

Tapas

Appetizers & Snacks

Tapas, or "covers," were originally pieces of ham and bread that were placed on top of wine glasses at Spanish roadside inns to keep out the dust. Today, tasty tidbits are served at Tapas Bars throughout Spain and Latin America and are enjoyed as an afternoon snack, or as a meal on their own.

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

Entrée Salads

Havana Ensalada de Pollo \$12.95

Diced poached chicken breast, fresh pineapple, apples, green peas, cubed potatoes tossed with a creamy dressing and served on a bed of greens with white asparagus, avocado and fresh fruits, garnished with almonds.

Ensalada de Pollo Parilla \$11.95

Citrus marinated boneless chicken breast 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 Parilla \$13.95

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.

Ensalada de Sevilla \$7.50

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

Ensalada de Aguacate \$7.50

Sliced 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 hearts 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 and 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.

Guarniciones ~ Sides

Moros \$6.95

Moros...black beans and white rice cooked together

Black Beans and Rice \$6.95

Congri \$8.95

Red beans and white rice cooked together with smoked ham hock

Arroz Azafran \$7.50

Saffron Rice ~ did you know that saffron is the world's most precious and expensive spice?

Arroz Blanco \$3.50

White rice

Frijoles Negros \$4.95

Cuban black beans topped with onion & cilantro

Papas de la Casa \$4.95

Spicy home-style potatoes

Papas Fritas \$4.50

Shoestring french fries

Arroz con Gandules \$6.95

Pigeon peas cooked with rice, pork, olives and capers

Yuca con Mojo \$5.95

Cassava, a potato-like vegetable, topped with a tangy garlic sauce

Maduros Fritos \$5.95

Fried ripe, sweet plantain slices

Verduras Mixtas \$5.75

Pan sautéed, steamed, or grilled mixed vegetables

Espárragos \$5.95

Fresh, steamed green asparagus

Tostones \$5.75

Twice-fried green plantains served with garlic sauce or our black bean dip ~ a true "finger food"

Salsa Cubana \$1.95

Spicy Caribbean tomato salsa

Habanero Salsa \$1.95

Black Bean Dip \$1.95

Our own special-recipe dip

Calypso Avocado Dip \$2.50

The avocado dip with zip!

Sour Cream \$1.95

Banana-Guava Ketchup \$1.95

Mojo \$1.75

A lime-garlic sauce

Romesco Sauce \$2.50

Green Tomato Chutney \$2.50

A spicy caribbean condiment

Carne y Pollo

Meat and Chicken Dishes

Ropa Vieja \$12.75

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

Picadillo \$9.50

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

Bistec Encevollado \$14.50

Cuban-style steak marinated in fresh lime juice, garlic and herbs, pan-fried and smothered with sautéed onions. Served with choice of black beans and rice or french fries.

Masas de Puerco Fritas \$12.95

Morsels of fresh pork seasoned with a lime-cumin marinade and fried to a golden brown. Served with black beans, rice and maduros.

Arroz con Pollo \$9.95

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

Paradise Pulled Pork \$12.95

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

Pollo Cubano \$9.25

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

Pollo Ajillo \$9.95

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

Chicharrones de Pollo \$10.50

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

Be sure to save room for one of our delicious homemade desserts!

A Great Way to Sample
our Cuban Specialties!

Combinacion de Favoritas

Cuban favorites including Moros (white rice cooked with black beans), Tamal Cubano (Cuban Tamale of fresh ground corn, pork and seasonings), Yuca Frita (a fried, potato-like vegetable), Platanos Maduros Fritos (fried ripe plantain slices) and Ensalada de Col (Cuban cabbage salad).

\$9.50

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. \$13.95

Huevos Egg Dishes

In Spain and Cuba, tortillas are egg omelets, rather than flatbreads, as they are in Mexico.

Tortilla con Papas \$8.95

Egg omelet with potatoes, sweet peppers and onions. Served with Cuban cabbage salad and maduros.

Tortilla con Chorizo \$9.50

Egg omelet with cured Spanish sausage, potatoes, sweet peppers and onions. Served with Cuban cabbage salad and maduros.

Tortilla con Camarones \$10.50

Egg omelet with shrimp, potatoes, sweet peppers and onions. Served with Cuban cabbage salad and maduros.

A favorite Cuban Lunch...

Arroz con Huevos y Platanos Maduros \$8.25

Lightly basted eggs served over white rice with ripe plantains.
With picadillo \$10.50

Legumbres

Vegetable Dishes

Cho Cho \$8.50

Fresh Chayote squash stuffed with lentils, corn, carrots and onions served on a bed of white rice. Topped with Jamaican curry sauce and accented with spicy green tomato chutney.

Berenjena con Garbanzos \$11.95

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

Pescado y Mariscos

Fish and Shellfish Dishes

Pargo Veracruz \$13.50

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

Bacalao a la Criolla \$12.95

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

Prepared with fresh cod \$12.95

Camarones al Ajillo \$14.95

Jumbo Gulf shrimp sautéed with sherry wine and garlic. Served with white rice and maduros.

Emparedados

Sandwiches

Served with french fried potatoes and Cuban cabbage salad

The Famous Cuban Sandwich . . .

Emparedado Cubano \$10.95

A grilled sandwich of roast pork, Swiss cheese, mortadella, cured ham and pickle, topped with mojo on crusty bread.

Pulled Pork Sandwich \$9.95

Tender, lean pulled pork sautéed with onions, sweet peppers, garlic and herbs, and laced with habanero chiles on crusty bread.

Emparedado de Pollo \$9.75

Sliced poached chicken breast on crusty bread with avocado and tomato. Dressed with cilantro mayonnaise.

Emparedado de Bistec \$10.95

Cuban steak pan-fried and smothered with onions. Served on crusty bread.

Postres ~ Desserts

All of our sweet treats are homemade

Arroz con Leche	\$ 4.95
Rice pudding laced with anise, topped with whipped cream and dusted with cinnamon	
Flan del Gran Flanera	\$ 6.50
A smooth, rich Spanish custard with a caramel sauce	
Toronja con Queso Crema	\$ 4.95
Cuban candied grapefruit skin served over cream cheese	
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	
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	
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	
Torrejas	\$ 7.50
Cuban bread dipped in a rich milk custard and pan fried, sprinkled with cinnamon sugar and served over strawberry sauce	
Mango Melba 	\$ 7.50
Vanilla ice cream and sliced mango, served with raspberry and guava sauces	
Pastel de Queso	\$ 7.50
A rich, homemade cheesecake served with your choice of guava, strawberry or rum fudge sauce	
Tarta de Lima	\$ 6.50
A refreshing lime pie baked in an almond crust	
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 de Coco con Coco Rallado	\$ 6.50
Coconut flan topped with mango sauce and candied coconut	
Caribbean Candy Bar	\$ 7.50
Coconut flan topped with rum fudge sauce, candied coconut and toasted almonds	
Pastel de Tres Leches	\$ 6.50
A Latin layer cake soaked in a rich blend of milk and filled with pineapple and Mandarin oranges	
Frutas Frescas	\$ 5.95
A medley of seasonal fresh fruits	
Mango, Mango, Mango 	\$ 7.50
Häagen Dazs Mango Sorbet surrounded by mango slices, topped with mango sauce and whipped cream	
Pastelitos de Guava	\$ 5.50
Flaky pastry filled with guava fruit and cream cheese. Baked to order - allow 35 minutes	
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	