

Guarniciones ~ Sides

Moros \$6.95 Moros...black beans and white rice cooked together	Arroz con Gandules \$6.95 Pigeon peas cooked with rice, pork, olives and capers	Calypso Avocado Dip \$2.50 The avocado dip with zip!
Black Beans and Rice \$6.95	Yuca con Mojo \$5.95 Cassava, a potato-like vegetable, topped with a tangy garlic sauce	Sour Cream \$1.95
Congri \$8.95 Red beans and white rice cooked together with smoked ham hock	Maduros Fritos \$5.95 Fried ripe, sweet plantain slices	Banana-Guava Ketchup \$1.95
Arróz Azafran \$7.50 Saffron Rice ~ did you know that saffron is the world's most precious and expensive spice?	Verduras Mixtas \$5.75 Pan sautéed, steamed, or grilled mixed vegetables	Mojo \$1.75 A lime-garlic sauce
Arróz Blanco \$3.50 White rice	Espárragos \$5.95 Fresh, steamed green asparagus	Romesco Sauce \$2.50
Frijoles Negros \$4.95 Cuban black beans topped with onion & cilantro	Tostones \$5.75 Twice-fried green plantains served with garlic sauce or our black bean dip ~ a true "finger food"	Green Tomato Chutney \$2.50 A spicy caribbean condiment
Papas de la Casa \$4.95 Spicy home-style potatoes	Salsa Cubana \$1.95 Spicy Caribbean tomato salsa	
Papas Fritas \$4.50 Shoestring french fries	Habanero Salsa \$1.95	
	Black Bean Dip \$1.95 Our own special-recipe dip	

For Your Dining Pleasure:
Not all the ingredients of each dish are listed; We ask that you inform your server of dietary restrictions before ordering.

A gluten free menu is available upon request.

* Consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness.

If you need separate checks you must inform your server when first placing your orders.

An 18% gratuity will be added to parties of 6 or more.

Postres ~ Desserts

Arroz con Leche \$4.95 Rice pudding laced with anise, topped with whipped cream and dusted with cinnamon	Marquesa de Chocolate \$5.95 A rich and creamy double chocolate paté laced with Grand Marnier and served with whipped cream and toasted walnuts
Flan del Gran Flanera \$6.50 A smooth, rich Spanish custard with a caramel sauce	Flan de Coco con Coco Rallado \$6.50 Coconut flan topped with mango sauce and candied coconut
Toronja con Queso Crema \$4.95 Cuban candied grapefruit skin served over cream cheese	Caribbean Candy Bar \$7.50 Coconut flan topped with rum fudge sauce, candied coconut and toasted almonds
Pudin de Pan con Chocolate \$5.50 Warm chocolate bread pudding studded with Ghirardelli chocolate chips served with a rum fudge sauce and whipped cream	Pastel de Tres Leches \$6.50 A Latin layer cake soaked in a rich blend of milk and filled with pineapple and Mandarin oranges
Pudin de Pan con Helado \$6.95 Warm chocolate bread pudding studded with Ghirardelli chocolate chips served with a rum fudge sauce, ice cream and whipped cream	Frutas Frescas \$5.95 A medley of seasonal fresh fruits
Brazo Gitano \$6.50 "Gypsy's Embrace" ~ A rolled sponge cake flavored with sherry and filled with apricot preserves and rum custard. Iced with homemade buttercream frosting and topped with chopped walnuts and garnished with raspberry sauce	Mango Mango Mango \$7.50 Häagen Dazs Mango Sorbet surrounded by mango slices, topped with mango sauce and whipped cream
Torrejas \$7.50 Cuban bread dipped in a rich milk custard and pan fried, sprinkled with cinnamon sugar and served over strawberry sauce	Pastelitos de Guava \$5.50 Two flaky pastries filled will guava fruit and cream cheese. Baked to order allow 35 minutes
Mango Melba \$7.50 Vanilla ice cream and sliced mango, served with raspberry and guava sauces	Dessert Sampler \$10.95 Chocolate Bread Pudding with rum fudge sauce, Coconut Flan with mango sauce and candied coconut, Brazo Gitano, and Lime Tart...Perfect for sharing
Tarta de Lima \$6.50 A refreshing lime pie baked in an almond crust	
Pastel de Queso \$7.50 A rich, homemade cheesecake served with your choice of guava, strawberry or rum fudge sauce	

Tapas

Appetizers & Snacks

Pescados y Mariscos

Fish & Seafood Appetizers

Coctel de Camarones con Salsa Romesco \$8.50
Shrimp cocktail with a pimientos, almond and sherry sauce.

Seviche* \$10.95
Shrimp, bay scallops and white fish marinated in lime juice with hot and sweet peppers, onions and tomatoes.

Frituras de Camarones \$9.50
Shrimp pancakes ~ three crispy cakes. Served with a Romesco sauce of pimientos, almonds and sherry.

Bacalaitos Fritos \$6.50
Salt cod fritters ~ a Cuban favorite, served with spicy alioli sauce.

Camarones al Ajillo \$8.50
Jumbo shrimp sautéed with sherry wine and garlic.

Calamari Fritos \$8.50
Squid tossed in a toasted almond and herb breading - fried to a golden brown. Served with a Romesco sauce of pimientos, almonds and sherry.

Mejillones con Salsa Verde \$9.50
Green lip mussels poached in a traditional green sauce of parsley, garlic, fish stock and white wine.

Platanos y Verduras

Plantains & Vegetable Appetizers

Calypso Chips \$5.50
Havana Café's Caribbean snack chips made from thinly sliced green plantains and served with our black bean dip.

Tostones \$5.75
Twice-fried green plantains served with mojo garlic sauce or our black bean dip.

Maduros Fritos \$5.95
Fried ripe, sweet plantain slices.

Tortilla Española \$5.75
Traditional Spanish potato pie, served with a zesty tomato sherry sauce.

Frituras de Frijoles Negros \$5.25
Black bean fritters served with our Calypso Avocado Dip.

Yuca Frita \$5.95
Crisp fried cassava fingers with spicy homemade banana-guava ketchup and black bean dip.

Sun Spots \$5.50
Sweet potato fries served with a spicy homemade banana-guava ketchup.

Plato de Verduras \$8.95
Marinated mushrooms, vegetables, roasted red peppers, assorted olives and hearts of palm served in a vinaigrette.

Carne - Meat Appetizers

Dátiles con Chorizo \$6.95
Five bacon wrapped Majool dates stuffed with Spanish chorizo.

Chorizo \$7.95
Authentic Spanish cured sausage lightly sautéed with tri-color bell peppers.

Papa Rellena \$6.50
Two potato croquettes filled with beef picadillo, accented with a creamy lime cilantro sauce.

Croquetas de Jamón o Pollo \$6.50
Three ham or chicken croquettes served with pimiento alioli sauce.

Repollo Relleno \$8.95
Two cabbage rolls stuffed with tender lean pulled pork, onions, sweet peppers, garlic and herbs, laced with habanero chiles. Sautéed and topped with a creamy lime scented sauce.

Tamales y Pasteles

Tamal Cubano \$4.50
A cuban tamale prepared from fresh ground corn, pork tidbits & sofrito.

Pasteles \$5.25
A Puerto Rican tamale made of tropical root vegetables, plantains, pork, chickpeas, raisins and spices. Each one is wrapped in banana leaves and steamed.

Pastelitos de Carne \$5.50
Two pastry triangles filled with homemade beef picadillo.

Empanaditas \$6.95
Three mini pies filled with sweet peppers, onions and your choice of chicken, pork, shredded beef or vegetables. Served with salsa Cubana.

Mofongo \$4.95
Crushed plantains and pork cracklings rolled together and served with mojo.

Alcapurrias \$5.95
A masa made from tropical vegetables to form the outside layer of the picadillo stuffed croquette.

Jamon y Queso

Spanish Antipasto

Thinly sliced, imported cured ham and imported Manchego cheese served on a platter over mixed greens with imported Spanish Piquillo peppers, assorted marinated olives, Balsamic pickled onions and white asparagus. House vinaigrette dressing & warm bread served on the side.

\$19.95

Cuban Tapas Sampler

A great way to share!

- Tamal Cubano
- Chorizos
- Frituras de Frijoles
- Maduros Fritos
- Bacalaitos Fritos
- Croquetas

\$24.50

Enjoy a pitcher of our special recipe Havana Sangria! — \$28.00

Sopas ~ Soups

Sopa de Pollo Cup \$3.95
Bowl \$5.95

Home-style chicken soup with chunks of white meat chicken, vegetables and noodles, topped with cilantro.

The National Soup of Cuba...
Potage de Frijoles Negros
Cup \$3.50 Bowl \$4.95

A delicious vegetarian version of the traditional Cuban black bean soup, topped with onions & cilantro

Gazpacho \$6.50

Zesty cold tomato and vegetable soup served with diced cucumbers, sweet peppers and onions.

Potage del Caribe (seasonal) \$7.95

Creamy Caribbean chowder combining conch, shrimp, white fish, potatoes, fresh tomatoes and tidbits of salt pork.

Caldo Gallego Cup \$5.50
Bowl \$6.50

A hearty white bean & smoked ham soup with potatoes, turnips and green kale. A specialty from the Galicia region in Northern Spain.

Ensaladas ~ Salads

Ensalada de Sevilla \$7.50

Bibb lettuce, orange slices, Spanish onions and avocado with a citrus vinaigrette.

Ensalada de Aguacate \$7.50

Wedges of avocado over Bibb lettuce with pimientos and onions drizzled with Spanish olive oil and fresh lime juice.

Ensalada de Palmito \$7.50

A mix of Romaine, Green Leaf, Spring Mix and Radicchio lettuces topped with heart of palm, cucumbers, pimientos and Spanish onions and a creamy parsley garlic and lime dressing.

Ensalada Mixta \$5.95

Romaine, Green Leaf, Spring Mix and Radicchio lettuces, grape tomatoes, cucumbers, onions, sweet bell peppers served with our House Spanish olive oil vinaigrette.

Ensalada de Col \$4.25

Cuban cabbage salad prepared with a lime, garlic and cilantro vinaigrette.

Dinner Salads

Ensalada de Pollo Parrilla \$15.50

Citrus marinated double boneless chicken breasts grilled and served over a bed of Romaine, Green Leaf, Spring Mix and Radicchio lettuces and garnished with sliced oranges and slivered almonds.

Ensalada de Salmon Parrilla \$18.50

Fresh Salmon filet grilled and served over a bed of Romaine, Green Leaf, Spring Mix and Radicchio lettuces and garnished with diced apple and pineapple and slivered almonds.

Puerco Ripiado \$17.50

Shredded pork, yuca cubes, sweet bell peppers and onions served over Romaine, Green Leaf, Spring Mix and Radicchio lettuces, garnished with tostones.

Vaca Frita \$16.50

Shredded beef and onions, sautéed until crispy served over Romaine, Green Leaf, Spring Mix and Radicchio lettuces, garnished with sliced avocado.

Carnes ~ Meat Dishes

Ropa Vieja \$17.50

Lean shredded brisket of beef braised in a zesty sauce of tomatoes, onions, sweet peppers, herbs and red wine. Served with moros.

Boliche Mechado \$18.95

Cuban pot roast stuffed with Spanish chorizo and slowly simmered in a savory red wine sauce. Served with spicy potatoes, moros or white rice.

Picadillo \$13.50

Freshly ground extra lean beef prepared with sofrito seasoning, pimiento-stuffed green olives, cubed potatoes and capers. Served with black beans and rice.

Bistecs Cubanos \$22.95

Cuban-style steak Marinated in fresh lime juice, garlic, herbs and spices and pan-fried. Served with your choice of black beans and rice or french fries.

Choose your favorite preparation ~

- A. Encevollado: smothered with diced sautéed Spanish onions.
- B. Rebosado: egg-battered.
- C. Empanisado: lightly breaded.

Dinner Sampler

Enjoy a sampling of our three favorite entrees...Ropa Vieja, Masas de Puerco Fritas, and Pollo Cubano served with moros. \$25.95

San Juan Combination

Sample the special flavors of Puerto Rico

Pastele (Puerto Rican tamale), Mofongo (Crushed plantains and pork cracklings), Alcapurrias (Picadillo stuffed croquette made from tropical vegetable masa), Tostones (Twice-fried green plantains), Arroz con Gandules (Pigeon peas cooked with rice, pork, olives and capers), Masas de Puerco Fritas (Marinated fresh pork pieces fried to a golden brown).

Served with mojo

\$16.95

Emparedado Cubano

A grilled sandwich of roast pork, swiss cheese, mortadella, cured ham and pickle, topped with mojo on crusty bread. Served with moros Yuca Frita and Tamal Cubano. \$16.50

Masas de Puerco Fritas \$21.95

Morsels of marinated tender pork fried to a golden brown. Served with black beans and rice.

Pierna de Puerco Asada \$17.95

Traditionally seasoned oven roasted fresh leg of pork. Served with black beans and rice.

Paradise Pulled Pork \$19.95

Tender, lean pulled pork sautéed with onions, sweet peppers, garlic and herbs, laced with habanero chiles. Served with black beans and rice.

Higado Glaseado \$18.95

Sautéed baby calves liver with a Catalonian sauce of brandy-glazed apples, oranges and onions. Served with moros.

Aves ~ Poultry Dishes

Arroz con Pollo \$14.95

Bone-in chicken pieces prepared with saffron rice, sofrito seasoning and chorizo. Garnished with white asparagus, pimientos and peas. Served with maduros.

Pollo Ajillo \$16.50

Boneless breast of chicken pieces, sautéed with garlic, mushrooms, diced fresh tomatoes and sherry. Served with white rice.

Pollo Cubano \$16.75

Boneless breast of chicken marinated with lime, orange, garlic and cumin, sautéed with sweet onions. Served with black beans and rice.

Gallina Frita \$22.95

Poached chicken breast, shredded and pan fried with onions until crispy then laced with mojo, a garlic lime sauce. Served with moros and maduros.

Pollo Parrilla \$13.95

Half a chicken marinated in tropical herbs and citrus juices - grilled and topped with a spicy mango glaze. Served with black beans and rice.

Chicharrones de Pollo \$14.25

Caribbean fried chicken. Succulent bone-in pieces of lightly breaded, rum and spice marinated chicken, served with black beans, rice and maduros.

Legumbres ~ Vegetable Dishes

Berenjena con Garbanzo \$17.95

Grilled purple eggplant stuffed with chickpeas, fresh tomatoes, onions, Manchego and Parmesan cheeses and thyme. Served with fresh asparagus, on a bed of white rice and topped with a creamy sherry tomato sauce.

Paella de Legumbres \$17.95

Valencia rice blended with imported saffron, sofrito, herbs and a medley of fresh garden vegetables and beans.

Allow 45 minutes for preparation.

Cho Cho \$15.95

Fresh Chayote squash stuffed with lentils, corn, carrots and onions. Topped with a Jamaican Curry cream sauce. Served with white rice and a spicy green tomato chutney.

Pescados y Mariscos ~ Fish & Seafood Dishes

Gambas y Pollo \$24.95

Jumbo shrimp and boneless breast of chicken in a lobster broth. A touch of unsweetened chocolate, crushed almonds and hazelnuts give this Catalonian dish a unique and unforgettable flavor. Served with white rice.

Zarzuela de Mariscos \$29.95

Maine lobster, gulf shrimp, aqua little neck clams, green lip mussels, bay scallops, fresh fish and calamari in a spicy fresh tomato sauce. Served with white rice.

Combinación de Mariscos con Salsa Verde \$29.95

The medley of seafood listed in our Zarzuela above, prepared in a traditional Basque green sauce.

Pescado al Marinero \$22.95

Fresh "catch" poached in a spicy tomato, herb and brandy sauce with potatoes and mushrooms. Served with white rice. (prepared fat-free on request).

Havana Café Camarones \$22.95

Jumbo gulf shrimp sautéed with garlic, mushrooms, tomatoes and sherry. Served with white rice.

Our House Specialty!

Paella a la Havana

Prepared with Valencia rice, imported saffron, fresh Maine Lobster, aqua little neck clams, green lip mussels, bay scallops, jumbo gulf shrimp, boneless breast of chicken, Spanish chorizo and bits of pork. Please allow 45 minutes for preparation.

For Two \$68.

For One \$35.

Pargo Veracruz \$19.95

Fresh red rock filet, pan-sautéed and finished with a spicy sweet bell pepper and fresh tomato sauce. Served with saffron rice.

Salmon con Salsa Papaya \$19.95

Fresh salmon pan-broiled, finished with a creamy fresh tarragon sauce and garnished with sliced fresh papaya. Served with white rice.

Trucha con Salsa de Almendras \$16.95

Sautéed fresh boneless trout served with a creamy almond sauce, asparagus and white rice.

Bacalao Fresco con Salsa Verde \$23.95

Fresh cod poached in a traditional Basque green sauce with potatoes, green peas and mushrooms. Served with white rice.

Bacalao a la Criolla \$19.95

Dried salt cod prepared with tomatoes, sweet peppers, onions, potatoes, olives, boniatos and sherry. Served with white rice.

Prepared with fresh cod. \$19.95