LUNCH MENU  available 11 am – 3 pm

COMIDA LIGERA

SALMON BELLY CEVICHE  14
Avocado, Citrus, Serrano served with Plantain Chips

SHRIMP LECHE DE TIGERE  19
Cucumber, Pickled Red Onion served with Tortilla Chips

POZOLE VERDE  11
Shredded Chicken, Tomatillo, Spinach, Poblano, White Hominy, Fresh Slaw

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CITRUS TUNA SALAD  15
Avocado, Cucumber, Mixed Greens, Pineapple Pico, Harissa & Pineapple Vinaigrette

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

AVOCADO SALAD  13
Avocado, Romaine, Marinated Cucumber, Roasted Pepitas & Citrus Vinaigrette

SPICY CAESAR  11
Romaine, Jalapeño Caesar Dressing, Croutons, Shaved Manchego

TORTAS

HAVANA HIPPIE  15
Fried Green Tomato, Avocado, Black Bean Hummus, Shredded Lettuce
Pickled Red Onion, Lemon Aioli & Queso Fresco served with House Made Potato Chips

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

PULLED PORK BURGER  17
Angus Beef, Achiote Roasted Pork Shoulder, Arugula, Red Onion Guava Marmalade & Shaved Manchego Cheese served with House Made Potato Chips

CRAB CAKE SANDWICH  21
Cabbage Slaw & Creamy Feta Sauce served with Cuban Black Beans

TACOS HAVANA  11
Mojo Marinated Pork, Pineapple & Cucumber Relish with Grilled Pineapple Mint Yogurt Crema

Substitute French Fries  2
PLATOS
CARNITAS OCHO  12
Crispy Pork, Cilantro Lime Rice, Cuban Black Beans, Pickled Red Onion

ROPA VIEJA  14
Braised Flank Steak, Saffron Rice, Cuban Black Beans, Maduros

MOJO WINGS  16
Mojo Marinated, Jerk Seasoned, Grilled Pineapple & Mint Yogurt Crema

add Grilled Shrimp to any Plato  6

POSTRES
CINNAMON FLAN  7
Creamy Flan with Vanilla Chantilly Cream & Candied Pecans

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

BANANA BREAD FRENCH TOAST  8
Pecan Praline Ice Cream

BEBIDAS
SOUTHSIDE TEXACOLA  3
MOUNTAIN VALLEY SPRING WATER  3
MEXICAN COKE  4
BIG RED  4
TOPO CHICO  4
BUJE LEMONADE  4
FLORA & FORTITUDE CBD COLD BREW  9

CANTINA
SOL  5
AXIS IPA 16OZ  6
FIREMANS 4 16OZ  6
MOJITO  8
HAVANA RITA  9
PALOMA PICOSA  9
CASILLERO DEL DIABLO  9
OLD CUBAN  10
LOST ANGEL  12
SCRIBE ROSE  39
DESAYUNO available 7:00 am – 11:00 am

BASKET OF GRIDDLED FLOUR TORTILLAS  6
Blackberry Butter & Local Honey

TOASTED JO’S BANANA BREAD  6
Peanut Butter, Sliced Banana, Honey

BERRIES, BANANA& SEASONAL FRUIT  8
Topped with Honey
add Havana Granola  2 or Organic Yogurt  2

OATMEAL  10
With choice of Local Honey, Toasted Almonds, Roasted Coconut,
Maple Syrup, 2% Milk or Soy Milk

PLATOS

SWEET PLANTAIN GRIDDLE CAKES  12
Mexican Crema, Blueberries, Maple Syrup

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

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

AVOCADO, BACON, & QUESO BLANCO OMELETTE  14
Mixed Green Salad with Lemon Vinaigrette
add Home Fries  1

HUEVOS & CHORIZO  16
Fried Plantains, Refried Black Beans, Flour Tortillas

BREAKFAST AMERICANO  16
2 Eggs any way, Home Fries, Bacon or Chorizo, Toasted Bolillo
or Flour Tortillas, Seasonal Fruit

A LA CARTE

TOASTED BOLILLO W/ BLACKBERRY BUTTER  2

REFRIED BLACK BEANS  3

HOME FRIES  4

2 FRESH FARM EGGS ANY WAY  4

BACON  4

CHORIZO  5

FRIED PLANTAINS W/ QUESO FRESCO  6