

## soups

SOPA DEL DIA

*soup of the day (ask server)*

SOPA DE FRIJOLES ROJOS • 9

*cuban red bean soup*

SOPA DE FRIJOLES NEGROS • 9

*cuban black bean soup*

SOPA DE POLLO • 10

*chicken noodle soup*

## salads

ENSALADA MIXTA • 13

*mixed green salad*

ENSALADA DE AGUACATE • 16

*avocado salad*

ENSALADA DE AGUACATE  
CON CAMARONES • 21

*shrimp and avocado salad*

ENSALADA DE PULPO • 24

*octopus salad*

HAVANA ENSALADA DE  
POLLO A LA PARRILLA • 21

*mixed greens, mango,  
pineapple, grilled chicken*

## appetizers

CROQUETAS DE JAMÓN • 12

*ham croquettes*

EMPANADAS DE CARNE • 12

*cuban beef pastries*

EMPANADAS DE POLLO • 12

*cuban chicken pastries*

PAPAS RELLENAS DE CARNE • 12

*potato puffs filled with beef*

CALAMARES FRITOS • 18

*fried calamari with caribbean  
cocktail sauce*

CAMARONES AL AJILLO • 17

*shrimp in garlic sauce*

GUACAMOLE CON CHIPS • 19

*guacamole and plantain chips*

CALAMARI A LA PARRILLA • 19

*grilled calamari with caribbean cocktail sauce*

SABORES CUBANOS • 21

*a taste of cuba - cuban appetizer  
sampler: papas rellenas, empanadas,  
croquetas, yuca frita*

GRAN HAVANA NY • 40

*grand havana NY sampler:  
empanadas, croquetas, churrasco, shrimp,  
fried calamari, tostones and yuca*

## side orders

FRIJOLES ROJOS  
O NEGROS • 4

*red or black beans*

MORO NEGRO • 7

*rice and black beans mixed*

TOSTONES • 6

*fried green plantains*

MADUROS • 6

*ripe plantains*

YUCA CON AJO • 6

*cassava in garlic sauce*

YUCA FRITA • 6

*fried yuca fingers with  
mojo garlic sauce*

ARROZ BLANCO • 5

*white rice*

ARROZ AMARILLO • 5

*yellow rice*

18% gratuity will be added to parties of 5 or more

## beef & steak

RABO ENCENDIDO CUBANO • 25  
*tender chunks of oxtail braised  
in a red wine sauce*

BISTEC DE PALOMILLA • 24  
*cuban pan fried steak*

BISTEC EMPANIZADO • 25  
*breaded steak*

BISTEC CHURRASCO A LA  
PARRILLA • 29  
*grilled skirt steak with chimichurri sauce*

ROPA VIEJA • 25  
*cuban style shredded beef in  
creole sauce*

VACA FRITA • 25  
*sautéed skirt steak in a tangy  
citrus sauce*

## chicken

ARROZ CON POLLO Y  
CHORIZO • 23  
*seasoned yellow rice with chicken and  
spanish sausage (boneless extra dollar)*

POLLO A LA PLANCHA CON  
CAMARONES • 27  
*grilled seasoned chicken breast with  
garlic shrimp*

CHICHARRON DE POLLO • 21  
*lightly breaded seasoned pieces  
of chicken (boneless extra dollar)*

POLLO AL AJILLO • 21  
*tender marinated pieces of chicken  
in garlic sauce (boneless extra dollar)*

POLLO TROPICAL • 23  
*grilled chicken breast in a citrus  
caribbean sauce*

## pork

MASITAS DE CERDO • 23  
*marinated pieces of boneless pork*

LECHÓN CON MOJO Y  
MORO NEGRO • 23  
*roast pork chunks in mojo  
garlic sauce*

CHULETAS DE CERDO A LA  
PARRILLA • 25  
*grilled pork chops*

LOMO DE CERDO • 24  
*roast loin of pork in a mushroom  
barley sauce*

## fish & shrimp

CAMARONES A LA PARRILLA • 25  
*grilled marinated shrimp*

CAMARONES EMPANIZADOS • 25  
*lightly seasoned breaded shrimp*

ARROZ CON CAMARONES • 25  
*seasoned yellow rice with shrimp*

CAMARONES ENCHILADOS • 25  
*shrimp in spicy creole sauce*

CAMARONES AL AJILLO • 25  
*shrimp in garlic wine sauce*

CAMARONES CARIBEÑOS • 25  
*shrimp in a tequila mango sauce  
with coconut rice*

TILAPIA AL HORNO • 26  
*broiled filet of tilapia*

FILETE DE CATFISH • 27  
*blackened filet of catfish*

SALMON A LA PARRILLA • 28  
*grilled filet of salmon*

PESCADO DEL DIA  
*fish of the day (ask server)*

All entrees served with your choice of rice and beans