

LUNCH APPETIZERS

THE TASTE OF HABANA

2 pork croquetas, 3 chicken empanadas,
3 vegetable empanadas, banana-habanero
ketchup, fire-roasted tomato sauce 42

+ CHEESE EMPANADAS..... +\$10

+ SHRIMP EMPANADAS..... +\$12

SPANISH CHORIZO SOFRITO STEAMERS

Clams, mussels, grilled fennel, leek sofrito,
white wine broth, Spanish chorizo, grilled bread 24

PORK CROQUETAS

Slow-roasted pork, manchego cheese in a crispy
croquette, pickled onions, fire-roasted tomato sauce 24

CROQUETAS DE JAMÓN

Traditional croquetas made with ham and
manchego cheese, Caribbean aioli 21

GAMBAS AL AJILLO

Sauteéd shrimp in white wine, garlic, paprika
chili oil, cherry tomatoes, grilled bread 28

CEVICHE TROPICAL

Spanish octopus, Argentinian shrimp, Halibut,
tomato, cucumbers, onions, coconut cream,
lime and orange juice, aji amarillo 29

MARISCOS FRITOS

Calamari, shrimp, fried serrano, fire-roasted
tomato sauce, jalapeño crema 22

AVOCADO FRITO

Plantain-crustéd avocado, Caribbean aioli 19

CRAB CAKE

Cream cheese, mustard aioli, jalapeño crema 26

CHEESE EMPANADAS

Queso oaxaca, monterey jack, epazote, cilantro,
jalapeño crema 17

VEGETABLE EMPANADAS

Roasted corn, caramelized onions, roasted red bell
peppers, cotija cheese, banana-habanero ketchup 17

CHICKEN EMPANADAS

Banana-habanero ketchup 18

SHRIMP EMPANADAS

Cilantro, chipotle, yellow onions, tomato sauce,
oaxaca and mozzarella cheese, jalapeño crema 20

VEGAN EMPANADAS by TOMAT

Spiced green lentils, potatoes, yellow onions 16

BOCADITOS DE PICADILLO

Beef picadillo, capers, olives, tomato, raisins, jalapeño crema 18

BREAKFAST

ROPA VIEJA & EGGS

Shredded beef braised with sweet peppers, onions,
garlic, tomatoes, eggs, sweet plantains, congris 32

STEAK & EGGS

Prime Creekstone Farms grilled skirt steak,
chimichurri, sweet plantains, eggs, congris 50

SHORT RIB PICADILLO HASH

Braised short rib, roasted cipollini onions, crispy yucca
con mojo, sunny-side up egg, Jimmy Nardello peppers,
tomatillo salsa, arugula 26

CAFE CON LECHE FRENCH TOAST

Pan-crisped vanilla bread pudding, coffee whipped
cream, mixed berries, rum caramel syrup 26

 VEGETARIAN

SAVORY SIDES

CARIBBEAN FRIES 12

SWEET PLANTAINS 9

CONGRIS

Buttered white rice in sofrito
black beans, bacon 11

GARLIC MASHED POTATOES 9

CORN & BACON CRÈME BRÛLÉE

Sweet corn, bacon, cream, azucar 15

TOSTONES

Smashed green plantains,
mojo sauce 8

SOFRITO BLACK BEANS & BUTTERED WHITE RICE 9

THREE CHEESE-CHORIZO MAC & CHEESE 14

CORN ON THE COB

Chile lime butter, cotija cheese 8

MOFONGO

Sweet plantains, bacon,
onions, garlic 9

ALLERGEN DISCLAIMER:

While we make efforts to accommodate dietary restrictions, our kitchen handles common allergens. Cross-contamination may occur, and we cannot guarantee the absence of allergens in any dish. Please notify your server of any allergies or dietary concerns.

LUNCH MENU

LUNCH ENTRÉES

ROPA VIEJA

Shredded beef braised with sweet peppers, onions, garlic, tomato, served with sofrito black beans, buttered white rice, sweet plantains 29

ROASTED CHICKEN

Garlic mojo, pickled onions, sofrito black beans, buttered white rice, sweet plantains 28

LECHON ASADO

Slow-roasted pork, garlic mojo, pickled onions, congris, sweet plantains 32

EL CHURRASCO

Prime Creekstone Farms grilled skirt steak, chimichurri, corn on the cob with chile lime butter & cotija cheese, buttered white rice, sofrito black beans, sweet plantains 50

FILET MIGNÓN CON PAPAS

Filet Mignon, grilled onions, chimichurri, Caribbean fries 52
+ CARIBBEAN LOBSTER TAIL.....+\$35

NEW YORK STEAK

Served with three cheese-chorizo mac & cheese, chimichurri, asparagus, sweet plantains 54

BONE-IN RIBEYE STEAK 32 oz

Grilled Tomahawk, served with chimichurri, asparagus, corn & bacon crème brûlée, sweet plantains 135

LA PAELLA

Shrimp, clams, mussels, salmon, Spanish chorizo, saffron rice, jalapeño crema 52 **FOR 1 / 82 FOR 2**
+ CARIBBEAN LOBSTER TAIL.....+\$35

RUM PEPPER SHRIMP

Jamaican rum-pepper cream sauce, red and green peppers, mango and jicama salad, buttered white rice 35

SEARED AHI

Spice-crusted seared ahi, passionfruit beurre blanc, corn sofrito, mashed yucca 32

SALMON A LA PARRILLA

Spicy tomato cream sauce, sofrito black beans, buttered white rice, sweet plantains 32

TAMAL EN CAZUELA

Creamy baked polenta with cheddar cheese, jalapeño crema, fire-roasted tomato sauce, pickled onions, buttered white rice, sofrito black beans, sweet plantains 24

PLANTAIN-CRUSTED CHICKEN

Garlic yucca mashed potatoes, sautéed zucchini, squash, slow-roasted tomatoes, horseradish mojo sauce 28

LUNCH SALADS

MOJITO SALAD

Mesclun greens, cilantro, shaved fennel, shaved red onions, cucumbers, almonds, mojito vinaigrette 24

CHOPPED SALAD

Romaine, red cabbage, grilled corn, black beans, cherry tomatoes, peppers, pineapple, crispy plantain strips, honey cumin dressing 24

GRILLED PRIME SKIRT STEAK SALAD

Spinach, arugula, toasted pepitas, grilled onions, cherry tomatoes, roasted corn, shaved parmesan, fried leeks, lemon vinaigrette 38

GRILLED CHICKEN PAPAYA SALAD

Grilled chicken, fresh papaya, mixed greens, red onions, passion fruit vinaigrette 26

GRILLED CHICKEN CAESAR SALAD

Grilled chicken, romaine lettuce, croutons, Caesar dressing, shaved parmesan 26

SANDWICHES

MEDIANOCHE

Slow-roasted pork, jamón, Swiss cheese, dill pickles, roasted garlic, yellow mustard, served with Caribbean fries 26

KOBE BURGER

Manchego & cheddar cheese, butter lettuce, tomato, onion, horseradish mayo, tomatillo salsa, brioche bun, served with Caribbean fries 29

NEW YORK STEAK SANDWICH

Grilled onions, roasted garlic, pepper aioli, chimichurri, fries, baguette, served with Caribbean fries 28

PLANTAIN-CRUSTED CHICKEN SANDWICH

Tomato, lettuce, onions, mustard, baguette, served with Caribbean fries 26

EL MONTECRISTO

Buttered brioche, cream cheese, Swiss cheese, smoked turkey, guava jam, served with coconut syrup and fresh seasonal fruits 26

 VEGETARIAN

BEBIDAS

JARRITOS

TAMARINDO, MANDARIN 7

SODA

COKE, DIET COKE, SPRITE,
GINGER ALE 6

SEÑORIAL

Mexico, Red Sangria 7

AGUA DE PIEDRA

La Huasteca Basin, Mexico
STILL OR SPARKLING 22oz. 8

DINNER APPETIZERS

THE TASTE OF HABANA

2 pork croquetas, 3 chicken empanadas, 3 vegetable empanadas, banana-habanero ketchup, fire-roasted tomato sauce 42

+ CHEESE EMPANADAS.....+\$10

+ SHRIMP EMPANADAS.....+\$12

SPANISH CHORIZO SOFRITO STEAMERS

Clams, mussels, grilled fennel, leek sofrito, white wine broth, Spanish chorizo, grilled bread 24

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Slow-roasted pork, manchego cheese in a crispy croquette, pickled onions, fire-roasted tomato sauce 24

CROQUETAS DE JAMÓN

Traditional croquetas made with ham and manchego cheese, Caribbean aioli 21

GAMBAS AL AJILLO

Sauteéd shrimp in white wine, garlic, paprika chili oil, cherry tomatoes, grilled bread 28

CEVICHE TROPICAL

Spanish octopus, Argentinian shrimp, Halibut, tomato, cucumber, onions, coconut cream, lime and orange juice, aji amarillo 29

CRAB CAKE

Cream cheese, mustard aioli, jalapeño crema 26

AVOCADO FRITO

Plantain-crustéd avocado, Caribbean aioli 19

MARISCOS FRITOS

Calamari, shrimp, fried serrano, fire-roasted tomato sauce, jalapeño crema 22

CHEESE EMPANADAS

Queso oaxaca and monterey jack, epazote, cilantro, jalapeño crema 17

VEGETABLE EMPANADAS

Roasted corn, caramelized onions, roasted red bell peppers, cotija cheese, banana-habanero ketchup 17

CHICKEN EMPANADAS

Banana-habanero ketchup 18

SHRIMP EMPANADAS

Cilantro, chipotle, yellow onions, tomato sauce, oaxaca and mozzarella cheese, jalapeño crema 20

VEGAN EMPANADAS by TOMA

Spiced green lentils, potatoes, yellow onions 16

BOCADITOS DE PICADILLO

Beef picadillo, capers, olives, tomato, raisins, jalapeño crema 18

CAESAR SALAD

Romaine lettuce, croutons, Caesar dressing 19

CHOPPED SALAD

Romaine, red cabbage, grilled corn, black beans, cherry tomatoes, peppers, pineapple, crispy plantain strips, honey cumin dressing 21

MOJITO SALAD

Mesclun greens, cilantro, shaved fennel, shaved red onions, cucumbers, almonds, mojito vinaigrette 21

 VEGETARIAN

BEBIDAS

JARRITOS

TAMARINDO, MANDARIN 7

SODA

COKE, DIET COKE, SPRITE, GINGER ALE 6

SEÑORIAL

Mexico, Red Sangria 7

AGUA DE PIEDRA

La Huasteca Basin, Mexico STILL OR SPARKLING 22oz. 8

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ROPA VIEJA

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EL CHURRASCO

Prime Creekstone Farms grilled skirt steak, chimichurri, corn on the cob with chile lime butter & cotija cheese, buttered white rice, sofrito black beans, sweet plantains 50

FILET MIGNÓN CON PAPAS

Filet Mignon, grilled onions, chimichurri, Caribbean fries 52
+ CARIBBEAN LOBSTER TAIL.....+\$35

NEW YORK STEAK

Served with three cheese-chorizo mac & cheese, chimichurri, asparagus, sweet plantains 54

BONE-IN RIBEYE STEAK 32 oz

Grilled Tomahawk, served with chimichurri, asparagus, corn & bacon crème brûlée, sweet plantains 135

LECHON ASADO

Slow-roasted pork, garlic mojo, pickled onions, congis, sweet plantains 42

ROASTED CHICKEN

Garlic mojo, pickled onions, sofrito black beans, buttered white rice, sweet plantains 36

PLANTAIN-CRUSTED CHICKEN

Garlic yucca mashed potatoes, sautéed zucchini, squash, slow roasted tomatoes, horseradish mojo sauce 37

LA PAELLA

Shrimp, clams, mussels, salmon, Spanish chorizo, saffron rice, jalapeño crema

52 FOR 1 / 82 FOR 2

+ CARIBBEAN LOBSTER TAIL.....+\$35

RUM PEPPER SHRIMP

Jamaican rum-pepper cream sauce, red and green peppers, mango and jicama salad, buttered white rice 42

SEARED AHI

Spice-crusted seared ahi, passionfruit beurre blanc, corn sofrito, mashed yucca 42

SALMON A LA PARRILLA

Spicy tomato cream sauce, sofrito black beans, buttered white rice, sweet plantains 38

KOBE BURGER

Manchego & cheddar cheese, butter lettuce, tomato, onion, horseradish mayo, tomatillo salsa, Caribbean fries 29

MEDIANOCHE

Slow-roasted pork, jamón, swiss cheese, dill pickles, roasted garlic yellow mustard, Caribbean fries 26

TAMAL EN CAZUELA

Creamy baked polenta with cheddar cheese, jalapeño crema, fire-roasted tomato sauce, pickled onions, buttered white rice, sofrito black beans, sweet plantains 29

 VEGETARIAN

SAVORY SIDES

CARIBBEAN FRIES 12

SWEET PLANTAINS 9

CONGRIS

Buttered white rice in sofrito black beans, bacon 11

GARLIC MASHED POTATOES 9

CORN & BACON CRÈME BRÛLÉE

Sweet corn, bacon, cream, azucar 15

TOSTONES

Smashed green plantains, mojo sauce 8

SOFRITO BLACK BEANS & BUTTERED WHITE RICE 9

THREE CHEESE-CHORIZO MAC & CHEESE 14

CORN ON THE COB

Chile lime butter, cotija cheese 8

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Sweet plantains, bacon, onions, garlic 9

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COCTELES

MOJITO 1995

Bacardí Superior Rum, muddled limes, fresh mint, cane sugar, topped with soda water 18

+ BLACKBERRY, BLUEBERRY, RASPBERRY, CUCUMBER.....+\$2
+ BACARDÍ 8YR.....+\$5

MOJITO CLASSICO

Rum, muddled limes, fresh mint, cane sugar, topped with soda water 17

+ BLACKBERRY, BLUEBERRY, RASPBERRY, CUCUMBER.....+\$2
+ BACCOO 8YR.....+\$5

THE PINK MOJITO

Rum, muddled fresh strawberries, mint & lime, cane sugar, topped with sparkling wine 18

CHILE MANGO MOJITO

SERVED WITH A CHILE & SALT RIM

Mango Rum, mango, muddled jalapeños, limes, fresh mint, cane sugar, topped with soda water 18

PIÑA COLADA

FROZEN Rum, coconut, pineapple 18

+ DENIZEN DARK RUM FLOAT.....+\$4

SANGRIA

RED: Burgundy, lo-fi Gentian amaro, plums, marinated fruit

WHITE: Chablis, peach, vermouth, marinated fruit

15 **GLASS** / 38 **PITCHER**

NACIONAL TREASURE

Bacoo 5 yr Rum, passion fruit & fresh lime juice, azucar 19

LA LEYENDA

Bacoo 5 yr Rum, Saint Germain, pineapple & lemon juice, muddled raspberries & blueberries 18

EL CUBANITO

Planteray Rum, Bacoo 8 yr, coconut cream, tropical juice, nutmeg 18

GUAVA SMASH

Bourbon, guava, lemon, mint 18

THE SMOKEY CUBANA

Mezcal, Huana Guanabana, pineapple & lime juice, azucar, chili salt 19

GIMLET CUBANO

Gin, cucumber, mint, lime, azucar, green chartreuse, aromatic bitters 18

PASSION DE CUBA

Vodka, Velvet Falernum, Orgeat, passionfruit & lemon 18

EL BENNY

Mezcal, prickly pear, blackberry, agave, fresh lime, lava salt 18

RUM OLD FASHIONED

Bourbon, Bacoo 12 yr Rum, Giffard banane liqueur, marasca cherry, orange peel 18

THE BULLFIGHTER

Mezcal, violet, lemon, ginger and orange bitters 19

RUM FLIGHT

Flor De Cana 18 yr, Zaya Gran Reserva 16 yr, Pyrat 15 yr, served with fresh mint, raw cane sugar, lime 28

PALOMA SPRITZER

Tequila Blanco, Aperol, grapefruit beer spritz, grapefruit & lime juice 18

AGUA DE COCO

Fresh young coconut (sin alcohol) 15

+ CRUZAN BLACK STRAP RUM.....+\$4

+ BACCOO 8 YR.....+\$5

+ HAVANA CLUB AÑEJO.....+\$4

CUBA LIBRE

Bacoo 8 yr, Mexican coke 21



COCTELES SIN ALCOHOL

MOJITO

Fresh mint & muddled limes, cane sugar, topped with soda water 12

+ BLACKBERRY, BLUEBERRY, RASPBERRY, CUCUMBER

PIÑA COLADA

Fresh pineapple, coconut 12

AGUA DE COCO

Fresh young coconut 15

DAIQUIRI FRAPPE

Fresh lime juice, azucar 12

+ MANGO

+ GUAYABA

CERVEZA

MODELO ESPECIAL

Pilsner, MX 9

ANDERSON VALLEY BOONT

Amber Ale, CA 10

AVERY WHITE RASCAL

Belgian-Style White Ale, CO 10

FREMONT LUSH

Tropical Indian Pale Ale, WA 11

BREWDOG HAZY JANE

Hazy IPA, SCO 11

ESTRELLA 1906 RESERVE

Amber Lager, ESP 9

BAVIK SUPER PILS

Pilsner, BE 10

GOLDEN ROAD RIDE ON

10 Hop Hazy IPA, CA 10

HATUEY

Cuban-Style Lager, Cuba 11

VINOS

SPARKLING WINES & CHAMPAGNE

CAVA, SANGRE DE TORO, TORRES Catalonia, Spain, NV
MOSCATO D'ASTI, SARACCO Piedmont, Italy
BRUT, ROSÉ CAMPO VIEJO Cava, Spain, NV
BRUT, CHANDON Napa Valley, CA

GLASS | BOTTLE

14	42
14	42
14	42
-	46

WHITE & ROSÉ WINES

SAUVIGNON BLANC, THE NED Marlborough, NZ
ALBARINO, O FILLO DA CONDESA Rias Baixas, Spain
CHARDONNAY, WENTE "MORNING FOG" Central Coast, CA
PINOT GRIGIO, SCARPETTA Friuli, Italy
ROSÉ, BANSHEE Mendocino County, CA

GLASS | BOTTLE

17	52
17	52
16	48
17	52
16	48

RED WINES

TEMPRANILLO, BERONIA RESERVA Rioja, Spain
CABERNET SAUVIGNON, THE FABLEIST Paso Robles, CA
PINOT NOIR, BLACK STALLION Santa Lucia Highlands, CA
MALBEC, CHENTO SINGLE VINEYARD Mendoza, Argentina
CRianza, RAMON BILBAO Cariñena, Spain
CABERNET SAUVIGNON, POST & BEAM Napa Valley, CA
RED BLEND, JUSTIN "JUSTIFICATION" Paso Robles, CA
CABERNET SAUVIGNON, CAYMUS Napa Valley, CA

GLASS | BOTTLE

17	52
17	52
19	58
17	52
16	48
-	78
-	95
-	185

RONES

BACARDÍ SUPERIOR SILVER 14
Cantano, Puerto Rico

BACARDÍ 8 YR. 16
Cantano, Puerto Rico

BACARDÍ 10 YR. 18
Palmas, Puerto Rico

BUMBU 14
Saint Michael, Barbados

CAPTAIN MORGAN 12
St. Croix, U.S. Virgin Islands

DENIZEN VATTED DARK 14
Saint-Joseph, Martinique

FLORA DE CAÑA 12 YR. 14
Chichigalpa, Nicaragua

HAVANA CLUB BLANCO 14
Cantano, Puerto Rico

HAVANA CLUB AÑEJO 14
Cantano, Puerto Rico

MOUNT GAY ECLIPSE 14
Saint Joseph, Barbados

PAPA'S PILAR 24 DARK 18
Key West, Florida

PYRAT XO 12
Island of Anguila

RON ZACAPA GRAN RESERVA 14
Zacapa, Guatemala

SANTA TERESA 1976 14
Aragua Valley, Venezuela

ZAYA 16 YR. 14
San Juan, Trinidad

DESSERT MENU

CAFECITOS CUBANOS

CORTADITO CUBANO

Cuban style macchiato 6

BOM BOM

Condensed milk, espresso 6

CAFÉ CON LECHE

Condensed milk, evaporated milk,
espresso 6

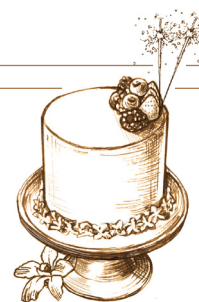
CAFÉ CUBANO

Espresso, brown sugar 6

POSTRES

EL PASTELITO

A decadent chocolate cake with candied wild cherries.
Served on a cake stand. The perfect dessert for any celebration 32



BERRIES & CREAM CAKE

Sponge cake soaked in Tres Leches, condensed milk, coconut milk,
and evaporated milk, layered with cream and fresh berries 32

BANANAS FLAMBÉ

Platanitos, Bacardí Ron 8, brown sugar,
butter, cinnamon, vanilla ice cream 24

+BACARDÍ RESERVA OCHO GOLD RUM ICE CREAM.....+\$6

STRAWBERRIES & CREAM WITH TOASTED COCONUT

Strawberries, cream, toasted coconut,
condensed milk, sugar 15

CARIBBEAN FLAN

Añejo rum, caramelized sugar 16

KEY LIME TART

Florida key limes, graham cracker crust 15

BREAD PUDDING

Rum caramel sauce, almond
crumble 16

AFTER HOUR SPIRITS

AMARETTO DISARONNO 12

BAILEY'S 12

FERNET - BRANCA 12

FRANGELICO 12

MR. BLACK
COFFEE LIQUEUR 12

KAHLUA 12

MONTENEGRO 12

Habana

Habana

LA HORA SOCIAL

AVAILABLE DAILY AT THE BAR | FROM 3PM TO 7PM

Cócteles 12

CHILE MANGO MOJITO

SERVED WITH CHILE & SALT RIM

BACARDÍ MANGO CHILE RUM,
MANGO, MUDDLED LIMES, FRESH
MINT, CANE SUGAR, SODA WATER

PIÑA COLADA

BACARDÍ SUPERIOR RUM,
COCONUT, PINEAPPLE

CARIBBEAN LILLY

GIN, BUTTERFLY PEA, CANE SUGAR,
FRESH LEMON, CUCUMBER, MINT

EL BENNY

ILEGAL MEZCAL, PRICKLY PEAR,
BLACKBERRY, AGAVE,
LIME, LAVA SALT

LA PATRONA

PATRON REPOSADO TEQUILA,
LIME, AZUCAR

HICKORY-SMOKED OLD FASHIONED

EVAN WILLIAMS BOURBON,
DEMERARA CANE SUGAR, BITTERS,
MARASCA CHERRY, ORANGE PEEL

SANGRIA

RED: BURGUNDY, LO-FI GENTIAN
AMARO, PLUMS, MARINATED FRUIT
WHITE: CHABLIS, PEACH, VERMOUTH,
MARINATED FRUIT

BESITO DE COCO

COCONUT CREAM, LIME, SUGAR,
CACHAZA, COCONUT RIM

Comida 12

LECHON SLIDERS

SLOW-ROASTED PORK, GARLIC
MOJO, PICKLED ONIONS
SERVED IN A SWEET ROLL

MARISCOS FRITOS

CALAMARI, SHRIMP, FRIED SERRANO CHILE,
FIRE-ROASTED TOMATO SAUCE, JALAPEÑO CREMA

CHICKEN EMPANADAS

CHICKEN PICADILLO, MANGO SLAW,
BANANA-HABANERO KETCHUP

ROPA FRIES

CHEDDAR CHEESE,
FIRE-ROASTED TOMATO SAUCE,
BRAISED SHREDDED BEEF

CROQUETAS DE JAMÓN

HAM & MANCHEGO CHEESE,
CARIBBEAN AIOLI

CHEESE EMPANADAS

QUESO OAXACA, MONTEREY JACK,
EPAZOTE, CILANTRO, JALAPEÑO CREMA

BRUNCH

MENU

CARIBBEAN PANCAKES

Eggs any style, applewood smoked bacon, Habana hash, coconut syrup, guava jam 24

+ PLANTAINS.....+2

+ BANANA.....+2

+ BLUEBERRIES.....+2

ROPA VIEJA & EGGS

Shredded beef braised with sweet peppers, onions, garlic, tomatoes, eggs, sweet plantains, congris 32

STEAK & EGGS

Prime Creekstone Farms grilled skirt steak, chimichurri, sweet plantains, eggs, congris 50

SHORT RIB PICADILLO HASH

Braised short rib, roasted cipolini onions, crispy yuca con mojo, sunny-side-up egg, Jimmy Nardello peppers, tomatillo salsa, arugula 26

CAFÉ CON LECHE FRENCH TOAST

Pan-crisped vanilla bread pudding, coffee whipped cream, mixed berries, rum caramel syrup 26

HABANA FRENCH TOAST

Guava cream cheese, fresh fruit, Caribbean sweet chili 26

LECHON BENEDICT

Slow-roasted pork, passionfruit hollandaise, Habana hash, mixed greens 25

BREAKFAST BURGER

Kobe beef with chipotle, Cheddar & Manchego cheese, sunny-side-up egg, fried leeks, applewood smoked bacon, mango BBQ sauce, Caribbean fries 28

EL MONTECRISTO

Buttered brioche, cream cheese, Swiss cheese, smoked turkey, guava jam, served with coconut syrup and fresh seasonal fruit 26

BRUNCH SIDES

CRISPY APPLEWOOD SMOKED BACON	9
HABANA HASH	8
FRESH FRUIT	8

SANDWICHES

MEDIANOCHE

Slow-roasted pork, jamón, Swiss cheese, dill pickles, roasted garlic, yellow mustard, Caribbean fries 26

KOBE BURGER

Manchego & Cheddar cheese, butter lettuce, tomato, onion, horseradish mayo, tomatillo salsa, brioche bun, Caribbean fries 29

PLANTAIN-CRUSTED CHICKEN SANDWICH

Tomato, lettuce, onions, mustard, baguette, Caribbean fries 26

NEW YORK STEAK SANDWICH

Grilled onions, roasted garlic, pepper aioli, chimichurri, fries, baguette, Caribbean fries 28

BRUNCH COCKTAILS

STRAWBERRY MOJITO MIMOSA

Bacardí Superior Rum, champagne, house-made strawberry cordial, lime juice, mint, popsicle 18

COCONUT MOJITO MIMOSA

Bacardí coconut Rum, house made coconut cream, muddled lime & mint, lime juice, azucar, topped with champagne, popsicle 18

BELLINI FLIGHT

Mango, tamarind, pineapple, blueberry 22

BOTTOMLESS

90-MINUTE

MIMOSA 20

SANGRIA 22

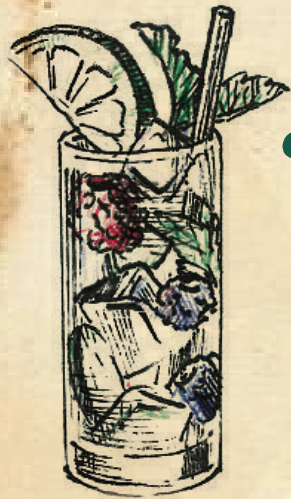
RED // PINK // WHITE

GUAYABA BELLINI 22

Habana

MOJITO MONDAYS

AVAILABLE ALL DAY ON MONDAYS



Mojito 1995 \$10

Add

BLACKBERRY, BLUEBERRY,
RASPBERRY,
CUCUMBER 3



Add

BACARDÍ 8YR 5



THE PINK MOJITO \$12

BACARDÍ SUPERIOR RUM, MUDDLED FRESH
STRAWBERRIES, MINT & LIME, CANE SUGAR, SPARKLING WINE



CHILE MANGO \$12

BACARDÍ MANGO CHILE
RUM, MANGO, MUDDLED
LIMES, FRESH MINT, CANE
SUGAR, SODA WATER



TOASTED-COCONUT \$12

BACARDÍ COCONUT
RUM, MUDDLED LIMES,
FRESH MINT, CANE
SUGAR, SODA WATER



PINEAPPLE \$12

BACARDÍ PINEAPPLE RUM,
MUDDLED FRESH PINEAPPLE
& LIME, FRESH MINT, CANE
SUGAR, SODA WATER



THE RUBY MOJITO \$12

BACARDI LIME, MUDDLED
FRESH CHERRIES, MINT &
LIME, CANE SUGAR,
SODA WATER



Habana