

APPETIZERS

BEEF AND CHEESE CROQUETTES / 16

Prime beef and Parmesan cheese croquettes infused with truffle oil, topped with aioli cheese cream.

HOMEMADE EMPANADAS CUBANAS / 15
Fried empanadas. Served with cilantro aioli. Filled with choice of: chicken or ropa vieja.

FRIED CALAMARI MIEL PARA OSHUN / 19
Fresh hand cut calamari with sweet and sour marinara sauce.



GUACAMOLE MARIQUITAS / 16

Hass avocado, tomato, onions, fresh lime juice and cilantro. Add shrimps / 10

CARIBBEAN OCTOPUS / 21

Sauteed octopus on a bed of mash potato, black olives pate and saffron oil.

*** HAWAIIAN SHRIMP CEVICHE / 23**

Shrimps cooked in Leche de Tigre, Pico de Gallo and diced grilled pineapple.



SALADS

CAESAR SALAD / 17

Romaine lettuce and croutons with classic caesar dressing and Parmesan cheese.

AVOCADO SALAD / 19

Avocado, tomatoes, red onions, fresh lime juice, olive oil, topped with fresh cilantro.



Add: Grilled chicken breast / 8, Shrimps / 10

SEAFOOD



PESCA MALECÓN / 42

Whole fried Florida Snapper, served with yellow rice and fried yuca.

CAMARONES AL AJILLO / 30

Shrimp sautéed in garlic olive oil and white wine. Served with white rice and sweet plantains.

SALMON A LA PLANCHA / 32

Griddled salmon filet topped with lemon butter. Served with mashed potatoes & boiled veggies.

ENCHILADO DE MARISCOS / 42

Half lobster tail, seafood mix with red, green peppers, onion and garlic in Habana sauce. Served with white rice and sweet plantains.

POULTRY

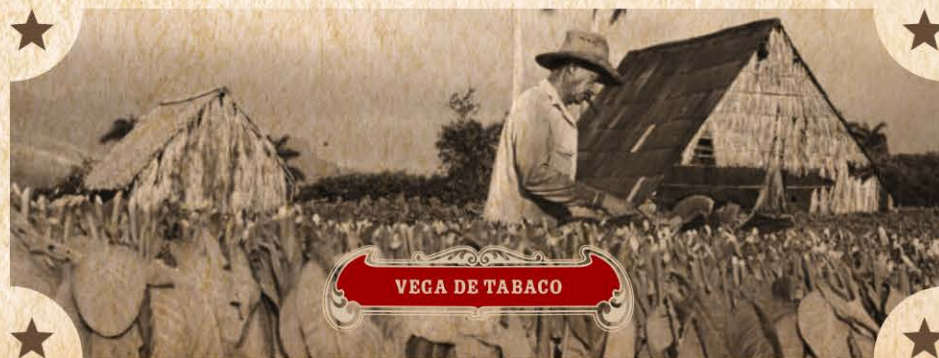


PECHUGA DE POLLO MONTAÑEZ / 24

Marinated Paillard Chicken, grilled, topped with onions and Pico Caribeno. Served with white rice and black beans.

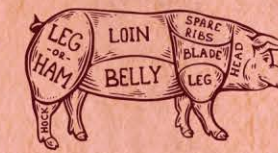
POLLO ASADO A LA CUBANA / 27

Half roasted chicken with Guajira Sauce, roasted potatoes and cherry tomatoes. Served with white rice and black beans.



VEGA DE TABACO

MEAT



FILET MIGNON / 48

Charbroilled tenderloin steak, served with homemade truffle mash potatoes and grilled leeks.

CHURRASCO ENCEBOLLADO A LA CASERA / 36

Certified angus skirt steak charbroilled and topped with griddled onion. Served with white rice and black beans.

LECHÓN ASADO A LA GUAJIRA / 26

Slow oven roasted marinated pork leg. Moro rice and boiled yuca and Cuban mojo.

VACA FRITA A LA CAMPESINA / 26

Braised, shredded and griddled flank steak with grilled onions. Served with white rice and black beans.

ROPA VIEJA GRANDMA STYLE / 26

Shredded beef cooked with peppers, onions, garlic and red wine. Served with white rice and sweet plantains.

BURGERS & SANDWICHES



TILL 5PM

CLASSIC CHEESEBURGER / 17

8 oz ground beef patty with cheese, lettuce, tomato, onion, ketchup, mayo, pickles.

CUBANO SANDWICH / 18

Ham, roasted pork, swiss cheese, pickles and mustard. Served in cuban bread.

ALL DAY

CHURRASCO SANDWICH / 36

Certified angus skirt steak charbroilled and topped with griddled onion.

DESSERTS



- CUBAN FLAN / 11
- MANGO CHEESECAKE / 12
- TRES LECHE / 12
- FRESA Y CHOCOLATE / 12

COFFEES & TEAS



- ESPRESSO / 3.50
- COLADA / 4
- AMERICANO / 5
- CAPPUCCINO / 5.50
- CORTADITO / 4
- CAFÉ CON LECHE / 5.50
- ICED CRAFT TEA / 4

SIDES

- TRUFFLE FRENCH FRIES / 12
- YUCA CON MOJO / 8
- BLACK BEANS / 8
- SWEET PLANTAINS / 8
- MASH POTATOES / 8
- WHITE RICE / 8
- TOSTONES / 8
- YUCA FRITAS / 8
- FRENCH FRIES / 8
- MORO / 8

CHEF'S RECOMMENDATIONS

PAELLA HABANERA / 44
Saffron yellow rice made with lobster, shrimps, mussels, clams, octopus and squid.

PARRILLADA EL PESCADOR (For Two) / 90

Assortment of salmon, octopus, shrimps, scallops, mussels and lobster tail. Served with choice of two sides.



CATEDRAL DE LA HABANA

KIDS MENU / 13



- CHICKEN FINGERS
- GRILLED CHICKEN BREAST
- BABY CHURRASCO
- (Unlimited Soda Included)

HAVANA VIEJA



CUBAN CUISINE

SOUTH BEACH

* Raw, undercooked and barely cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increases the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. A 20% Service Charge has been added to your bill.



JUICES / 6



APPLE
MANGO
LEMONADE
ORANGE
CRANBERRIES
PINEAPPLE
GUAVA

BEVERAGES / 5



MATERVA
COCA COLA
COKE ZERO
SPRITE
JUPIÑA
DIET COKE
IRONBEER
FANTA

SANGRIAS



WHITE / 15
RED / 15
PITCHER / 50

BEERS / 8



CORONA
HEINEKEN
MODELO
BUDLIGHT
STELLA

Cocktails

MOJITOS / 15

CLÁSICO
Bacardi Rum Superior, sugar, lime juice and hierba buena.

Flavored choice with mixer:



- MANGO MOJITO
- GUAVA MOJITO
- PINEAPPLE MOJITO
- PASSION FRUIT MOJITO
- COCONUT MOJITO
- STRAWBERRY MOJITO
- KIWI MOJITO
- REDBULL MOJITO

SUPER MOJITO / 20
Sugar, Lime Juice, Hierba Buena, St Germain, Dark Rum and Sparkling Wine.

BIG MAMA MOJITO / 40
Sugar, Lime Juice, Hierba Buena, St Germain, Dark Rum and Sparkling Wine.

SIGNATURE SPECIALS

COFFEE MARTINI / 18
Vodka, Espresso Coffee, Coffee Liqueur And Bailey's.

HEMINGWAY'S MALECÓN / 15
Rum - White / Gold 1-3 years, grapefruit juice, maraschino liqueur, lime juice.

MULATÍSIMA / 16
Old Caribbean Rum, dark crème de cacao liqueur, crème de cacao liqueur (white) & lime juice.

CUBANITO COMO TÚ / 15
Rum, tomato juice, spices, Worcestershire sauce, lime juice. Garnished with green olive and celery.

HAVANA BLUE / 15
Rum, blue Curacao, lime juice and sprite. Garnished with lime wedge.

PIÑA COLADA / 15
Bacardi Rum Superior with Piña Colada Mix. Garnished with pineapple wedge.

CUBATA HAVANA / 15
Made with dark house rum and coke.

LA MULA HABANERA / 15
Made with Rum, spicy ginger beer and lime juice. Garnished with a slice or wedge of lime and mint.

LUXURY CUBA LIBRE / 18
(Masters Choice)
Made with the most exquisite blends aged 12 years or more. Your choice of Brugal extra añejo, Zacapa 23, Flor de Caña 12 years Centenario.

MARGARITAS / 15

CLÁSICA
Bacardi Rum Superior, sugar, lime juice and hierba buena.

Flavored choice with mixer:



- MANGO MARGARITA
- GUAVA MARGARITA
- PINEAPPLE MARGARITA
- PASSION FRUIT MARGARITA
- COCONUT MARGARITA
- STRAWBERRY MARGARITA
- KIWI MARGARITA
- REDBULL MARGARITA

SUPER MARGARITA / 20
Sugar, Lime Juice, Hierba Buena, St Germain, Dark Rum and Sparkling Wine.

BIG MAMA MARGARITA / 40
Sugar, Lime Juice, Hierba Buena, St Germain, Dark Rum and Sparkling Wine.

Wines

RED



- MALBEC, OAK CASK - MENDOZA, ARGENTINA. 15 56
- CHIANTI, CAPOSALDO - TOSCANA, ITALY. 15 55
- CABERNET SAUVIGNON, FETZER - CALIFORNIA. 14 52
- MERLOT, FETZER - CALIFORNIA. 14 48
- PINOT NOIR, CASTLE ROCK - CALIFORNIA. 14 48

WHITE, ROSÉ & SPARKLING



- MOSCATO, REUNITE D'ORO - EMILIA-ROMAGNA, ITALY. 14 48
- CHARDONNAY, FETZER - CALIFORNIA. 14 49
- PINOT GRIGIO, CAPOSALDO - VENETO, ITALY. 14 49
- SAUVIGNON BLANC, NICOLAS - PAYS D'OC, S FRANCE. 14 49
- PROSECCO, PROSE BLANC - VENETO, ITALY. 14 52
- ROSÉ, MAISON SALEYA - PROVENCE, FRANCE. 15 54



HAVANA VIEJA



CUBAN CUISINE

SOUTH BEACH

★ Menu ★

