

## BRUNCH SPECIALS

### CARIBBEAN PANCAKES

Eggs any style, applewood smoked bacon, Habana Hash, coconut syrup, guava jam 26

UPGRADE: PLANTAIN PANCAKES.....+\$2  
BANANA PANCAKES.....+\$2  
BLUEBERRY PANCAKES.....+\$2

### STEAK & EGGS

Grilled skirt steak, chimichurri, sweet plantains, eggs any style, moros y cristianos 39

### HABANA FRENCH TOAST

Eggs any style, applewood smoked bacon, Habana Hash, macerated berries 28

### LECHON BENEDICT

Slow roasted pork, passionfruit hollandaise, Habana Hash, mixed greens 32

### ROPA VIEJA & EGGS

Shredded beef braised with sweet peppers, onions, garlic, tomatoes, eggs any style, sweet plantains, moros y cristianos 29

## APPETIZERS

### THE TASTE OF HABANA

2 pork croquetas, 3 chicken empanadas, 3 vegetable empanadas, banana-habanero ketchup, fire-roasted tomato sauce 28

### SPANISH CHORIZO SOFRITO STEAMERS

Clams, mussels, grilled fennel, leek sofrito, white wine broth, Spanish chorizo, grilled bread 18

### PORK CROQUETAS

Slow roasted pork, manchego cheese in a crispy croquette; with pickled onions and fire-roasted tomato sauce 14

### GAMBAS AL AJILLO

Sautéed shrimp in white wine, garlic, paprika chili oil, grilled bread 16

### MOJITO SALAD

Mesculine greens, cilantro, shaved fennel, shaved red onions, cucumbers, almond slivers, mojito vinaigrette 12

### CHICKEN EMPANADAS

Handmade pastries filled with chicken picadillo, mango slaw, banana-habanero ketchup 12

### VEGETABLE EMPANADAS V

Handmade pastries filled with roasted corn, caramelized onions, roasted red bell peppers, cotija cheese, mango slaw, banana-habanero ketchup 10

### PAPAYA AND CHICKEN CAPER SALAD

Fresh papaya on a bed of mixed greens, capers, onions, passion fruit vinaigrette 17

### HABANA CHOPPED

Romaine, red cabbage, grilled corn, black beans, cherry tomatoes, peppers, pineapple, crispy plantain strips, honey cumin dressing 12

## SIDES

### HABANA HASH

Sautéed red potatoes, roasted peppers, red onions 6

### CUBAN FRIES 8

### SWEET PLANTAINS 6

### MASHED POTATOES 8

### RICE + BEANS 6

### SUMMER SQUASH FIDEOS 6

### CORN ON THE COB

Chile lime butter, Cotija cheese 5

## ENTRÉES

### ROPA VIEJA

Shredded beef braised with sweet peppers, onions, garlic, tomato, sofrito black beans, buttered white rice, sweet plantains 26

### EL CHURRASCO

Grilled Prime Creekstone Farms skirt steak, chimichurri, corn on the cob with chile lime butter, buttered white rice, beans and sweet plantains 38

### SALMON A LA PARRILLA

Spicy tomato cream sauce, sofrito black beans, buttered white rice, sweet plantains 29

### HALF ROASTED CHICKEN

Garlic mojo, pickled onions, sofrito black beans, buttered white rice, sweet plantains 27

### FILET CON PAPAS

Filet Mignon on a bed of grilled onions, mojo, chimichurri, fries with banana ketchup 42

### LECHON ASADO

Slow roasted pork, garlic mojo, pickled onions, sofrito black beans, buttered white rice, sweet plantains 28

### RUM PEPPER SHRIMP

Pan roasted shrimp, Jamaican rum-pepper cream sauce, red and green peppers, mango and jicama salad, white rice 32

### MEDIANOCHE

Slow roasted pork shoulder, jamón, swiss cheese, dill pickles, roasted garlic yellow mustard; pressed in a sweet bread roll 18

### PLANTAIN CRUSTED CHICKEN

Served with garlic yucca mashed potatoes, sautéed zucchini, squash, slow roasted tomatoes and horseradish mojo sauce 28

### KOBE BURGER

Ground Kobe beef mixed with chipotle, Manchego, and Cheddar cheese, butter lettuce, tomatoes, sliced onion, horseradish mayo, tomatillo salsa on a brioche bun, fries 22

### TAMAL EN CAZUELA V

Creamy baked polenta with cheddar cheese, jalapeño crema, fire-roasted tomato sauce, pickled onions, buttered white rice, sofrito black beans, sweet plantains 24

### PAELLA A LA HABANA

Shrimp, clams, mussels, salmon, Spanish chorizo, saffron rice, jalapeño crema 38 FOR 1 / 68 FOR 2

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

*Donde comen dos,  
comen tres*

*Habana*



# SPECIALTY COCKTAILS



## BRUNCH COCKTAILS

- BELLINIS • 10 EA  
GUAVA, MANGO, PEACH
- MIMOSAS • 10 EA

### MOJITO A LA HABANA

Bacardí Superior rum, muddled limes, fresh mint, cane sugar, topped with soda water 12

- BLACKBERRY MOJITO 14
- BLUEBERRY MOJITO 14
- RASPBERRY MOJITO 14
- CUCUMBER MOJITO 14

UPGRADE: BACARDÍ 8YR.....+\$4

### SANGRIA

Red, White, or Pink wine, passion fruit rum, spiced rum, triple sec, marinated fruit 10 GLASS / 36 PITCHER

### PIÑA COLADA

Frosted Bacardí Superior rum, coconut, pineapple 14

UPGRADE: DENIZEN DARK RUM FLOAT.....+\$2

### LA LEYENDA

Santa Teresa rum, Saint Germain, pineapple and lemon juices, muddled raspberries and blueberries 15

### EL CUBANITO

Plantation dark Rum, Bacardi 4yr, house made coconut cream, tropical juice and nutmeg 16

### THE BULLFIGHTER

Ilegal Mezcal, violet, lemon, ginger and orange bitters 16

### GIMLET CUBANO

Gin, cucumber, mint, lime, simple, green chartreuse, aromatic bitters 14

### PASSION DE CUBA

Vodka, Velvet Falernum, Orgeat, passionfruit and lemon 14

### GUAVA SMASH

Angels Envy Bourbon, guava, lemon and mint 15

### HELL BLOSSOM

Ilegal Mezcal, Ancho Chile liqueur, muddled cilantro, cucumber, lemon, pineapple, and a chile salt rim 14

### RUM OLD FASHIONED

Evan Williams Bourbon, Bacardí 8 yr., Giffard banane liqueur, Marasca cherry and orange peel 14

### RUM FLIGHT

3 premium sipping rums ranging from light to full bodied, served with fresh mint, raw cane sugar, and lime 22

### PALOMA SPRITZER

Luna Azul Blue Agave, Aperol, grapefruit beer spritz, grapefruit and lime juice 14

### AL CENTRO, 'PA DENTRO

Fresh young coconut (non-alc.) 12

UPGRADE: BACARDÍ SUPERIOR RUM.....+\$4  
HAVANA CLUB AÑEJO RUM.....+\$4

## SPARKLING WINES & CHAMPAGNE

- BRUT, TORRES SANGRE DE TORO CAVA Catalonia, Spain, NV 12 43
- BRUT, ROSÉ, CAMPO VIEJO Cava, Spain, NV 12 43
- BRUT, VEUVE CLICQUOT "Yellow Label", France, NV - 125

## WHITE & ROSÉ WINES

- SAUVIGNON BLANC, THE NED Marlborough, NZ 12 43
- ALBARINO, O FILLO DA CONDESA Rias Baixas, Spain 12 43
- CHARDONNAY, MADONNA Carneros, Napa Valley, CA 14 47
- PINOT GRIGIO, SCARPETTA Friuli, Italy 14 47
- ROSÉ, BANSHEE Mendocino County, CA 14 47

## RED WINES

- TEMPRANILLO. SIGLO Rioja, Spain 12 43
- CABERNET SAUVIGNON, SERIAL Paso Robles, CA 15 55
- PINOT NOIR, DAVIS BY NUM Russian River Valley, CA 16 59
- PINOT NOIR, SMOKECREEN Sonoma County, CA - 65
- MALBEC, ACHAVAL FERRER Mendoza, Argentina 14 47
- MALBEC, MENDEL Mendoza, Argentina - 65
- CRianza, MONASTERIO Carinena, Spain 14 47
- VINO TINTO, CASA MAGONI Baja California, Mexico 15 55
- RED BLEND, JUSTIN "JUSTIFICATION" Paso Robles, CA - 95

## COFFEE & TEA

- |   |   |                             |           |
|---|---|-----------------------------|-----------|
| CORTADITO CUBANO<br>Cuban style macchiato                   | 6 | DRIP COFFEE                 | 4         |
| CAFE CON LECHE<br>Condensed milk, evaporated milk, espresso | 6 | CAPPUCCINO                  | 6         |
| BOM BOM<br>Condensed milk, espresso                         | 6 | LATTE                       | 6         |
|   |   | CUBAN MOCHA                 | 6         |
|   |   | ESPRESSO                    | 3.50/5.50 |
|   |   | AMERICANO                   | 5         |
|   |   | HOT TEAS (House Selections) | 4         |

## CERVEZA

- NEGRA MODELO DRAFT  
Dark Lager, Mexico 8
- MODELO ESPECIAL DRAFT  
Pilsner, Mexico 8
- PALMA  
Cuban Style Lager, Nicaragua 7
- PACIFICO  
Pilsner Style, Mexico 7
- CORONA EXTRA  
Pale Lager, Mexico 8
- SEASONAL ROTATION 8

## BEVERAGES

- SODA  
COKE, DIET COKE, SPRITE, GINGER ALE 5
- JARRITOS  
TAMARINDO, GUAVA 5
- SENIORIAL, Mexico  
Non-alc., red sangria 5
- MANZANITA SOL, Mexico  
Apple sparkling drink 5
- TOPO CHICO, Mexico  
Sparkling mineral water  
REGULAR OR LIME 5
- FERRARELLE, France  
Sparkling water, 1 L. 6
- EVIAN, France  
Still water, 1 L. 6

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

