

Havana Grill

Cuban Cuisine

APERITIVOS - APPETIZERS

Mezcla de Aperitivos Mixed plate of appetizers, 1 tamal, 1 papa rellena, 2 croquetas, 1 mini-cuban sandwich	16	Chorizo Frito Spicy spanish sausage sliced with sautéed onions	8
Lechon Asado al Despelote Slowly roasted pork leg marinated in a mojo of lemon, garlic lime, orange juice, spices, served over fried smashed yuca, (root vegetable), topped with melted cheese	10	Croquetas Four croquettes with a creamy filling of ground ham in a light butter, deep-fried	7
Ceviche* Shrimp ceviche made with avocado, cilantro, onion, tomatoes, in a lemon lime sauce and served with corn tortillas chips	9	Papas Rellenas Two mashed potatoes balls stuffed with picadillo seasoned ground beef, breaded and deep fried	6
Mini Sandwich Cubano A smaller version of our famous cuban sandwich on cuban bread with tender sliced pork, sliced ham, swiss cheese, dill pickles, mustard, press-grilled and served with mariquitas (fried thin green plantains) or french fries	8	Tamal de Maiz Cubano Corn and pork tamal, wrapped in corn husk with garlic mojo sauce, sautéed onions and pork skins	5
Masitas de Puerco Fritas Fried tender pieces of pork, topped with sautéed onions, served with mariquitas and mojo dipping sauce	8	Chicharrones Fried pork curly skins	5

TOSTONES

Thick pieces of green plantain, fried flattened, with your choice below topped with melted cheese

Picadillo Ground beef	9
Ropa Vieja Shredded Beef	9
Camarones Shrimp	10
Mezcla de Tostones Mix of all 3 items listed above	10

SODAS - SOUP

Cup 4 Bowl 6

Sopa de Frijoles Negros Our famous rich cuban black bean soup with garlic, onion, green peppers, spices, topped with raw onions	
Sopa de Pollo Cuban Chicken soup with pasta and potatoes	
Cup 6 Bowl 7	
Sopa de Frijoles Colorados A blend of spices, red beans soup with garlic, onion, green & red pepper, smoked ham, spanish sausage, butter squash and potatoes	
Tamal en cazuela Creamed corn with pork served in a cup or bowl on a corn husk	
Sopa de Garbanzos A blend of spices, chick-pea soup with garlic, onions, green & red peppers, smoked ham, spanish sausage, butter squash and potatoes	

ENSALADAS - SALADS

Ensalada Playera Mixed greens with avocados, cherry tomatoes, red onions, roasted peppers topped with garlic shrimp and served with a garlic citrus mojo dressing on the side	14
Ensalada Havana Mixed greens with sliced apples, oranges, cashew nuts, topped with grilled chicken breast, shaved manchego cheese, honey vinaigrette dressing on the side	12
Ensalada Cesar The traditional caesar salad with a cuban twist, features crisp romaine lettuce, shaved manchego cheese, fried yucca and creamy caesar dressing on the side	8
Salmon* 15 Shrimp 14 Chicken 12	
Ensalada de Aguacate Avocado with red onions	6

SANDWICHES

All sandwiches served with mariquitas (plantain chips) or french fries. Substitutions allowed extra charge applied

Sandwich Cubano The traditional cuban sandwich with tender roasted sliced pork, sliced ham, swiss cheese, dill pickles, mustard on pressed cuban bread	12	Pan con Pollo a la Plancha Boneless chicken breast marinated in tropical citrus juices sautéed on a flat griddle and topped with caramelized onions on pressed cuban bread	12
Pan con Bistec* Marinated thinly sliced top sirloin steak, sautéed on the flat griddle and topped with caramelized onions and potato	12	Pan con Lechon Shredded roasted pork leg with grilled onions on pressed cuban bread	12

CARNES - MEATS

All entrees served with white rice, black or red beans or moros or garbanzos

Churrasco con Salsa Chimichurri Delicious Flap meat steak grill with chimichurri sauce	18	Palomilla Empanizada - "Milanesa" Marinated thinly sliced top sirloin steak breaded, deep fried and topped with grilled onions	16
Bistec de Palomilla* Marinated thinly sliced top sirloin steak, sautéed on the flat griddle and topped with caramelized onions	16	Havana Bistec Salteado Top sirloin strips stir-fried with bell peppers onions, tomatoes and potatoes	16
Ropa Vieja - "Old clothes" A Traditional cuban meal of thinly shredded beef simmered with tomatoes, bell peppers, onions in a tomato wine sauce	16	Picadillo A traditional dish similar to hash. It is made with ground beef, tomatoes, onions, bell pepper, garlic, potatoes, raisins and blend of our spices in a tomato wine sauce	14

Vaca Frita - "Fried cow" 16

Flank steak shredded beef marinated with lemon juice, garlic, black pepper, and cooked on the grill with chop onions

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses specially in certain medical conditions. For parties of 6 or more an 18% gratuity will be added to the bill.

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PUERCO - PORK

All entrees served with white rice, black or red beans or moros or garbanzos

Lechon Asado al Despelote Slowly roasted leg of pork marinated in a mojo of lemon, garlic, lime, orange juice and spices, served over fried smashed yuca (root vegetable) topped with melted mozzarella cheese	16	Masas de Puerco Fritas Marinated lean, tender chunks of pork, cooked slowly and then deep-fried topped with sautéed onions	14
Lechon Asado Slowly oven-roasted leg of pork marinated in a mojo of lemon garlic, lime, orange juice and spices with sautéed onions	14	Chuleta de Puerco Pork chops marinated in olive oil, with sautéed onions, lemon juice and garlic cooked on the griddle	14

DOLLO - CHICKEN

All entrees served with white rice, black or red beans or moros or garbanzos

Fricase de Pollo con Papas a la Havanera Chicken thigh bone-in simmered with tomatoes, potatoes, olives, spices in tomato sauce with white wine	15	Pollo a la Plancha Boneless chicken breast pounded and marinated with garlic tropical citrus juices, flat griddle with sautéed onions	14
Arroz con Pollo Classical cuban chicken with valencia yellow rice garnished with peas, roasted peppers and fried sweet plantains	15	Ropa Vieja de Pollo - "Chicken old clothes" Shredded chicken thigh boneless simmered with tomatoes, bell peppers, onions in a tomato sauce with white wine	14

Vaca Frita de Pollo - "Fried cow of chicken" 14

Originally this plate is made with beef but we have converted this dish to a chicken dish. Shredded chicken thigh boneless marinated with lemon, garlic, black pepper and cooked on the grill with chop onions

MARISCOS - SEAFOOD

All entrees served with white rice, black or red beans or moros or garbanzos

Camarones al Ajillo Prawns sautéed in our homemade cuban garlic sauce with olive oil and white wine	18	Filete de Salmon* Atlantic filet of salmon marinated with garlic in tropical citrus juices with a dash of cuban spices then grilled with olive oil topped with sautéed bell peppers and onions	16
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Enchilado de Camarones - 18

Prawns sautéed in our homemade cuban tomato wine sauce, bell peppers, onions, garlic and blend of cuban spices

VEGETARIANOS - VEGETARIAN

Arroz Blanco, Frijoles Negros, Platanos Fritos 11

White rice, black beans and fried sweet plantains. The fried sweet plantains allowed substituted for fried yuca or tostones

ACOMPAÑANTES - SIDES

Frijoles Colorados Red beans	6	Platanos Maduros Fried sweet ripe caramelized plantains	5
Tostones Twice-fried green plantain patties served with garlic dipping sauce	6	Mariquitas Sliced long, thin green plantains, deep-fried, served with garlic dipping sauce	5
Yuca al Mojo con Chicharron Cassava (root vegetable) served with garlic dipping sauce, pork skins	6	Boniatos Fritos Fried sweet potatoes	5
Yuca Cassava (root vegetable) served with garlic dipping sauce, fried or steamed	5	Frijoles Negros Black beans	4
Moros y Cristianos Black beans and rice cooked with bacon and spices	5	Arroz Blanco Steamed white rice	3
		Papas Fritas French fries	3

DOSTRES - DESSERTS

Orgasmo Havanero A tower of chocolate three milk, cheesecake, flan	8	Riquimbín A tower of three milk cake and flan topped with caramelized shredded coconut	7
Tres Leches Your choice of vanilla cake or chocolate cake soaked in three milk	7	Helados - Sundae Vanilla- strawberry - chocolate	6
El Balsero Salted Caramel Ice Cream	7	Flan Cubano Caramel custard	6

SISTER RESTAURANT

