



# Habana

## BRUNCH

### COCKTAILS

- MIMOSAS • 18
- BELLINIS • 18

GUAVA, MANGO, PEACH

### SPECIALS

#### CARIBBEAN PANCAKES 22

Eggs, bacon, pancakes served with coconut syrup, guava jam, powdered sugar

#### ADD TO YOUR PANCAKES:

Plantains, Bananas or Blueberries.....+\$2

#### STEAK & EGGS A LA HABANA 32

Grilled skirt steak, chimichurri, moros y cristanos, maduros, eggs.

#### ROPA VIEJA & EGGS 24

Eggs, Shredded beef braised with sweet peppers, onions, garlic, tomato, moros y cristianos, maduros.

## APPETIZERS

#### • THE TASTE OF HABANA • 28

2 pork croquetas, 3 chicken empanadas, 3 vegetable empanadas, jalapeño crema, banana-habanero ketchup, fire-roasted tomato sauce

#### SPANISH CHORIZO SOFRITO STEAMERS 18

Clams, mussels, grilled fennel, leek sofrito, white wine broth, Spanish chorizo, grilled bread

#### PORK CROQUETTAS 14

Slow roasted pork, swiss and manchego cheeses in a crispy croquette; with pickled onions and fire-roasted tomato sauce

#### CHICKEN EMPANADAS 12

Handmade pastries filled with chicken picadillo, mango, slaw, banana habanero ketchup

#### VEGETABLE EMPANADAS 10

Handmade pastries filled with roasted corn, caramelized onion, roasted red bell peppers, cotija cheese, mango slaw, jalapeño crema, banana-habanero ketchup

#### GAMBAS AL AJILLO 16

Sauteed shrimp in white wine, garlic, paprika broth

#### PAPAYA AND CHICKEN CAPER SALAD 14

Mix seasoned with onions and capers, fresh papaya on a bed of mixed greens tossed, passion fruit vinaigrette

## ENTRÉES

#### ROPA VIEJA 24

Shredded beef braised with sweet peppers, onions, garlic, tomato, sofrito black beans, buttered white rice, sweet plantains

#### SALMON A LA PARRILLA 28

Spicy tomato cream sauce, sofrito black beans, buttered white rice, sweet plantains

#### HALF ROASTED CHICKEN 26

Garlic mojo, pickled white onions, sofrito black beans, buttered white rice, sweet plantains

#### EL CHURRASCO 36

Grilled Skirt Steak, chimichurri, corn on the cob with chile lime butter and cotija cheese, buttered white rice, beans and sweet plantains

#### NEW YORK STEAK CON PAPAS 38

New York Steak, grilled onions, chimichurri, fries

#### LECHON ASADO 27

Slow roasted pork, garlic mojo, pickled white onions, sofrito black beans, buttered white rice, sweet plantains

#### RUM PEPPER SHRIMP 32

Pan roasted shrimp, Jamaican rum-pepper cream sauce, red and green peppers, mango and jicama salad, white rice

#### MEDIANOCHE 15

Slow roasted pork shoulder, jamón, swiss cheese, dill pickles, roasted garlic-yellow mustard aioli; pressed in a sweet bread roll

#### KOBE BURGER 22

Ground Kobe beef mixed with chipotle, Manchego, and Cheddar cheese, butter lettuce, tomatoes, sliced onion, tomatillo salsa on a brioche bun, fries

#### TAMAL EN CAZUELA 24

Creamy baked polenta with cheddar cheese, fire-roasted tomato sauce, buttered white rice, sofrito black beans, sweet plantains

#### PAELLA A LA HABANA \$38 FOR 1 / \$68 FOR 2

Shrimp, clams, mussels, salmon, Spanish chorizo, saffron rice, jalapeño aioli

ADD LOBSTER TAIL: .....+\$15



## SIDES

#### CUBAN FRIES 8

#### SWEET PLANTAINS 6

#### RICE + BEANS 6

#### CORN ON THE COB 5

Chile lime butter, Cotija cheese

## DESSERTS

#### CARIBBEAN FLAN 8

Añejo rum, caramelized sugar

#### ARROZ CON LECHE DE COCO 6

 VEGETARIAN  GLUTEN FREE





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## SPARKLING WINES & CHAMPAGNE

	GLASS	CARAFE	BOTTLE
<b>BRUT, SPARKLING</b> California NV	8	15	30
<b>BRUT, CHANDON</b> California NV	12	21	43
<b>BRUT, ROEDERER ESTATE</b> Anderson Valley, California NV	-	-	60
<b>BRUT, ROSÉ, MUMM NAPA</b> Napa Valley, California NV	-	-	65
<b>BRUT, VEUVE CLICQUOT</b> "Yellow Label", France NV	-	-	110
<b>BRUT, PIPER-HEIDSIECK CUVÉE 1785</b> France NV	-	-	145
<b>BRUT, DOM PÉRIGNON</b> France 2009	-	-	545

## WHITE & ROSE WINES

	GLASS	CARAFE	BOTTLE
<b>CHARDONNAY, WILLIAM HILL</b> Estate Winery, Central Coast, CA 2018	12	21	43
<b>SAUVIGNON BLANC, ALPHA &amp; OMEGA</b> Napa Valley, Chile, 2016	12	21	43
<b>TORRONTÉS, BODEGA COLOME</b> Salta, Argentina 2019	12	21	43
<b>PINOT GRIGIO, DONINI</b> Della Venezia, Italy 2019	12	21	43
<b>ROSÉ, CHATEAU D'ESCLANS</b> "The Palm" by Whispering Angel, Provence, France, 2019	12	21	43
<b>ROSÉ, BERONIA CRIANZA</b> Spain 2016	12	21	43
<b>CHARDONNAY, JOSEPH PHELPS</b> Freestone Vineyards, Sonoma Coast, CA 2017	-	-	85
<b>CHARDONNAY, SONOMA CUTRER</b> Russian River Ranches, Sonoma Coast 2018	-	-	56
<b>GRENACHE BLANC, LUMEN</b> Santa Barbara, CA 2015	-	-	52
<b>SAUVIGNON BLANC, GROTH</b> Napa Valley, CA 2019	-	-	45

## RED WINES

	GLASS	CARAFE	BOTTLE
<b>PINOT NOIR, THE PINOT NOIR PROJECT</b> Pinot Noir, CA 2019	12	21	43
<b>PINOT NOIR, DAVIS BYNUM</b> "Jane's Vineyard", Russian River Valley, CA 2017	14	26	56
<b>CABERNET SAUVIGNON, J.LOHR</b> Paso Robles, CA 2018	12	21	43
<b>MALBEC, ACHAVAL FERRER</b> Mendoza Argentina, 2018	14	26	56
<b>TEMPRANILLO BLEND, FINCA TORREMILANOS</b> "Montecastrillo", Salta, Argentina 2018	12	21	43
<b>RIOJA, BERONIA CRIANZA</b> Spain 2016	11	20	40
<b>VINO TINTO, CHATEAU DOMEQ</b> Valle de Gaudalupe, Mexico 2017	12	21	43
<b>RED BLEND, JUSTIN "JUSTIFICATION"</b> Paso Robles, CA 2016	-	-	105
<b>PINOT NOIR, GARY FARREL</b> Russian River Valley, CA 2018	-	-	90
<b>CHIANTI CLASSICO, RUFFINO RISERVA DUCALE</b> Italy 2015	-	-	60
<b>MALBEC, AMALAYA</b> Salta, Argentina 2016	-	-	48
<b>RED BLEND, ROBERT SINSKEY, POV</b> Carneros, CA 2015	-	-	90

## SPECIALTY COCKTAILS

<b>MOJITO A LA HABANA</b> Bacardí Superior rum, lime, mint, cane sugar, soda <b>ADD FRUIT:</b> blackberry, blueberry, raspberry, strawberry, coconut, pineapple, mango, cucumber, or watermelon.....+\$2 <b>UPGRADE: BACARDÍ 8 YR</b> .....+\$4	12
<b>PIÑA COLADA</b> Bacardí Superior rum, coconut, pineapple	12
<b>SANGRIA ( ROJA   BLANCA   PINK )</b> Red   White   Red & White wine, passion fruit rum, spiced rum, tirple sec, marinated fruit 8 GLASS / 14 CARAFE / 28 PITCHER	
<b>"OH, LUCY" STRAWBERRY DAIQUIRI</b> Rum, muddled cucumber, muddled strawberry, fresh basil leaves, lemon heart black pool rum, simple, lime juice	12
<b>GIMLET CUBANO</b> Gin, cucumber, mint, lime, simple, green chartreuse, aromatic bitters	12
<b>RUM OLD FASHIONED</b> Bacardí 8yr Rum, Evan Williams Bourbon	14
<b>PALOMA</b> Blanco tequila, fresh grapefruit, soda, tajin	12
<b>"AL CENTRO, 'PA DENTRO"</b> Fresh young coconut (non-alc.) <b>ADD RUM:</b> BACARDÍ SUPERIOR RUM.....+\$2	10

## CERVEZA

<b>NEGRA MODELO DRAFT</b> Dark Lager, Mexico	7
<b>BALLAST POINT "SCULPIN" DRAFT</b> IPA, San Diego	9
<b>MODELO ESPECIAL DRAFT</b> Pilsner, Mexico	7
<b>CRISTAL</b> Lager, Peru	7
<b>ESTRELLA DAMN</b> Lager, Mexico	7
<b>HATUEY</b> Pale Ale, Cuba	7
<b>CUSQUEÑA</b>	7
<b>CORONA EXTRA</b> Pale Lager, Mexico	8
<b>PRESIDENTE PILSNER</b>	7

*A beber y a tragarse, que  
el mundo se va a acabar*

## BEVERAGES

<b>SODA</b> COKE, DIET COKE, SPRITE, GINGER ALE	4
<b>EVIAN</b> Still Water, France, 1 L.	6
<b>JARRITOS</b> Cane Sugar Soda, Mexico	5
<b>GRAPEFRUIT, PINEAPPLE, TAMARINDO, LIME, FRUIT PUNCH, MANDARIN</b>	
<b>TOPO CHICO</b> Sparkling Mineral Water, Mexico REGULAR OR LIME	5
<b>SENRORIAL</b> Non-alc., Red Sangria, Mexico	5
<b>MANZANITO SOL</b> Apple Sparkling Drink, Mexico	5

## COFFEE & TEA

<b>CORTADITO CUBANO</b> Cuban style macchiato	6
<b>CAFE CON LECHE</b> Condensed milk, evaporated milk, espresso	6
<b>BOM BOM</b> Condensed milk, espresso	6
<b>DRIP COFFEE</b>	4
<b>CAPPUCCINO</b>	6
<b>LATTE</b>	6
<b>CAFE MOCHA</b>	6
<b>ESPRESSO</b>	3.50/5.50
<b>AMERICANO</b>	5
<b>HOT TEAS</b> (HOUSE SELECTIONS)	4

