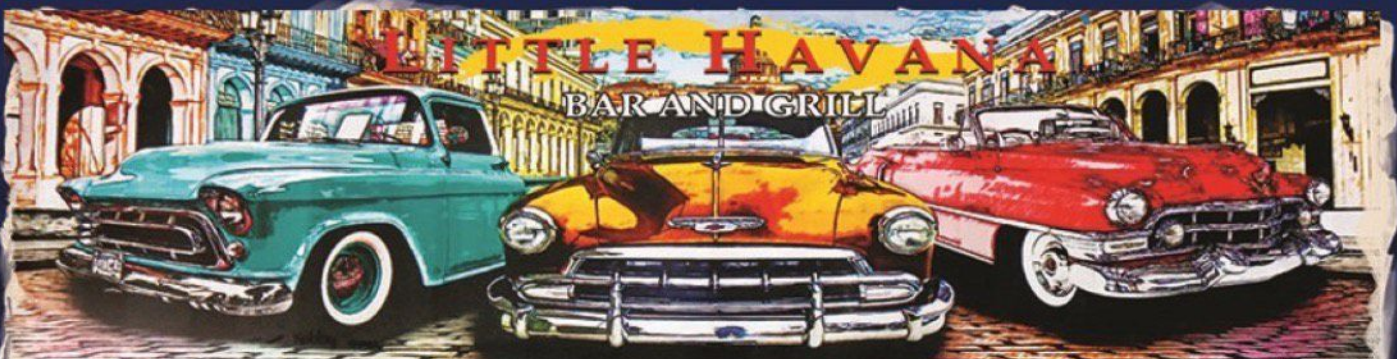


# LITTLE HAVANA

## BAR AND GRILL



### HAPPY HOUR EVERY DAY 3pm - 7pm

#### THE ORIGINAL HAVANA CLUB MOJITOS

Havana Club Rum, Fresh Squeezed Lime, Sugar, Mint Leaves & Soda  
Mango, Guava, Pineapple Flavored Mojitos  
Carafe of Mojito  
Carage of Flavored Mojito

#### HAVANA HOME MADE SANGRIA

Available in Red or White

Glass 5.50 1/2 Pitcher 13 Pitcher 22

#### BEERS

Presidente, Corona, Bud Light, Budweiser, Heineken  
Modelo, Stella Artois, Bluemoon, Lagunitas IPA

#### WHITE WINES

**Pinot Grigios:** Ecco Domani, Italy  
Santa Margherita, Alto Ridge, Italy  
Caposaldo, Delle Venzie, Italy  
**Chardonnays:** Wente, Morning Fog California  
Chalk Hill Winery, Sonoma Coast  
Kendall Jackson, California  
**Sauvignon Blanc:** Kim Crawford New Zealand  
Vavasour, Awatere Valley, New Zealand

#### BUBBLES

**Prosecco:** Lamarca, Italy (Split)  
Lunetta, Rose, Italy (Split)  
**Moscato:** Allure Winery, Moscato Pink (Split)  
**Sparkling Wine:** Mumm Napa, Brut Prestige (Split)

### APPETIZERS • APERITIVOS

<b>TASTE OF HAVANA</b>	18.99
Pork, Chicken, Tamal, Fried Yuca, Croquettes & Mariquitas	
<b>CHICKEN CHUNKS</b>	6.49
Chicharrones de Pollo	
<b>PORK CHUNKS</b>	8.99
Masas de Puerco	
<b>HAM OR CHICKEN CROQUETTE</b>	1.29
Croqueta de Jamon o Pollo	
<b>BEEF EMPANADA</b>	2.59
Empanada de Carne	
<b>HAM &amp; CHEESE EMPANADA</b>	2.59
Empanada de Jamon y Queso	
<b>SHRIMP IN GARLIC SAUCE</b>	10.99
Camarones al Ajillo	
<b>SHRIMP COCKTAIL</b>	10.99
Cocktail de Camarones	
<b>CUBAN TAMAL WITH MOJO</b>	3.79
Tamal Cubano con Mojo	
<b>PLANTAIN CHIPS</b>	4.49
Mariquitas	
<b>SPANISH SAUSAGE</b>	8.49
Chorizo	
<b>YUCA CHEESE BITES</b>	6.99
Yuca Rellena con Queso	
<b>FRIED YUCA</b>	6.99
Yuca Frita	
<b>TOSTONES HAVANERO</b>	10.99
Topped with your Choice of Shrimp	
Shredded Beef 9.99 Ground Beef 8.99 Mixed Beef 9.49	

### SOUPS • SOPAS

<b>CHICKEN SOUP</b>	<b>BLACK BEAN SOUP</b>
Sopa de Pollo	Frijoles Negros
Cup 2.99 Bowl 4.49	Cup 2.99 Bowl 4.49
<b>LOBSTER BISQUE</b>	
(Friday's only)	
Cup 5.49 Bowl 6.99	

### SALADS • ENSALADAS

<b>HAVANA SALAD WITH CHICKEN</b>	10.99
Ensalada Havanera con Pollo	
<b>CAESAR SALAD</b>	4.49
Ensalada Caesar	
<b>CAESAR SALAD WITH CHICKEN</b>	10.99
Ensalada Caesar con Pollo	
<b>LETTUCE &amp; TOMATO OR TOMATO</b>	4.49
Lechuga y Tomate o Tomate	

#### HAVANA COCKTAILS

Glass	Bottle		Glass	Bottle
	9	<b>Cuba Libre (Mentirita):</b> Bacardi Rum, Cola and Lime		9
	10	<b>Coco Havana:</b> Havana Club Rum, Pineapple Juice and a Cherry		10
	27	<b>Bloody Mary:</b> Gray Goose Vodka, Tomato Juice, Hot Sauce, Citrus, Herbs		12
	30	<b>Dirty Havana Martini:</b> Grey Goose Vodka, Blue Cheese Stuffed Olives		10
		<b>La Rusa (Moscow Mule):</b> Grey Goose Vodka, Ginger Beer & Fresh Lime		10
		<b>Margarita Classico:</b> Cazadores Tequila, Orange Liqueur, Fresh Lime Juice and Agave		
		<b>90 Mile Daiquiri:</b> Bacardi Anejo Cuatro Rum, Fresh Lime Juice & Sugar Cane Syrup		10
		<b>1976 Rum Old Fashion:</b> Santa Teresa 1796 Rum, Sugar Cane Syrup & Bitters		10

#### RED WINES

26	<b>Merlots:</b> Concha Y Toro, Marques de Casa Concha Valle de Maule	49
12	Montes Wines, Classic Series Merlot, Valle Del Colchagua	9 30
29	Hahn, Central Coast, California	34
9	35 <b>Cabernets:</b> Doña Paula Los Cardos, Argentina	8 29
42	Bodegaz Nieto, Senetiner, Mendoza Argentina	34
26	B.R. Cohn Winery, Silver Label, California	45
12	44 Josh Cellars, California	32
36	<b>Pinot Noirs:</b> Mark West, California	9 34
	Meiomi, California	12 42
	Acrobat Winery, Oregon	44
10	<b>Malbecs:</b> Diseno, Mendoza, Argentina	9 32
9	Cigar Box, Reserve Hand Harvested, Mendoza	24
9	<b>Spanish Wine:</b> Bodegas Montecillo, Rioja 22 Barricas Grand Reserve	54
14	Marques de Vizhoja, Blanco	24

## LITTLE HAVANA LUNCH SPECIALS

Lunch Entrée Specials Includes Rice & Beans  
(Tossed Salad or Vegetables, May be Substituted for the Rice & Beans)

Monday - Friday 11:30am to 4pm

Except Holidays

<b>ROAST PORK - LECHON ASADO</b>	8.99
Marinated Tender Shredded Pork	
<b>GROUND BEEF - PICADILLO A LA CRIOLLA</b>	7.99
Ground Beef Cooked in Creole Sauce	
<b>SHREDDED BEEF - ROPA VIEJA</b>	9.99
Carne Deshilachada a la Criolla	
Shredded Beef Cooked in Creole Sauce	
<b>1/4 BAKED CHICKEN</b>	7.49
1/4 Pollo Asado	
<b>CUBAN CHICKEN</b>	8.49
Pollo a la Cubana	
<b>CHICKEN STEAK</b>	8.99
Bistec de Pollo	
<b>LITTLE HAVANA STEAK</b>	12.49
Bistec con Salsa Chimichurri	
Tender & Juicy Steak with Chimichurri Sauce	
<b>CHUNKS OF FRIED CHICKEN</b>	8.49
Chicharrones de Pollo	
<b>GRILLED FILET OF FISH</b>	9.99
Pescado Grille	
<b>PORK CHUNKS - MASAS DE PUERCO FRITA</b>	9.99
Tender Juicy Chunks of Fried Pork	
<b>BREADED CHICKEN</b>	9.99
Bistec de Pollo Empanizado	
<b>VEGETARIAN COMBINATION</b>	9.99
Combo Vegeteriano	
<b>CHICKEN CHURRASCO</b>	9.99
Churrasco de Pollo	
<b>SANDWICHES</b>	
<b>CUBAN SANDWICH</b> 8.49	<b>PORK SANDWICH</b> 8.99
Sandwich Cubano	Pan con Lechon
<b>CHICKEN SANDWICH</b> 8.99	<b>STEAK SANDWICH</b> 9.99
Sandwich de Pollo	Pan con Bistec

**ALL ENTREES INCLUDE RICE & BEANS** (Tossed Salad or Vegetable may be Substituted for the Rice & Beans)

## CUBAN SPECIALS

<b>CHUNKS OF FRIED CHICKEN</b>	10.99
Chicharrones de Pollo	
<b>LAMB SHANK - LA CONCITO DE CORDERO</b>	13.99
1 Piece of Lamb Cooked in Wine Sauce	
1 Pieza de Laoncito de Cordero en Salsa de Vino	
<b>2 PIECE LAMB SHANK</b>	19.99
2 Piezas de Laoncito de Cordero	
<b>GROUND BEEF - PICADILLO A LA CRIOLLA</b>	10.99
Ground Beef Cooked in Creole Sauce	
<b>VACA FRITA</b>	14.99
Grilled Shredded Beef with Mojo Sauce	
<b>PALOMILLA STEAK - BISTEC DE PALOMILLA</b>	14.99
Tender Lean Juicy Cuban Steak	
<b>SHREDDED BEEF - ROPA VIEJA</b>	13.99
Shredded Beef Cooked in Creole Sauce	
Carne Deshilachada a la Criolla	
<b>ROAST PORK - LECHON ASADO</b>	12.49
Marinated Tender Shredded Pork	
<b>PORK CHUNKS - MASAS DE PUERCO FRITA</b>	13.49
Tender Juicy Chunks of Fried Pork	
<b>OXTAIL IN WINE SAUCE</b>	19.99
Rabo Encendido en Salsa de Vino	
<b>CUBAN TRIO - TRIO CUBANO</b>	13.99
A Tasting of Ground Beef, Shredded Beef & Roast Pork	

## LITTLE HAVANA HOUSE SPECIALS

<b>CUBAN CHICKEN</b>	13.49
Pollo a la Cubana	
<b>CHICKEN STEAK - BISTEC DE POLLO</b>	13.49
Grilled Marinated Boneless Breast of Chicken	
Filete de Pollo a la Plancha	
<b>LITTLE HAVANA STEAK - LITTLE HAVANA BISTEC</b>	19.99
Tender & Juicy Steak with Chimichurri Sauce	
Bistec con Salsa Chimichurri	
<b>CHICKEN CHURRASCO</b>	13.99
Churrasco de Pollo	
<b>CHICKEN TAMARINDO - POLLO EN SALSA DE TAMARINDO</b>	15.99
Chicken Filet in Tamarindo Sauce	
Filete de Pollo en Salsa de Tamarindo	
<b>PORK TAMARINDO - PUERCO EN SALSA DE TAMARINDO</b>	18.99
Pork Filet in Tamarindo Sauce	
Filete de Puerco en Salsa de Tamarindo	
<b>WHOLE FRIED SNAPPER - PARGO ENTERO FRITO RELLENO</b>	21.99
Fish Filet Stuffed with Shrimp	
Filete de Pescado Relleno con Camarones	
<b>PESCADO DIANA</b>	17.99
Fish Filet, Topped with Tomatoes, Onions, Garlic & Capers	

## SIDE ORDERS

<b>FRIED RIPE PLANTAINS</b>	2.79
Platanos Maduros	
<b>FRENCH FRIES</b>	3.29
Papas Fritas	
<b>YUCA</b>	3.79
<b>WHITE RICE</b>	2.49
Arroz Blanco	
<b>MIXED RICE &amp; BEAN</b>	2.89
Moros y Cristianos	
<b>MIXED VEGETABLES</b>	4.49
Vegetales Mixtos	
<b>TOSTONES</b>	3.79
<b>MASHED POTATO</b>	3.79
Pure de Papa	

**CELEBRATE YOUR SPECIAL EVENT!  
BANQUET & CATERING AVAILABLE**

**GIFT CARDS AVAILABLE**

Prices Subject to Change

## SEAFOOD • MARISCOS

<b>SHRIMP &amp; CHICKEN COMBINATION IN CREOLE SAUCE</b>	16.99
Combinacion de Pollo y Camarones	
<b>SHRIMP IN GARLIC SAUCE</b>	15.99
Camarones al Ajillo	
<b>SHRIMP HAVANA</b>	15.99
Camarones Havana	
<b>SHRIMP CREOLE</b>	15.99
Camarones Enchilados	
<b>GRILLED SHRIMP</b>	15.99
Camarones Grille	
<b>BREADED SHRIMP</b>	15.99
Camarones Empanizados	
<b>GRILLED FILET OF FISH</b>	15.49
Pescado Grille	
<b>FISH FINGERS</b>	15.49
Filetillo de Pescado Frito	
<b>FILET OF FISH IN CREOLE SAUCE</b>	16.99
Filete de Pescado en Salsa Enchilado	



## POULTRY • POLLO

<b>CHICKEN TENDER FILET</b>	10.99
Filetillo de Pollo Frito	
<b>1/4 BAKED CHICKEN</b>	8.99
1/4 Pollo Asado	
<b>1/2 BAKED CHICKEN</b>	12.99
1/2 Pollo Asado	
<b>CHICKEN ARTESIAN</b>	15.49
Pollo Artesano	
<b>BREADED CHICKEN FILET</b>	13.99
Bistec de Pollo Empanizado	

## BEEF • CARNES

<b>ARTESIAN STYLE STEAK</b>	17.99
Bistec Artesano	
<b>BREADED STEAK</b>	15.99
Bistec Empanizado	

## PORK • PUERCO

<b>PORK FILET</b>	16.99
Filete de Puerco a la Plancha	
<b>PORK CHURRASCO</b>	16.99
Churrasco de Puerco con Chimichurri	

## DINNERS FOR TWO

<b>PARRILLADA FOR TWO - PARRILLADA PARA DOS</b>	40.99
Chicken, Beef & Pork Smothered in Onions & Spanish Sausage	
Filete de Pollo, Bistec de Carne y	
Filete de Puerco con Cebolla y Chorizo	
<b>FIVE STAR COMBO FOR TWO - CINCO ESTRELLA PARA DOS</b>	40.99
Roast Pork, Lamb Shank, Shredded Beef, Chicken Steak & Little Havana Steak	
Lechon Asado, Laoncito de Cordero, Ropa Vieja, Bistec de Pollo y Little Havana Bistec	

## VEGETERIAN

<b>VEGETERIAN COMBINATION</b>	10.99
White Rice, Black Beans, Plantains & Mixed Vegetables	
<b>COMBO VEGETARIANO</b>	
Arroz Blanco, Frijoles Negros, Platanos Maduros y Vegetales Mixtos	

## HOMEMADE DESSERTS

<b>CREMA CATALANA</b>	4.99
<b>CATALANA FLANBE</b>	5.99
<b>NATILLA</b>	3.99
<b>TRES LECHE</b>	4.99
<b>CUBAN FLAN</b>	3.99
<b>COCONUT FLAN</b>	4.49