



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)

HUITLACOCHÉ BLACKBEAN QUESADILLA 9
Guacamole salad & Queso Fresco (v)
add Chicken or Pork 5

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 13
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 13
Fried Green Tomato, Avocado, Black Bean Hummus, Shredded Lettuce, Pickled Red Onion, Lemon Aioli & Queso Fresco (v)

HAMBURGUESA 15
Lettuce, Tomato, Pickle & Lemon Aioli
add Cheese, Bacon, & Egg 5 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
<i>Marbled Potatoes, Lemon Butter Sauce and a Tomato Arugula Salad</i>	
PAN SEARED SALMON	24
<i>Sweet Pepper Quinoa with Pineapple Jalapeno Relish</i>	
TRUCHA FRITA	25
<i>Pan Fried Trout, Saffron Rice, Grilled Shrimp and Poblano Cream Sauce</i>	
BONE IN PORK CHOP	25
<i>Goat Cheese Mash, Chorizo Brussel Sprouts with Pan Jus</i>	
BISTEK AMERICANO	30
<i>12oz Pan Seared Ribeye, Marbled Potatoes, Crimini Mushroom Demi</i>	
<i>add Grilled Shrimp to any Plato 6</i>	

POSTRES

CINNAMON FLAN	7
<i>Creamy Flan served with Whipped Mexican Crema e³ Candied Pecans</i>	
CAPIRITADA	7
<i>Mexican Bread Pudding with Flan Ice Cream e³ Rum Raisin Carmel</i>	
ARROZ CON LECHE	7
<i>Almonds, Golden Raisins, Cinnamon, Orange Zest</i>	
BANANA BREAD FRENCH TOAST	8
<i>Pecan Praline Ice Cream, Cajeta, Candied Pecans</i>	

BEBIDAS

COKE, SPRITE, DIET COKE	3
ICED TEA	3
TEXACOLA	3
TOPO CHICO	4
MEXICAN COKE	4

CAFE

COFFEE	3
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 <i>Blackberry Butter & Honey</i>	6
TOASTED JO'S BANANA BREAD <i>Peanut Butter, Sliced Banana, Berry Compote</i>	8
BERRIES, BANANA & SEASONAL FRUIT <i>Topped with Honey</i> <i>add Havana Granola 2 or Yogurt 2</i>	9
OATMEAL <i>With Rum Soaked Golden Raisins, Honey, Toasted Almonds,</i> <i>Roasted Coconut, Maple Syrup, 2% Milk or Soy Milk</i>	10
PLATOS	
SWEET PLANTAIN GRIDDLE CAKES <i>Mexican Crema, Berry Compote, Maple Syrup</i>	12
HAVANA BREAKFAST TORTA <i>Harissa Aioli, Chorizo, Jalapeno Peppers, Cilantro & Scrambled Eggs</i> <i>served with Refried Black Beans & Queso Fresco</i>	14
CUBANO CON HUEVO <i>Achiote Roasted Pork Shoulder, Griddled Ham, Swiss Cheese,</i> <i>Pickles, Harissa Aioli & Fried Egg served with Home Fries</i>	14
AVOCADO, BACON, & QUESO BLANCO OMELETTE <i>Mixed Green Salad with Lemon Vinaigrette</i>	14
HUEVOS & CHORIZO <i>2 Eggs any way, Fried Plantains, Chorizo, Refried Black Beans,</i> <i>Flour Tortilla & Seasonal Fruit</i>	16
BREAKFAST AMERICANO <i>2 Eggs any way, Home Fries, Bacon, Toasted Bread with Blackberry Butter</i> <i>& Seasonal Fruit</i>	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