

APERITIVOS ◻ APPETIZERS ◻ TAPAS

Handmade Empanada 3

Beef Picadillo - Chicken Sofrito - Shrimp Sofrito
Broccoli and Cheese V - Spinach and Goat Cheese V
Cubano (Ham, pork, Swiss cheese and pickles)

Empanada Sampler 8

Your choice of three handmade empanadas

Tostones Rellenos - Stuffed Plantain Baskets 10

Four plantain baskets stuffed with chicken sofrito, ropa vieja, beef picadillo or shrimp sofrito served with tomato-mayo

Bocadillos de Yuca - Yuca Bites V 5

Our signature yuca bites served with fresh chimichurri

Mazorca Estilo Habana V 3

Havana Corn-on-the-Cob

Zesty corn-on-the-cob dusted with cheese and Cuban spices

Mariquitas con Salsa de Aguacate V 9

Plantain Chips with Avocado Salsa

Freshly made plantain chips served with traditional avocado salsa

NEW! Ensalada de Pulpo - Octopus Salad 12

Tender pieces of fresh octopus marinated in sour orange, cilantro, red onions, red peppers and olive oil served over malanga chips

Chicharrones de Pollo - Fried Pieces of Chicken 8

Crispy, marinated, lightly fried pieces of chicken — Latin style!

◻ WEST END FAVORITES ◻

West End Nachos 7

Tortilla chips topped with black beans, jack cheese, jalapeños, chopped tomato, cilantro and onions

Guacamole and Chips 8

Made with fresh ripe avocados

Calamares Fritos - Fresh Fried Calamari 9

Tender calamari, lightly fried and served with sweet tomato salsa

Ceviche de Camarones - Shrimp Ceviche 12

Large shrimp marinated in citrus juice tossed with avocado and sliced red onions

Aguacate Relleno de Langosta 15

Lobster Stuffed Avocado

Avocado sliced in half and stuffed with lobster and shrimp salad served with crispy tostones

Camarones con Coco - Coconut Shrimp 12

Coconut-dusted large shrimp, served on a bed of pineapple fufu

Handmade Cuban Tamales 6

Two classic Cuban style corn tamales filled with your choice of:

Chicken - Pork - Vegetables V

Croquetas - Minced Ham or Cod Croquettes 7

Serrano ham or cod mixed with potato and hand rolled in cracker meal served with avocado salsa topped with fresh mango salsita

Selección de Aperitivos Clásicos 14

Cuban Appetizer Sampler

A Selection of Our Most Popular Appetizers and Sides

Chorizo, tostones, maduros, choice of one empanada,

Havana zesty corn and chicharrones de pollo

Jumbo Chicken Wings 8

With blue cheese and celery

Available in mild, hot, or diablo

Chicken Fingers 8

With honey mustard dip

ENSALADAS ◻ SALADS

Ensalada de Casa - Havana House Salad V 5

Simple salad of mixed greens, tomato and thinly sliced onions

Ensalada de Aguacate - Avocado Salad V 6

Ripe avocado on a bed of mixed greens, garnished with tomato, olives and thinly sliced onions

Ensalada de Espinaca V 11

Spinach Market Salad

A generous portion of green beans, cucumber, tomato, corn, sweet plantains, pickled red onions, goat cheese and spinach in lemon vinaigrette

Ensalada Vegetariana Cobbana V 11

Vegetarian Cobbana Salad

Crisp mixed greens with avocado, chick peas, mango-pineapple slaw, black bean-corn salad, tomato, Manchego cheese, onions and Spanish olives

Ensalada de Pollo con Limon y Caña 14

Sugarcane Lime Chicken Salad

Oven-roasted citrus and sugarcane marinated chicken breast atop mixed greens, avocado, red onions, black bean-corn salad and tomato, tossed in our house citrus coconut vinaigrette

Ensalada de Camarones 14

Caribbean Shrimp Salad

Tender grilled shrimp on a mix of mesclun and romaine with mango-pineapple slaw, tomato and black bean-corn salad

Ensalada de Salmón al Mango 15

Mango Salmon Salad

Our signature grilled mango-glazed salmon with mixed greens, green beans, hard boiled egg, tomato, Spanish olives and red onions tossed in a red wine-garlic vinaigrette

Ensalada de Churrasco - Skirt Steak Salad 15

Grilled Churrasco steak, mixed greens, avocado, tomato and Manchego cheese

SOPAS ◻ SOUPS

Sopa de Frijoles Negros V 5

Cuban Black Bean Soup

Asopao de Pollo - Cuban Chicken Soup 6

A classic Cuban chicken soup with white rice and garden vegetables

NEW! Ajiaco - Cuban Creole Stew 14

Cuba's heartiest dish. This stew is a great winter meal with Caribbean vegetables and three kinds of meat: pork, beef, and chicken. Served with white rice and sliced ripe avocado

V = Vegetarian

PLATOS PRINCIPALES ▫ MAIN DISHES

PAELLA

Paella originated in the fields of Valencia in Eastern Spain and was adopted by Cuba in the early years of the Spanish conquest. Our paella starts with saffron rice and a blend of tomatoes, peppers, onions, peas and garlic in a traditional cast-iron kettle.

PAELLA VALENCIANA ▫ CLASSIC PAELLA 19
Chicken, chorizo, fish, clams, mussels and shrimp

PAELLA DE MARISCOS ▫ SEAFOOD PAELLA 22
An overflowing kettle of fish, clams, mussels, shrimp, scallops and calamari

PAELLA DE VEGETALES ▫ VEGETABLE PAELLA 14
Eggplant, red pepper, green pepper, zucchini, yellow squash and onions – A great dish for vegetarians!

MARISCO ▫ SEAFOOD

Pargo Rojo Asado - Pan Roasted Red Snapper 19

Fresh red snapper filet roasted with olive oil, lime, capers and sour orange served with a side of mixed grilled vegetables

Salmón Glaseado en Mango 15

✦ *Mango-Glazed Salmon*

Fresh salmon grilled to perfection topped with our signature mango glaze

Camarones en Salsa Criolla 16

✦ *Shrimp in Creole Sauce*

Jumbo Tiger shrimp sautéed in plum tomato, olive oil, Spanish onions, white wine, garlic with a hint of saffron. *Spicy upon request*

Arroz con Camarones - Shrimp with Rice 15

Large shrimp and savory saffron rice

Pescado del Día - Fish of the day Priced Daily

Chef's selection

CARNE DE CERDO ▫ PORK

NEW! Lechón al Vino ✦ *Braised Pork Shank* 22

A large pork shank beautifully braised in red wine, with Cuban herbs and spices. Served with mashed yuca and moro rice

Costillas Estilo Habana en Salsa de Guayaba

✦ *Guava-Glazed Havana Style Ribs*

Half Rack 16 Full Rack 24

Baby-back pork ribs marinated in our house adobo, slow-roasted in a guava-BBQ sauce

Pernil Asado ✦ *Roast Pork* 12

Succulent slow-roasted pork that melts in your mouth, our chef's mother's recipe

Chuletas con Piña y Guayaba 17

✦ *Pineapple Pork Chops*

Two grilled center-cut pork chops glazed with rum and guava sauce topped with pineapple

✦ **SERVED WITH YELLOW OR WHITE RICE & BLACK OR RED BEANS**

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CLASSIC MAIN DISH COMBOS

Pollo Asado y Costillas de Habana 19

✦ *Herb-Roasted Chicken & Havana Ribs*

Herb-rubbed quarter-chicken combined with our famous guava-glazed ribs

Salmón con Camarones 24

✦ *Glazed Salmon & Shrimp*

Salmon filet and large shrimp sautéed in a rum-lime garlic mojo on a bed of grilled vegetables and served with tostones

Parrillada Mixta ✦ *Mixed Grilled Meats* 27

A hot sizzling combination of chorizo - Latin sausage, chuleta - pork chop, Churrasco - Skirt steak and pollo - chicken breast served with steamed yuca

Pollo y Camarones ✦ *Shrimp & Chicken* 19

Sautéed chicken breast and shrimp in our traditional garlic sauce.

Fully served with your choice of rice and beans or our famous moro

CARNE ▫ BEEF

Ropa Vieja ✦ *Shredded Steak* 14

Marinated shredded steak, peppers and onions - The most classic of Cuban dishes, made from an old family recipe

Carne Guisada ✦ *Beef Stew* 11

A hearty combination of beef, potatoes and carrots that are simmered until tender

Picadillo ✦ *Cuban Ground Beef* 9

A savory Cuban style mixture of prime ground beef, Spanish olives, onions and sweet raisins

Churrasco ✦ *Skirt Steak* 24

Tender, flavorful Latin skirt steak grilled to perfection and topped with caramelized onions, served with an avocado salad and yuca con mojo

Rabo Encendido ✦ *Oxtail Stew* 16

Delightful, delicious oxtail stew braised

in red wine, chorizo, Cuban herbs and spices

NEW! Vaca Frita ✦ *Stir-fried Flank Steak* 17

Absolutely wonderful! Simmered beef marinated overnight in lime, lemon and garlic, then sautéed with onions until slightly crispy. Served with cilantro-flavored rice *al caballo* (with a fried egg)

POLLO ▫ CHICKEN

Arroz con Pollo - Chicken and Rice 9

A classic Cuban dish of boneless, skinless chicken in savory saffron rice

Pollo Asado ✦ *Roasted Half-Chicken* 12

An herb-roasted, plump half-chicken glazed with our signature mango-habanero sauce

Pollo al Ajillo ✦ *Chicken in Garlic Sauce* 12

Chicken breast sautéed in garlic, olive oil and finished in white wine

Pollo con Piña y Moro - Pineapple Chicken 15

Citrus-marinated chicken breast sautéed in fresh pineapple purée, garlic and olive oil, served with grilled sliced pineapples and moro



VEGETARIANO ☐ VEGETARIAN

- Variedad de Vegetales a la Parilla **v** 14
Vegetarian Sampler
Grilled vegetables, white rice, black beans, choice of sweet or green plantains with a side of mango-pineapple slaw
- NEW!** Pimiento Relleno - *Vegetarian Stuffed Pepper* **v** 14
One red bell pepper filled with white rice, seasonal vegetables and Manchego cheese. Served over sautéed spinach with tostones
- NEW!** Vegetales en Salsa de Coco **v** 14
Vegetarian Coco Vegetables with Coconut Rice
Steamed malanga, calabaza, peas, potato, broccoli, yuca, spinach, carrots sautéed in a savory ginger coconut milk sauce. Served with delicious coconut white rice

HOT-PRESSED CUBAN SANDWICHES



PRESSED IN CUBAN BREAD SERVED WITH CHOICE OF:
SWEET POTATO FRIES, POTATO WEDGES,
PLANTAIN CHIPS OR HOUSE SALAD

- Sandwich Cubano Clásico 9
Classic Cuban Sandwich
Smoked ham, roast pork, Swiss cheese, pickles and mustard
- Sandwich de Pollo Extraordinario 11
Extraordinary Grilled Chicken Cuban Sandwich
Grilled chicken breast with roasted red peppers, Swiss cheese, lettuce and tomato, dressed with our savory mayo
- Sandwich de Pavo 9
Smoked Turkey Cuban Sandwich
Smoked turkey, Swiss cheese, avocado and chimichurri sauce
- Sandwich de Pernil Asado 9
Roast Pork Cuban Sandwich
Roast pork with garlic mayo
- Sandwich de Palomilla - *Steak Sandwich* 14
Thinly sliced steak with caramelized onions and chimichurri sauce
- NEW!** Cubanos de Tampa - *Tampa Cuban Sandwich* 10
Three mini Cuban sandwiches, Tampa-style, with salami and savory mayo. Served with malanga chips
- NEW!** Sandwich de Bacalao - *Cod Filet Sandwich* 11
We have brought back our delicious, beer-battered cod filet sandwich. Includes roasted peppers, cebollitas (marinated red onions) and savory mayo. Served with choice of potato
- Sandwich de Vegetales a la Parilla **v** 10
Grilled Vegetable Cuban Sandwich
Grilled mixed vegetables with mustard **With Cheese** 11

PLATOS SIMPLES ☐ SIDE DISHES

- Maduros **v** 5
Fried sweet plantains
- Tostones **v** 5
Fried green plantains with fresh chimichurri sauce
- Boniatos Fritos 5
Sweet potato fries
- Potato Wedges 5
Seasoned potatoes
- Vegetales a la Parilla **v** 6
Fresh grilled vegetables
- Broccoli al Ajillo **v** 5
Steamed broccoli served in our rich garlic sauce
- Espinaca al Ajillo **v** 5
Fresh sautéed spinach served in our rich garlic sauce
- ^Rice & Beans **v** 4
Choice of white or yellow rice and black or red beans*
- ^Moro 4
A blend of black beans, white rice, wine, garlic and herbs
- ^Arroz Verde 5
White rice seasoned with cilantro, garlic and spinach

^ = A La Caballo *Add a Fried Egg on Top of Rice* add 2

HAMBURGUESAS ☐ HAMBURGERS

JUICY GRILLED BURGERS

SERVED WITH LETTUCE, TOMATO & ONION AND CHOICE OF:
SWEET POTATO FRIES, POTATO WEDGES,
PLANTAIN CHIPS, OR HOUSE SALAD

- West End Burger 10
Topped with guacamole and cheddar
- Bacon Cheeseburger 10
Choice of cheddar, Swiss, mozzarella, blue or American cheese
- Big Lion Burger 14
*Two 8 oz. burgers topped with our zesty West End "Special" sauce
- Hamburguesa - *All-Beef Hamburger* 8
- Hamburguesa con Queso 9
All-Beef Cheeseburger
Choice of cheddar, Swiss, mozzarella, blue or American cheese
- Hamburguesa con Chorizo 12
Cuban Beef and Chorizo Burger
A wonderful mixture of ground prime beef and chorizo
- Sliders 3 for 7 6 for 14 12 for 25
add \$1 for Cheese add \$2 for Cheese add \$4 for Cheese
- Bite-size Beef Burgers

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*OUR RED BEANS ARE PREPARED WITH PORK
18% GRATUITY ADDED TO PARTIES OF 6 OR MORE

SERVED WITH YELLOW OR WHITE RICE & BLACK OR RED BEANS