

TAPAS

PATATAS A LA BRAVA Fried diced potatoes with fiery tomato sauce

CHORIZO AL VINO Spanish sausage simmered in wine

CAMARON AL AJILLO Shrimp tossed in a garlic, white wine, butter reduction

CHORIZO A LA CIDRA Spanish sausage simmered in hard apple cider

TABLAS

TABLA DE QUESOS Cheese Board

TABLA DE EMBUTIDOS Explore the world of Jamones Espanoles

STARTERS

KEY WEST TOSTONES A delicate combination of flavors, Our Tostones are topped with a delectable shrimp medley

MARIQUITAS Golden Fried slices of our green plantain served with Citrus Mojo
» (BASED ON AVAILABILITY)

PEQUENA HABANA TOSTONES Our Homely spin to the Key West Tostones, Fried Green plantains topped with your choice of Ropa Vieja, Picadillo or Puerco Asado.

SNOW SHRIMP Delectable Coconut battered shrimp accompanied with our signature raspberry chipotle sauce for dipping

EMPANADAS Choose your combination: Ropa Vieja, Spinach & Cheese, Chicken or picadillo

TROPICAL SAMPLER Two Empanadas, two croquetas, masitas, yuca frita and a mini plantain temptation, served with our homemade garlic cilantro sauce

SANDWICHES, Soup & SALADS

CUBAN Ham, sliced pork tenderloin, swiss cheese, pickles and mustard pressed.
» ADD HOMEMADE CHIPS 1.50

SOPA DE POLLO "From Abuela's Kitchen", a creole chicken soup like no other.

TATIANA SALAD A bed of romaine lettuce topped with feta & Parmesan cheese, green peppers, olives, sun dried tomatoes, tomatoes, red onions & croutons served with our homemade balsamic vinaigrette.

» ADD YOUR CHOICE OF PROTEIN - CHICKEN 6, SHRIMP 7, MAHI 11, SALMON 10

CUBAN SPECIAL The Original Cuban with slow roasted pork.
» ADD HOMEMADE CHIPS 1.50

SOPA DEL CHEF Ask your server for today's chef creation.

CUBAN CAESAR SALAD A spiced version of the classic Caesar.
» ADD YOUR CHOICE OF PROTEIN - CHICKEN 6, SHRIMP 7, MAHI 11, SALMON 10

Centro Habana

HEMINGWAY CHICKEN Grilled chicken breast marinated in an exquisite combination of caribbean flavors topped with Sautéed Onions

VACA FRITA Shredded flank steak slightly crisped with onions and spices

PUERCO ASADO Tender slow cooked Cuban style pork cooked in Mojo

TILAPIA Pan seared tilapia, delicately flavored with our caribbean rub

CARIBBEAN CHICKEN Strips of chicken breast with sautéed onions and green peppers, marinated to perfection.

AN "ALL TIME FAVORITE" PICADILLO Ground beef with onions, green peppers, potatoes and spices simmered in our homemade tomato sauce in a perfect blend of flavors

MASITAS Tender pork chunks prepared with a garlic and onion sauce and fried to perfection

ROPA VIEJA Shredded flank steak simmered in a tomato sauce infused with green peppers and onions

PALOMILLA Cuban cut steak, seasoned and topped with Sautéed onions

VACA FRITA DE LECHON Tender slow cooked pork slightly crisped with onions and spices

Templations

PLANTAIN TEMPTATION Explosion of flavors, a wonderful combination of ripe plantain stuffed with Picadillo, Ropa Vieja, Black Beans or Shrimp (+3) and covered with melted mozzarella cheese. Served with Yellow Rice

Habana Vieja

POLLO MILANESA Breaded Chicken Breast topped with tomato sauce, ham and melted mozzarella cheese

ENCHILADO DE CAMARON Delectable shrimp in a perfectly seasoned homemade tomato sauce, a wonderful combination of green peppers, onion and garlic with just the right amount of "kick" to it. Served with White Rice and Maduros

SALMON Wild caught Atlantic Salmon with a lemon butter caper sauce

POLLO A LA NATA Chicken breast smothered in a creamy bacon sauce. Served with Patatas a lo pobre and Yellow Rice

CAMARON AL AJILLO Shrimp sautéed with garlic, olive oil and white wine

PALOMILLA BALSERA Sirloin steak seasoned and topped with sautéed onions stuffed with yuca and pork

✦ Entrées are served with your choice of white or yellow rice or Moros as well as your choice of Maduros, French Fries or Vegetables, Unless otherwise noted. An additional charge of \$1 applies to tostones and yuca. Los platos viened acompañados con arroz blanco o amarillo o Moros, y su gusto de Maduros, papas fritas or vegetales. A no ser que se indique diferente. Un costo adicional de \$1 sera anadido a los tostones y yuca.

Calle 13

MAHI-MAHI Mahi filet with succulent Shrimp and lobster sauce

RIÑONADA 12 oz. NY Strip in a champiñon a la pimienta sauce. Served with patatas a lo pobre and Asparagus

PORK TENDERLOIN Pork Tenderloin in a black pepper cream. Served with Red Wine Rice

SHRIMP MILANESA Breaded chicken breast topped with a fiery tomato sauce and shrimp, smothered with melted mozzarella cheese

MEDALLIONS Filet Mignon medallions in a cabernet and fig reduction served with patatas a lo pobre and Asparagus

CHURRASCO ONE POUND of "Melt in your mouth" Argentinian cut skirt steak with chimi-churri sauce.
» Add shrimp for 6

GALICIA

ZARZUELA DE MARISCOS

Assorted seafood dish in a Brandy Seafood Sauce, served with White Rice and Maduros

FIDEUA DE MARISCOS A traditional Valencian dish made with seafood and pasta.

» Requires a minimum of two people and has at least a 45 minute cook time.

PAELLA MAR Y TIERRA A

Traditional saffroned rice dish that embodies the perfect union of two cultures, Spain and Arab. Our Mar y Tierra combines fresh seafood, chicken and pork. Served with Maduros
» Requires a minimum of two people and has at least a 45 minute cook time.

PAELLA VEGETERIANA

Traditional saffroned rice dish featuring an assortment of fresh vegetables. Served with Maduros
» Requires a minimum of two people and has at least a 45 minute cook time.

PARA LOS NIÑOS

CHICKEN TENDERS With French Fries

MINI BOWL OF PICADILLO With White Rice

AL Ladito/on The Side

BLACK BEANS

MOROS

CUBAN TOAST

TOSTONES

YUCA CON MOJO

YUCA FRITA

WHITE RICE

YELLOW RICE

FRENCH FRIES

MADUROS

VEGETABLES

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