



LONG ISLAND RESTAURANT WEEK

January 23 - 30, 2022*

\$20 LUNCH (excludes beverage, tax & gratuity).
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

PERNIL

Slow-roasted pork topped with pickled onions & lime.
Choice of (2): white rice, yellow rice, black beans or side salad.

CLASSIC CUBAN SANDWICH

Smoked ham, slow-roasted pork, Swiss cheese, pickles &
mustard, pressed on Cuban bread.
*Choice of (1): rice & black beans, side salad,
sweet potato fries or potato wedges.*

ENSALADA DE POLLO ASADO

Grilled chicken breast over mixed greens, avocado,
tomatoes, red onion, black beans & corn,
citrus coconut vinaigrette.

VEGETARIAN STUFFED PEPPERS (V)

Bell peppers stuffed with rice, chickpeas & vegetables,
topped with melted Manchego cheese.
Choice of (2): white rice, yellow rice, black beans or side salad.



LONG ISLAND RESTAURANT WEEK

January 23 - 30, 2022*

\$35 DINNER (excludes beverage, tax & gratuity)

**Not available Saturday after 7pm. 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.