MENU

ANTOJITOS

SALSA PLATTER 7
Fresh Salsa, Guacamole & Escabeche served with Fresh Fried Tortilla Chips

TOSTONES 6
Twice Fried Plantains served with Harissa Aioli

BABY BELLA SPICY MUSHROOM TACOS 8
Roasted Baby Bella Mushrooms on Corn Tortillas, Pico de Gallo, Cilantro and Queso Fresco (v)

HAVANA PAPPAS BRAVAS 7
Harissa Aioli, Pico De Gallo, Queso Fresco (v)

HUITLACOCHE BLACKBEAN QUESADILLA 9
Guacamole salad & Queso Fresco (v)
add Chicken or Pork 3

PICADILLO EMPANADAS 9
Avocado Crema, Pico De Gallo, Queso Fresco, Cilantro & Lemon Aioli

CHORIZO CON QUESO 12
Grilled Flour Tortillas & Escabeche

SALMON BELLY CEVICHE 15
Avocado, Citrus, Serrano served with Plantain Chips

ENSALADAS Y SOPAS

SANDIA SALAD 12
Arugula, Baby Kale, Watermelon, Feta, Toasted Almond, Lemon, Olive Oil

AVOCADO SALAD 15
Crunchy Romaine, Fresh Cucumber, Pumpkin Seeds, Shaved Red Onion & Citrus Vinaigrette

SPICY CEASAR 11
Chopped Romaine Hearts, Jalapeno Caesar Dressing, Croutons

POZOLE VERDE 11
Shredded Chicken, Tomatillo, Poblano, White Hominy, Fresh Slaw
add Grilled Shrimp to any salad 6

TORTAS

Served with Spiced House Made Potato Chips Substitute French Fries 2

HAVANA HIPPIE 15
Fried Green Tomato, Avocado, Black Bean Hummus, Shredded Lettuce, Pickled Red Onion, Lemon Aioli & Queso Fresco (v)

HAMBURGUESA 15
Lettuce, Tomato, Pickle, & Queso Fresco
add Cheese, Bacon, Egg or Chorizo Queso 2

CUBANO 15
Achiote Roasted Pork Shoulder, Shaved Ham, Swiss Cheese, Spicy Pickle & Harissa Dijonnaise served with House Made Yuca Chips
PLATOS

POLLO A LA PLANCHA 18
Marbled Potatoes, Lemon Butter Sauce and a Tomato Arugula Salad

PAN SEARED SALMON 24
Sweet Pepper Quinoa with Pineapple Jalapeno Relish

TRUCHA FRITA 25
Pan Fried Trout, Saffron Rice, Grilled Shrimp and Poblano Cream Sauce

BONE IN PORK CHOP 25
Goat Cheese Mash, Chorizo Brussels Sprouts with Pan Jus

BISTEK AMERICANO 30
12oz Pan Seared Ribeye, Marbled Potatoes, Crimini Mushroom Demi

add Grilled Shrimp to any Plato 6

POSTRES

CINNAMON FLAN 7
Creamy Flan served with Whipped Mexican Crema & Candied Pecans

CAPIRITADA 7
Mexican Bread Pudding with Flan Ice Cream & Rum Raisin Carmel

ARROZ CON LECHE 7
Almonds, Golden Raisins, Cinnamon, Orange Zest

BANANA BREAD FRENCH TOAST 8
Pecan Praline Ice Cream, Cajeta, Candied Pecans

BEBIDAS

COKE, SPRITE, DIET COKE 3

ICED TEA 3

TEXACOLA 3

TOPO CHICO 4

MEXICAN COKE 4

CAFE

COFFEE 5

ESPRESSO 4

CAPPUCCINO 5

LATTE 5

CAFE CON LECHE 5

FLORA & FORTITUDE CBD COLD BREW 9
**DESAYUNO** available 7am – 11 am

**BASKET OF GRIDDLED FLOUR TORTILLAS**
- Blackberry Butter & Honey
  - 6

**TOASTED JO’S BANANA BREAD**
- Peanut Butter, Sliced Banana, Berry Compote
  - 8

**BERRIES, BANANA & SEASONAL FRUIT**
- Topped with Honey
- add Havana Granola or Yogurt
  - 9

**OATMEAL**
- With Rum Soaked Golden Raisins, Honey, Toasted Almonds, Roasted Coconut, Maple Syrup, 2% Milk or Soy Milk
  - 10

**PLATOS**

**SWEET PLANTAIN GRIDDLE CAKES**
- Mexican Crema, Berry Compote, Maple Syrup
  - 12

**HAVANA BREAKFAST TORTA**
- Harissa Aioli, Chorizo, Jalapeno Peppers, Cilantro & Scrambled Eggs
- served with Refried Black Beans & Queso Fresco
  - 14

**CUBANO CON HUEVO**
- Achiote Roasted Pork Shoulder, Griddled Ham, Swiss Cheese, Pickles, Harissa Aioli & Fried Egg served with Home Fries
  - 14

**AVOCADO, BACON, & QUESO BLANCO OMELETTE**
- Mixed Green Salad with Lemon Vinaigrette
  - 14

**HUEVOS & CHORIZO**
- 2 Eggs any way, Fried Plantains, Chorizo, Refried Black Beans, Flour Tortilla & Seasonal Fruit
  - 16

**BREAKFAST AMERICANO**
- 2 Eggs any way, Home Fries, Bacon, Toasted Bread with Blackberry Butter & Seasonal Fruit
  - 16

**A LA CARTE**

**TOASTED FRENCH ROLL W/ BLACKBERRY BUTTER**
- 2

**REFRIED BLACK BEANS**
- 3

**HOME FRIES**
- 4

**2 EGGS ANY WAY**
- 4

**BACON**
- 4

**CHORIZO**
- 4

**FRIED PLANTAINS W/ QUESO FRESCO**
- 6