

Lunch Menu

Monday-Saturday Only 11am – 3pm
All Sandwiches are \$1.00 OFF for Lunch

Half and Half

1/2 of any of our hot pressed sandwiches (Cuban, Vegetarian, Havana Rumba, or Havana Club). With a cup of soup, or small house salad. \$8.50

Empanadas

Two lightly fried, stuffed flaky pastries with your choice of Cuban style chicken; or vegetables and cheese. With a cup of soup, or small house salad. \$7.50

Papas Rellenas

Two mashed potato balls, stuffed with seasoned Cuban style ground beef. With cup of soup, or small house salad. \$7.75

Cuban Sloppy Joe

Revival of an old favorite from our original menu! Cuban style seasoned ground beef with olives and raisins over a soft bun topped with lettuce, tomatoes, and onions.
Served with French fries. \$7.75
Add cheese, Swiss or Provolone, for only \$1.00

Havana Club Sandwich

Grilled chicken, ham, bacon, Swiss cheese, lettuce, tomatoes, and honey mustard on Cuban bread. Served with French fries. \$8.50

Pollo al Mojo

A boneless chicken breast, marinated with citrus juices, grilled and topped with grilled onions and mojo criollo sauce. Served with congri and sweet plantains. \$8.50

Fricase de Pollo

This Cuban favorite is made with boneless chicken and potatoes, slow cooked in a wine, tomato creole sauce. Served with rice, black beans, and sweet plantains. \$8.50

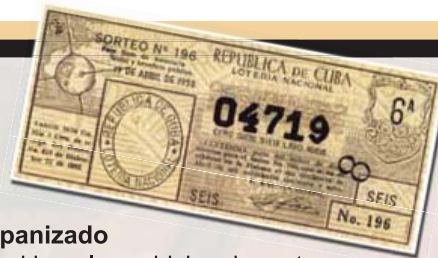


To preserve the freshness and quality of our food we may limit the availability of certain items.



COHIBA

Havana, Cuba



Pollo Empanizado

A marinated boneless chicken breast, breaded and lightly fried over Sofrito sauce. Served with rice, black beans, and sweet plantains. \$8.50

Lechon Asado

The famous Cuban pork marinated in citrus juices, garlic, and Cuban spices. Slow roasted for hours. Served with congri and yuca with mojo criollo sauce. \$8.99

Masas de Puerco

Morsels of marinated fresh pork, fried until crisp on the outside and tender on the inside, topped with grilled onions. Served with congri and sweet plantains. \$8.99

Vaca Frita

Our famous shredded beef, grilled until crispy with bell peppers, onions, garlic, and lime juice. Served with rice, black beans, and sweet plantains. \$8.99

Ropa Vieja

Originally introduced in Cuba by the Spanish sailors, the name means “old clothes” because the choice beef is shredded. Shredded beef, cooked with bell peppers, onions, and olives in a wine and tomato Creole sauce. Served with rice, black beans, and sweet plantains. \$8.99

Palomilla Steak

Grilled, thinly sliced 8 oz., Top Sirloin topped with onions. Served with rice, black beans, and sweet plantains. \$10.99

Pescado a la Parrilla

Grilled Swai Fillet with cilantro, parsley, and garlic rub. Served with rice, black beans, aioli, and sweet plantains. \$10.99

HAVANA
Cuban Cuisine *Rumba*

menu concept & design by:

a rogen venture
designServices
... as savvy as you like it

In loving memory of

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