

Café Habana

Appetizers - Aperitivos

Soup of the Day ... 5.25

Grilled Corn Mexican Style ~ Served with mayonnaise, cotija cheese, chili powder and lime ... 7.95

Sopesitos ~ A sampler of corn cakes topped with black beans, onions, cotija cheese and 3 different salsas ... 7.95

Tostones & Guacamole ~ Fried green plantains with our house guacamole and garlic mojito ... 9.95

TaQUITOS Caseros ~ 2 home style corn tacos with your choice of the following: **chicken** or **roast pork** ... 8.95 for grilled **steak** add 3.00

Sincronizada ~ A black bean and a lemon cilantro flour tortilla with mozzarella cheese, avocado and salsa verde ... 11.00

Sincronizada Toluca ~ A black bean and a lemon cilantro flour tortilla with mozzarella cheese, avocado and chorizo, served with salsa verde ... 12.75

Salads - Ensaladas

Ensalada de Espinaca y Manzana ~ Apples, spicy pumpkin seeds and grapefruit over spinach with orange tequila vinaigrette ... 10.95

Ensalada de Jicama ~ Jicama, mango, cranberries, and queso fresco over mesclun with raspberry vinaigrette ... 10.95

Grilled Chicken and Corn Salad ~ Grilled chicken breast, roasted corn, fried corn tortilla strips over field greens and house dressing..12.75

Grilled Steak and Corn Salad ~ Grilled skirt steak, roasted corn, fried corn tortilla strips over field greens and house dressing ... 15.95

Entrees - Los Platos Fuertes

Tacos al Pastor ... 11.95

Corn tacos with achiote, pineapple, pasilla and ancho peppers, marinated pork, served with rice and beans

Grilled Shrimp Tacos ... 16.95

Corn tacos and shrimp marinated with thyme, oregano, garlic, chipotle in adobo, citrus zest and olive oil served with guacamole, pico de gallo, rice and beans

Vegetarian Tacos ... 11.95

Corn tacos with grilled cactus, queso fresco, sauteed red onion, salsa verde, rice and beans

Grilled Skirt Steak ... 21.95

Skirt steak served with your choice of rice and beans

Roast Pork ... 15.95

Caribbean style citrus marinated roast pork served with your choice of rice and beans

Pollo Mirador ... 16.95

Sauteed chicken breast with roasted garlic sauce, spicy spinach and white rice

Camarones al Ajillo ... 18.95

Shrimp in a spicy garlic sauce served with rice and beans

Baja Style Fish Tacos ... 15.95

Corn tacos with beer battered catfish, shredded cabbage, salsa verde and salsa negra served with rice and beans

Tlacoyo de Tres Marias ... 15.95

Corn masa "boat" stuffed with goat cheese, black beans and sundried tomato, served with rice and beans

Cuban Sandwich ... 13.75

(Voted best in NYC) Citrus marinated roast pork, ham, swiss cheese, chipotle mayonnaise and pickle, on toasted roll with fresh hand cut French fries

Huevos Rancheros a Caballo ... 21.75

Grilled skirt steak and our famous Huevos Rancheros served with rice and beans

Enchiladas Suizas ... 16.25

Grilled chicken in corn enchiladas topped with a creamy tomatillo sauce and crema, served with rice and beans

Enchiladas de Mole Poblano ... 15.95

Pulled chicken in corn enchiladas with our homemade mole poblano and crema, served with rice and beans

Enchiladas estilo Norteno ... 17.95

Corn enchiladas with grilled skirt steak with our salsa ranchera, crema and avocado, served with rice and beans

Hamburger/Cheeseburger/Bacon Cheeseburger ... 11/12/13.75

Our own hamburger grilled to order served with lettuce, tomato, onion, pickle, and fresh hand cut French fries

Portobello y Guacamole Burger ... 13.75

Sliced grilled portobello mushroom, guacamole, jalapeno and onion on a sesame seeded bun served with fresh hand cut French fries

Fish of the Day ... 16.75

If you would like to substitute salad for fries, please add ... 1.95

Sides

Black or Red Beans ... 3.75 **White or Yellow Rice** ... 3.75

Fresh hand cut French fries ... 3.95 **Any of our homemade salsas** ... 1.95

Sweet Plantains ... 3.95 **Tostones** ... 3.95

Corn Tortillas (3) ... 1.95 **Sauteed Spicy Spinach** ... 6.50 **Guacamole** ... 6.95

The original Café Habana still exists in downtown Mexico City, a busy luncheonette where in the 1940's all the famous Cuban Musicians would hang out and share their meals Beny More, Perez Prado, and Toña la Negra. Memories of Cuba and Mexico the sweet smell of home cooking and strong coffee ... Enjoy!!



Las Cocteles

Mojito on the rocks..... 12.95

White rum, demerara sugar, fresh lime juice, mint and bitters

Margarita on the rocks..... 12.95

Tequila, fresh lime juice, simple syrup and triple sec

Daiquiri Cubano..... 11.00

White rum, fresh lime juice and sugar cane

Add strawberry, mango or guava puree..... 1.25

Mexican Firing Squad..... 12.00

Tequila, fresh lime juice and homemade grenadine with orange bitters

Moscow or Gin mule..... 11.50

Vodka or gin, fresh lime juice and real homemade ginger syrup

Dark and Stormy..... 11.50

White rum, fresh lime juice, homemade ginger syrup & a float of Goslings Black Seal Dark Rum

Cuba Libre..... 11.00

White rum, fresh lime juice and cola

Dia Del Amor..... 12.50

St. Germain, reposado tequila, lime juice and a dash of tapatio hot sauce

Jarritos Cooler..... 10.50

Mandarin, tamarind, grapefruit or lime with shot of rum, vodka, tequila or gin

Chelada Corona..... 9.00

Fresh lime juice and corona with salt rim

Michelada Corona..... 9.50

Fresh lime juice, tapatio hot sauce and Corona with salt rim

Frozen Margarita..... 11.75

Add strawberry, mango or guava puree..... 1.25

Habana's Frozen Special..... 11.25

Caipirinha..... 12.50

Cachaca, limes and brown sugar

Try our Jalapeno Margarita..... 12.95

featuring Tanteo Jalapeno Tequila

Frozen Sangria Margarita 14.00

Las Vinas

Cotes du Rhone.....gl...9.00/btl.....35.00

Tiamo Blanco.....gl...9.00/btl.....35.00

Red or White Sangria.....gl...10.00/pit.....37.00

Champagne.....gl.....9.00

Mimosa.....9.00

With orange juice or strawberry, mango or guava puree ... 1.25

La Rosette.....10.00

St. Germain and homemade grenadine, with champagne

Bebidas

Fresh Pressed Limeade..... 3.75

Add strawberry, mango or guava puree..... 1.25

Add shot of vodka, tequila, rum or gin..... 7.00

Iced Hibiscus Tea..... 2.75

Classic Shirley Temple..... 3.75

Made with homemade pomegranite grenadine

Jarritos Mexican Soda..... 3.25

Mandarin, tamarind, grapefruit, or lime

Las Pastries

Coconut Flan..... 5.00

Cheese Flan..... 5.00

Original Flan..... 5.00