



NYC RESTAURANT WEEK

July 19 - August 15, 2021*

\$39 All Day Menu (excludes beverage, tax & gratuity)

**Not available on Saturdays. Dine-in only.*

APPETIZERS

EMPANADAS

Choice of (2):

3 Cheese (V), Beef Picadillo, Chicken Sofrito,
Shrimp Sofrito, Ropa Vieja

HAVANA STREET CORN

Corn-on-the-cob with Latin cheeses & Cuban spices.

CARIBBEAN CHICKEN WINGS

Four jerk spiced chicken wings, served with blue cheese.

HAVANA HOUSE SALAD

Mixed greens, tomatoes, red onion & Cuban croutons,
tossed in balsamic vinaigrette.

ENTREES

**Choice of 2 Sides: white or yellow rice, black beans or side salad.
(+2 each for maduros, tostones, sweet potato fries or potato wedges)**

ROPA VIEJA

The classic Cuban dish! Braised shredded beef
with peppers & onions.

GUAVA GLAZED RIBS

A half-rack of our sweet & tangy guava glazed
St. Louis style ribs.

POLLO Y CAMARONES AL AJILLO

Chicken breasts & shrimp sautéed in garlic, parsley,
olive oil & white wine.

MANGO GLAZED SALMON

Grilled Atlantic salmon finished with mango glaze & salsita.

VEGETARIAN STUFFED PEPPERS (V)

Bell peppers stuffed with rice, chickpeas & vegetables,
topped with melted Manchego cheese.

DESSERT

FLAN

Classic rich vanilla bean custard with caramel topping.

CHURROS

Latin donut sticks served with dulce de leche &
chocolate dipping sauces.

TRES LECHES

Three types of milk infused in a creamy Cuban cake.