


Sopas (Soups)

 **Mima's Frijoles Negros**
Expertly prepared black bean stew.
Topped with diced Spanish onions.
100% vegetarian. \$3.50 cup \$4.50 bowl

Sopa Del Dia
Soup of the day. \$4.00 cup \$5.00 bowl


Bocaditos (Sandwiches)

Cubano
Roasted pork, ham, Swiss cheese, pickles and mustard. Served on hot pressed Cuban bread with sweet potato fries. \$8.50

Havana Rumba
Roasted pork, Spanish chorizo, Serrano ham, Provolone cheese, ham, mustard, pickles, and aioli. Served on hot pressed Cuban bread with sweet potato fries. \$9.50

Churrasco Chicken
Grilled boneless chicken breast, marinated with red Chimichurri sauce. Served on a soft bun, topped with Swiss cheese, crispy bacon, lettuce, tomatoes, onions, and our house-made honey mustard.
Served with French fries. \$8.50

Sandwich de Pescado
Grilled Swai Fillet. Served on a soft bun with lettuce, tomatoes, onions, and our aioli sauce. Served with French fries. \$10.99


 **Vegetarian Press**
Tomatoes, lettuce, onions, grilled zucchini & squash, roasted peppers, pickles, Swiss cheese, Dijon mustard, and our aioli sauce. Served on hot pressed Cuban bread with sweet potato fries. \$7.50

Pan Con Lechon
Cuban style roasted pork, chopped, on a soft bun with mojo criollo sauce and diced Spanish onions.
Served with French fries. \$7.50


Pan con Bistec
Grilled, thinly sliced 8 oz., Top Sirloin on a soft bun topped with grilled onions, tomatoes, and lettuce. Served with French fries. \$10.99
Add cheese, Swiss or Provolone, for only \$1.00

Pollo (Chicken)

Pollo al Mojo
A boneless chicken breast, marinated with citrus juices, grilled. Topped with grilled onions and mojo criollo sauce. Served with congri and sweet plantains. \$11.99


 **Pollo Asado**
A chicken half, marinated with sour orange, garlic, and spices, roasted to perfection. Served with rice, black beans, and sweet plantains. \$13.50

Pollo Empanizado
A marinated boneless chicken breast, breaded and lightly fried over sofrito sauce. Served with sweet plantains and saffron rice. \$11.99


 **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. \$11.50


Pollo a la Milanese
A boneless chicken breast, lightly fried, topped with Serrano ham and melted Provolone cheese, over sofrito sauce. Served with saffron rice and sweet plantains. \$13.99

Puerco (Pork)

 **Lechon Asado**
The famous Cuban pork. Marinated in citrus juices, garlic, and Cuban spices. Slow roasted for hours. Served with congri and yuca con mojo. \$12.99

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. \$12.99

 Our House Favorite

 Vegetarian

HAVANA
Cuban Cuisine *Rumba*

