



4115 Oechsli Ave. Louisville, KY 40207

Tel: (502) 897-1959

Aperitivos (Appetizers)

Papas Rellenas - Mashed potato balls stuffed with seasoned chicken, breaded and fried golden brown. Our cook dances while they fry. Served with roasted red pepper crema. \$5.99

Entremes - Sliced Serrano ham, Manchego cheese, Murcia drunken goat cheese, Spanish chorizo, roasted red peppers and olives. Served in authentic style tapas introduced in Cuba by the Spaniards. \$7.99

Empanadas de Picadillo - Lightly fried flaky pastries stuffed with Cuban-style ground beef. Served with pimenton crema. \$5.25

Empanadas Vegetarianas - Same as above but stuffed with spinach, bell peppers, onions, corn and a blend of Parmesan and Monterey jack cheese. \$5.25

Camarones al Ajillo - Shrimp sautéed with garlic and limejuice. Served in a hot Spanish cazuela with hot olive oil inside (Please be very careful don't touch the cazuela with bare hands it will burn). Served with aioli and salsa fresca. \$6.99

Cuban Tamales - Cuban Style corn tamales made with seasoned pork, spices (not spicy) and served with mojo criollo sauce. \$5.99

Tostones con Pollo - Green fried plantains topped with Monterey jack cheese, grilled chicken and salsa fresca. Marco's & Ingrid's Favorite. \$7.50

Tostones con Carne - Same as above but with Cuban Style ground beef (Picadillo a la Habanera). \$7.50

Mariquitas - Plantain chips served with mojo on the side. \$3.25

Cuban Sampler - One Papa rellena, one Chicken Empanada and one Tamale. \$8.99

Ensaladas (Salads)

Ensalada de Casa - Spring mix, tomatoes, cucumbers, avocados and queso blanco. Served with our own orange, cachucha pepper vinaigrette. \$3.99

Rumba Cesar - Romaine lettuce, shaved manchego cheese and garlic yucca croutons. Served with our own Caesar dressing. \$4.25

Ensalada Tropical - Mixed greens, mango, orange, papaya (when in season), and avocados with our own orange and cachucha pepper vinaigrette. \$5.50

Ensalada Española - Mixed greens, Spanish olives, roasted pimentón and manchego cheese. Served with house orange cachucha pepper vinaigrette. \$5.50

Add our grilled mojo chicken to any salad for only \$2.99

Sopas (Soups)

Mima's Frijoles Negros - The Chefs mom's recipe. Expertly prepared black beans stew. 100% vegetarian. Topped with diced raw Spanish onions. \$2.50 cup \$3.50 bowl

Sopa Del Dia - Soup of the day. \$2.99 cup \$3.99 bowl

Bocaditos (Sandwiches)

Cubano - Roasted pork, ham, Swiss cheese, pickles and mustard. Hot pressed on Cuban bread served with sweet potato fries. \$7.99

Churrasco Chicken - Grilled boneless chicken breast marinated with red Chimichurri sauce. Served on a soft bun topped with Swiss cheese, crispy bacon, lettuce, onions, tomatoes and our house made honey mustard. Served with french fries. \$7.25

Sandwich de Pescado - Grilled Grouper fillet. On a soft bun with lettuce, onions and our aioli sauce. Served with french fries. \$8.99

Vegetariano Press – Tomatoes, lettuce, onions, roasted pimenton, Swiss cheese and our aioli sauce hot pressed on Cuban bread. Served with sweet potato fries. \$ 6.50

Pan Con Lechon – Cuban style pulled pork, onions, lettuce on a soft bun with mojo criollo on the side. Served with french fries. \$6.75

Havana Rumba – Roasted pork, Spanish chorizo, Serrano ham, provolone cheese, hickory smoked ham, mustard, lettuce, onions, roasted pimenton and aioli. Served on a hot press Cuban bread and sweet potato fries. \$8.99

Pollo (Chicken)

Pollo al Mojo – A boneless chicken breast marinated with citrus juices sautéed, topped with grilled onions and mojo criollo sauce. Served with congris and sweet plantains. \$10.99

Pollo Asado – A chicken half marinated with sour orange, garlic and spices, roasted to perfection. Served with sweet plantains, rice and black beans. \$12.25

Pollo Empanizado – A marinated boneless chicken breast breaded and lightly fried. Served with sweet plantains and arroz Amarillo (saffron and vegetable rice). \$9.99

Chicken Ropa Vieja – Shredded seasoned chicken slowly cooked in a creole tomato and wine sauce. Served with rice, black beans and tostones. \$9.25

Pollo a la Milanesa – A boneless chicken breast breaded lightly fried topped with Serrano ham and melted provolone cheese. Served with arroz Amarillo (saffron and vegetable rice) and sweet plantains. \$12.99

Puerco (Pork)

Lechon Asado – The famous Cuban pork. Marinated in citrus juices, garlic and Cuban spices. Slow roasted for hours. Served pulled with congris and yucca con mojo. \$10.99

Masas de Puerco – Morsels of marinated fresh pork, fried until crisp on the outside and tender in the inside. Served with congris (black beans and rice cooked together) and sweet plantains. \$11.25

Chuleta de Cerdo – Grilled marinated pork chop. Served with rice black beans, yucca con mojo and a side of green chimichurri sauce. \$11.99

Carnes (Meat)

Palomilla Steak – Marinated thinly sliced Top Sirloin grilled topped with onions. Served with rice, black beans and sweet plantains. \$12.99

Picadillo a la Habanera – Cuban style ground beef with Spanish olives, raisins, roasted peppers cooked in a Creole tomato and wine sauce. Served with congris and tostones. \$8.99

Steak Chimichurri – Skirt steak marinated in green chimichurri sauce. Served with sweet plantains, rice & black beans, red and green chimichurri sauce on the side for dipping. \$14.99

Ropa Vieja – Originally introduced in Cuba by the Spanish sailors the name means “old clothes” because the choice beef is shredded. Skirt steak shredded cooked with bell peppers, onions and olives in a Creole tomato and wine sauce. Served with rice, black beans and sweet plantains. \$9.99

Parrilla Habanera – Palomilla steak, Pollo Asado, Cuban chorizo served with black beans, rice, tostones and sweet plantains. For two people. \$29.99

Mariscos (Seafood)

Camarones al Ajillo – Shrimp sautéed in olive oil with garlic and lime juice. Served with arroz Amarillo (saffron and vegetable rice) and sweet plantains. \$12.99

Pescado Empanizado – Mahi-Mahi lightly breaded and fried. Served with arroz amarillo and sweet plantains. \$12.99

Cherna a la Parrilla – Grilled Grouper with a cilantro, parsley, garlic and olive oil rub. Served with rice, black beans and sweet plantains. \$13.99

Enchilado de Camarones – Plump shrimp cooked in a Creole tomato and wine sauce. Served with rice, black beans and sweet plantains. \$12.99

Vegetarianos (Vegetarian)

Pinchos Vegetarianos – Vegetable skewers, grilled and brushed with mojo criollo sauce. Served with black beans, rice and sweet plantains. \$9.99

Cubano Vegetariano – Congris, yucca con mojo, sweet plantains and spinach empanada. \$9.99

Side Orders

- Papas Fritas** – French Fries. \$2.75
Boniato Frito – Sweet potato fries. \$3.25
Yuca Frita – Yucca fries. \$3.25
Yuca con Mojo – Boiled yucca topped with our mojo sauce (garlic, onion, lime juice and olive oil.) \$3.50
Tostones – Smashed fried green plantains. \$3.25
Maduros – Sweet plantains. \$2.99
Congris – Seasoned black beans and rice cooked together. \$2.50
Arroz blanco – Steam white rice. \$1.99
Arroz Amarillo – Saffron and vegetable yellow rice. \$2.50

Bebidas (Drinks)

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| Soft Drinks – \$1.55 | Tropical Juices - \$1.99 | Batidos (Tropical milkshakes) |
| Coke | Guava | \$2.99 |
| Diet Coke | Mango | Bananas |
| Sprite | Pineapple | Strawberry |
| Mr. Pip | Orange | Chocolate |
| Orange Soda | | Coconut |
| Pink Lemonade | No free refill | Vanilla |
| Free Refill | | No free refill |

Malta – Sweet Spanish malt beverage, similar to a carbonated molasses soft drink. \$1.99 (Bottle)

Café

- Café Cubano** – Cuban espresso with sugar onside. Strong enough to keep you dancing all night. Also Decaff available. \$1.50
Cortadito – Cuban espresso with a shot of steamed milk and sugar, for those not brave enough for the Cuban coffee straight up. \$1.50
Café con Leche - Cuban Coffee with steam milk and sugar. Great for after dinner. \$2.50
Americano – Regular or decaff. Available for those that we haven't converted to Cuban coffee yet. Ha, Ha, Ha ☺ \$1.50 (Free refills)

Postres (Desserts)

Havana Bananas – Our signature dessert. Dark Cuban rum flambé bananas served over vanilla bean ice cream. \$5.99

Arroz con Leche – Cuban Style Creamy rice pudding flavored with vanilla beans and cinnamon sticks. \$3.50

Cuban bread pudding – A delicious raisin bread pudding. Served with vanilla ice cream. \$4.25

Tia's Flan – Aunt's Moni recipe for creamy vanilla custard, the best in the family. \$4.25

Helado de Coco – Coconut ice cream, the flavor of the tropics. \$4.25

Lunch Menu

Mon-Fri Only 11am – 3pm

Half and Half

½ of any of our hot pressed Cuban, vegetarian, Havana rumba or Havana club sandwiches.

With a cup of soup or with small house salad \$6.99

Empanadas – Two lightly fried stuffed flaky pastries with your choice of Cuban style ground beef or spinach, vegetables and cheese.

With cup of soup or with small house salad \$6.50

Papas Rellenas – Two mashed potato balls stuffed with seasoned chicken.

With cup of soup or with small house salad \$6.50

Cuban Sloppy Joe – Recipe from the original sloppy Joe's bar in Havana. Our picadillo (seasoned ground beef) with lettuce and onions on a soft bun, Served with french fries.

\$6.50

Also available in shredded beef or chicken.

Havana Club Sandwich – Grilled chicken, ham, bacon, Swiss cheese, lettuce, tomatoes and honey mustard on Cuban bread. Served with French fries. \$6.99

Pollo al Mojo - A boneless chicken breast marinated with citrus juices sautéed, topped with grilled onions and mojo criollo sauce. Served with congris and sweet plantains. \$6.99

Chicken Ropa Vieja – Shredded seasoned chicken slowly cooked in a Creole tomato and wine sauce. Served with rice, black beans and tostones. \$6.75

Pollo Empanizado – A marinated boneless chicken breast breaded and lightly fried. Served with sweet plantains, rice and black beans. \$6.99

Lechon Asado – The famous Cuban pork. Marinated in citrus juices, garlic and Cuban spices. Slow roasted and finished on the grill. Served with congris and yucca con mojo. \$6.99

Chuleta de Cerdo – Grilled marinated pork chop. Served with rice black beans, yucca con mojo and a side of green chimichurri sauce. \$7.99

Masas de Puerco – Morsels of marinated fresh pork, fried until crisp on the outside and tender in the inside. Served with congris (black beans and rice cooked together) and sweet plantains. \$6.99

Picadillo a la Habanera – Cuban style ground beef with Spanish olives, raisins, roasted peppers cooked in a Creole tomato and wine sauce. Served with congris and tostones. \$6.99

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olives in a Creole tomato and wine sauce. Served with rice, black beans and sweet plantains.
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Palomilla Steak – Marinated thinly sliced Top Sirloin grilled topped with onions. Served with rice, black beans and sweet plantains. \$9.99

Cherna a la Parrilla – Grilled grouper with cilantro, parsley, garlic and olive oil rub. Served with rice, black beans and sweet plantains. \$9.99

“Also for Lunch you may order any of our sandwiches (\$1 OFF)”