

HAVANA DINNER MENU

Entradas/Appetizers

MAZORCA DE MAIZ A LA PARRILLA 3
Grilled corn with Cotija cheese, Chilli powder and mayo

PAPAS RELLENAS 5
Stuffed potatoes with ground beef and grated cheese

TAMAL CUBANO 5
Stone ground corn with bits of pork wrapped in corn husk

FUFU CHICHARRONES 5
Mashed green plantains with crispy chunks of pork

CROQUETAS DE POLLO 6
Chicken croquettes

EMPANADAS HABANERAS 6
Two turnovers filled with pork or chicken fricasse

FUFU CON CAMARONES 6
Mashed green plantains with sauteed shrimp and garlic

TOSTONES RELLENOS 7
Stuffed tostones with shrimp fricasse

CHORIZO SALTEADO 7
Sauteed Spanish sausage served with plantain chips

GAMBAS AL AJILLO 8
Grilled shrimp with garlic

SANDWICH CUBANO 8
Classic Cuban pressed sandwich of roast pork, ham, Swiss cheese, pickles and mustard

CALAMARES AL AJILLO 8
Grilled baby squid with garlic

CEVICHE 10
Fresh Red Snapper ceviche served with plantain chips

PULPO A LA GALLEGA 11
Octopus with sweet Spanish paprika powder and olive oil

JAMON SERRANO Y QUESO MANCHEGO 11
Cured Serrano ham and aged Spanish cheese

PINCHOS 12
Skewers of beef, chicken and shrimp marinated in citrus juices

Sopas/Soups 4

SOPA DEL DIA
Soup of the Day

POTAJE DE FRIJOLES NEGROS
Black bean soup

Ensaladas / Salads

MIXTA 6
Tossed mixed green salad

HAVANA VILLAGE 8
A traditional Cuban salad of sliced tomatoes, avocados and red onions

AGUACATE 9
Avocado and watercress salad with vinaigrette dressing

Guarniciones/ Side Dishes 4

CONGRI 4
Black beans mixed with white rice

FUFU DE PLATANO 4
Mashed sweet plantain

MADUROS 4
Fried sweet plantains

YUQUITA FRITA CON SALSA DE CILANTRO 5
Fried cassava with cilantro sauce

TOSTONES CON MOJO 5
Fried green plantains with fresh mojo

YUCA CON MOJO 5
Chunks of boiled cassava with fresh mojo

Pollo /Chicken

ARROZ CON POLLO CRIOLLO 14
Yellow rice with shredded chicken, peas and peppers

POLLO A LA MAGGIE 16
Stuffed chicken breast with sweet plantain and cheese sauteed with onions, mushrooms and zucchini in a white wine sauce

POLLO AL ESTILO "ALJIBE" 16
Chicken breast marinated in a citrus sauce topped with watercress, avocado, tomatoes and scallions

Carnes/Meats

MASITAS DE PUERCO "EL COCHINITO" 15
Sauteed pork with onions and potatoes served with congri

ROPA VIEJA "LA BODEGUITA" 16
Shredded skirt steak braised in a garlic sauce of fresh tomatoes, sliced onions and green peppers nested in a tropical plantain basket

VACA FRITA 16

Pan-fried skirt steak flavored with fresh mojo, onions, parsley and lime

LECHON ASADO "LA FLORIDITA" 16

Roasted suckling pig served with cassava and fresh mojo

RABO ENCENDIDO 16

Tender chunks of oxtail braised in a red wine sauce with sweet Cuban plantain mash

SOLOMILLO DE COCHINITO 16

Pork Tenderloin marinated with fresh herbs

FILETILLO SALTEADO "EL CHINITO" 16

Slices of prime beef sauteed with garlic, onions and green peppers served with Cuban fried rice

CHULETAS DE PUERCO 16

Adobo flavored pork chops served with tamal

BISTEC CON FUFU 17

Sirloin steak served with mashed green plantains

CHURRASCO CON CHIMICHURRI 17

Grilled skirt steak with the tradicional Chimichurri sauce and fried cassava

SOLOMILLO DE VACA 20

Filet Mignon

MAR Y TIERRA 25

Filet Mignon and lobster tail

Pescado/Seafood

SALMON HABANERO 16

Filet of Salmon sauteed in white wine, onions, olives, capers, anchovies and tomato sauce

FILETE DE PARGO EN CAMISA DE PLATANO 17

Filet of Red Snapper with a crunchy green plantain crust in a sofrito sauce

PARGO CAMAGUEY 17

Sauteed filet of Red Snapper topped with cilantro sauce

PARGO COJIMAR 17

Boneless whole baby Red Snapper stuffed with assorted tropical vegetables

BACALAO EN SALSA ROJA 17

Filet of Codfish in red pepper sauce

ARROZ CON CAMARONES 17

Yellow rice with shrimp and peas, topped with roasted peppers

CAMARONES ENCHILADOS 18

Shrimp sauteed in a fragrant Creole sauce of tomatoes, garlic, onions, green peppers, thyme and white wine

PAELLA VALENCIANA 19

Saffron rice mixed with shrimp, scallops, clams, mussels, Spanish chorizo and chicken

PAELLA MARINERA 19

Saffron rice mixed with shrimp, scallops, squid, clams, mussels and lobster tail

CAZUELA MARINERA AL ESTILO "HEMINGWAY" 20

Seafood casserole of shrimp, scallops, squid, clams, mussels and lobster tail in a Cachucha pepper sauce

LANGOSTA ENCHILADA 20

Lobster in a peppery beer-based Creole sauce seasoned with thyme and all spices Santiago de Cuba's style

Executive Chef:
Gerardo Tlapa