI, SPAIN 52
PINOT NOIR, MEIOMI, CENTRAL COAST, CALIFORNIA 12 52
MERLOT, COUSIÑO MACUL, CHILE 10 42
MALBEC, ARUMA, MENDOZA, ARGENTINA 11 46
CABERNET SAUVIGNON, COUSIÑO MACUL, CHILE 9 42
PROTOS, RIBERA DEL DUERO, SPAIN 11 49
CABERNET SAUVIGNON, CARPE DIEM, NAPA VALLEY 65
CABERNET SAUVIGNON, DECOY, SONOMA 68
CABERNET SAUVIGNON, Est. 1975, NAPA VALLEY 67
VIÑA HERMINIA, RIOJA, SPAIN 44
L'EXPRESSION DEL PRIORAT, PRIORAT, SPAIN 48

Cigars

Macanudo 10

Montecristo 12
Romeo y Julieta 12
Hemingway 15
Padrón 20

Souvenirs

CAFETERA / COFFEE MACHINE 7.99
COFFEE MUGS 9.99
COLGANTES / NECKLACE 9.99
CORTADOR DE TABACO / CIGAR CUTTER (ALUMINUM) 22
CORTADOR DE TABACO / CIGAR CUTTER (PLASTIC) 2.50
POSAVASOS / CUBAN COASTERS (SET OF 4) 19
CUBILETE / DICE BOX 11.99
DOILIES (ONE) 4
DOILIES (SET OF 4) 15
DOMINO / DOMINOES 29.99
GUAYABERA / MEN'S GUAYABERA 27.99
GORRAS / MEN'S CAP 14.99
TACITAS DE CAFE HAVANA 1957 / COFFEE CUPS (SET OF 6) 22
LLAVEROS / KEY CHAIN 7.99
PAPEL HIGIÉNICO FIDEL / FIDEL TOILET PAPER 10

MENU COFFEE

Coffee

choice of whole milk / Evaporated milk / Condensed milk

Café Cubano / Cuban Coffee 1.95
Café con Leche / Coffee and Milk 2.50
Cortadito / Cuban Macchiato 2.50
Ms. EVA porada Cortado 2.50
Café Havana 57 / Havana 57 Espresso 3.50
Havana 1957 coffee served with three different milks
Té Caliente / Hot Tea 3
Chocolate Caliente / Hot Chocolate 3

Postres / Dessert

Cuban Flan 5.95
Flan de Coco 5.95
Tres Leches 5.95
Guava Cheesecake 6.95

Souvenirs

CAFETERA / COFFEE MACHINE 7.99
COFFEE MUGS 9.99
COLGANTES / NECKLACE 9.99
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CORTADOR DE TABACO / CIGAR CUTTER (PLASTIC) 2.50
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LLAVEROS / KEY CHAIN 7.99
PAPEL HIGIÉNICO FIDEL / FIDEL TOILET PAPER 10

★ BAR ★ BITES MENU

Happy Hour
from 4pm to 8pm

Cuban Drinks 5

Mojito's List

Mojito Classico
South Beach Mojito
Ultimate Mojito
Diet Mojito
Havana Cosmo

Fruity Flavors Mojito's List

All server with fresh fruits

Raspberry Mojito
Fresh Kiwi mojito
Mojicoco
Oranjito
Applejito
Melonjito
Mangojito
Peach Mo
Red Bull Mojito

Daiquiris List

Daiquiris (Frozen)
Natural Daiquiri
Strawberry Daiquiri
Mango Daiquiri
Piña Colada

Cocktails 5

White and red Sangria
Margaritas
Martinis
Vodka Mix
Gin

Draft Beer

Hatuey Beer 5

Appetizer 4.95

Assorted Croquette
Cuban Sandwich
Pan con Biste
Tostón con Picadillo
Masas de Cerdo

SOUVENIRS

CAFETERA / COFFEE MACHINE 7.99
COFFEE MUGS 9.99
COLGANTES / NECKLACE 9.99
CORTADOR DE TABACO / CIGAR CUTTER (ALUMINUM) 22
CORTADOR DE TABACO / CIGAR CUTTER (PLASTIC) 2.50
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LLAVEROS / KEY CHAIN 7.99
PAPEL HIGIÉNICO FIDEL / FIDEL TOILET PAPER 10