

## CUBAN SIGNATURES

16

### DAIQUIRI

Lime, rum

### DAIQUIRI FLORIDITA

Lime, maraschino, rum

### MOJITO

Lime, mint, soda, rum, bitters

### CANCHANCHARA

Lime, honey, dark rum

### MULATA

Lime, cacao, dark rum

### HAVANA SPECIAL

Pineapple, maraschino, rum

### MARY PICKFORD

Pineapple, grenadine, rum

### PRESIDENTE

Dry curaçao, white vermouth, grenadine, rum

### HEMINGWAY SPECIAL

Lime, grapefruit, maraschino, rum

### EL NACIONAL

Lime, pineapple, apricot, rum

### CUBAN MANHATTAN

Red vermouth, dark rum, bitters

### OLD CUBAN

Lime, mint, rum, prosecco

### FLORIDITA BRONX

Dry vermouth, sweet vermouth, orange curacao, gin

### CUBA LIBRE

Lime, coke, rum

### CUBATA

Lime, coke, dark rum

### CUBANITO

Worcester sauce, lime, special mix, togarashi, olive brine, rum

### RON COLLINS

Lime, soda, rum

### SAOCO

Coconut water, rum

## BAR

# HABANA



An authentic and elegant bar, with the energy of the original "cantinero" cubano. A place to enjoy the Cuban classic cocktails, expressed as a unique journey to the Paris of the Caribbean, La Habana of the twenties, thirties & forties.



## HABANA'S MASTERPIECES

17

### DAIQUIRI HABANA

Blackberry, guava, lime, rum

### ROJO HABANERO

Strawberry, passion fruit, jalapeno, tequila, flamed

### CORAZON

Raspberry, basil, vodka, prosecco, raspberry sorbet

### HAVANA'S FERRY

Pineapple, jalapeno, guava, vodka

### EL CAFE

Espresso, cacao, coffee notes, rum

### SCOFF-LAW

Lime, grenadine, dry vermouth, whiskey, cherry & grapefruit bitters

### AL CAPONE

Red vermouth, rum, bitter

### GANSTER

Amaretto, smoked pineapple, dark rum, bitters & more secrets

A 20% service charge will be added to all checks.

## BAR CLASSICS

15

### DRY MARTINI

Dry vermouth, gin, olives

### NEGRONI

Sweet vermouth, Campari, gin

### MANHATTAN

Red vermouth, bourbon, bitters

### SMOKY OLD FASHIONED

Bourbon, bitters

### WHISKEY SOUR

Lime, foam, bitters, bourbon

### PISCO SOUR

Lime, foam, pisco

### MARGARITA

Lime, togarashi, Triple sec, tequil

### CAIPIRINHA

Lime, cachaça

### GIN FIZZ

Lime, foam, soda, azahar, gin

### PIÑA COLADA

Pineapple juice, coconut puree, rum

### APEROL SPRITZ

Aperol, soda, prosecco

### GIN & VODKA TONIC

Tonic water, flavors, Gin or Vodka

### BLOODY MARY

Worcester sauce, lime, special mix, togarashi, olive brine vodka

### SEX ON THE BEACH

Cranberry, orange, peach, vodka

### COSMOPOLITAN

Lime, cranberry, triple sec, vodka

### PALOMA

Grapefruit, lime, tequila

### BELLINI | 13

Peach, prosecco

### MIMOSA | 12

Orange, prosecco

### SANGRIA TROPICAL | 14

Red or white wine, orange, lime, tropical fruits, prosecco

## A FLIGHT TO HAVANA

30

Enjoy a tasting board of our signature cocktail

"El Daiquiri"

Choose 3

• MANGO •

• MULATA (Cocoa) •

• GUAVA •

• PASSION FRUIT •

• STRAWBERRY •

## COFFEE

Espresso | 4

Double Espresso | 6

Cortadito | 4

Americano | 5

Caffé Latte | 6

Cappuccino | 6

Frappuccino | 6

Rocio de Gallo | 7

Carajillo Habanero | 7

## TAPAS

**CUBAN CHICKEN SOUP | 12**  
Mixed roots & vegetables

**ANTIQUE STONE-BAKED LOAF | 12**  
House special pimiento and cheese dip,  
Spanish olives

**PAN CON TOMATE | 9**  
Mediterranean bread,  
fresh shredded tomato, oregano,  
basil & olive oil

**YUCA FRIES | 12**  
Chipotle & keylime cilantro aioli

**CRISPY PORK BELLY | 15**  
Hot honey, chipotle,  
chimichurri & lime

**TACOS | 5 each**  
Served with: veggies, pico de gallo,  
sour cream, cilantro & lime

• **SHORT RIB** •

• **KEY WEST SHRIMP** •

• **CHICKEN** •

• **CRISPY FRIED SNAPPER** •

Add

• **GUACAMOLE** | 3 •

• **SPANISH CHEESE** | 2 •

**CROQUETAS**  
3 PCS PER ORDER  
Keylime cilantro aioli & hot honey

• **BACALAO / COD** | 10 •

• **SERRANO HAM & CHEESE** | 11 •

• **GOAT CHEESE** | 10 •

• **CHORIZO** | 9 •

**EMPANADAS**  
Chipotle & chimichurri, lime

• **HAM & CHEESE** | 5 •

• **CHICKEN** | 5 •

• **SHORT RIBS** 6 •

**ANTIPASTO BOARD | 28**  
Spanish cheeses, serrano ham,  
chorizo, lomo, figs & grapes, olives,  
pepinillos, bruschetta

**GUACAMOLE | 16**  
Tortilla chips, pico de gallo  
& sour cream

**SPANISH HUMMUS | 14**  
Garbanzos, white beans, tahini,  
olive oil, lime and pita bread

**RUM FLAMED CHEESE | 15**  
Spanish mountain cheese flamed  
with rum & honey

**CHICKEN WINGS | 15**  
Charcoal grilled.  
Blue cheese spicy honey  
oregano, olive oil & lemon sauce

**SPANISH MEATBALLS | 15**  
Served in salsa, queso fresco, bread

**SHRIMP GARLIC | 19**  
Key West shrimp, garlic,  
olive oil, bread

**FRIED SHRIMP PINCHOS | 19**  
Chipotle & keylime cilantro aioli

**CHARCOAL GRILLED OCTOPUS | 28**  
Olive Oil, Lemon, Oregano

**HABANA'S CEVICHE | 22**  
Snapper, pulpo, gambas  
& plantain chips

**FRIED CALAMARI | 19**  
Salsa, Chipotle,  
Keylime cilantro aioli

## BAR DE TAPAS



## SANDWICHES

**GIGANTE BURGER | 19**  
12oz burger, caramelized onion, cheddar cheese,  
tomato, lettuce

**"THE CUBAN" | 17**  
Cuban bread, butter, ham, roasted pork, cheese,  
salami, pickles, mustard

**CHICKEN GYROS PITA | 24**  
Traditionally wrapped, tzatziki,  
tomatoes, onions, side of Greek salad

**CHICKEN CAESAR WRAP | 17**  
Grilled chicken, romaine lettuce, croutons, red  
peppers, homemade Caesar dressing

**CHIPOTLE CRISPY CHICKEN MELT | 19**  
Fried Chicken, coleslaw, bacon  
tomato, melted cheddar cheese

**BRAISED SHORT RIBS | 28**  
Lettuce, Tomatoes, Onions, Bordelaise Sauce

**FLORIDA FISH SANDWICH | 25**  
Fried local snapper, lettuce,  
tomato & tartar sauce

**LOBSTER ROLL | 32**  
Maine Lobster, mayonnaise, toasted brioche roll

**SURF & TURF BURGER | 38**  
Braised short ribs, Maine lobster meat,  
cheddar cheese

## SALADS

ADD

• **CHICKEN KEBAB** | 12 •

• **STEAK KEBAB** | 17 •

• **KEY WEST SHRIMP** | 15 •

• **SALMON** | 15 •

**CAESAR | 19**  
Lettuce, homemade Caesar dressing,  
brioche croutons, parmesan cheese

**CUBAN | 15**  
Avocado, mango, tomatoes, hearts of palms,  
cilantro, olive oil, lime

**SPECIAL GREEK SALAD | 22**  
Lettuce, vine ripe tomato, olives, cucumber,  
feta cheese. Served with hummus,  
falafel & Greek vinaigrette

**TROPICAL SALMON | 28**  
Wild Caught Salmon Fillet.  
Mixed greens, local mango & tomatoes

A 20% service charge will be added to all checks.  
\*Consuming raw or undercooked fish, shellfish, eggs or meat  
increases the risk of foodborne illness. If you have any food allergies,  
please consult with your server right away\*

## CHICKEN

**CHICKEN KEBAB | 28**  
Marinated with yogurt & mediterranean  
spices, served over rice and  
grilled vegetables

**SPANISH STYLE CHICKEN | 32**  
Chicken braised in red wine, tomatoes, onions,  
red peppers & potatoes

**CHICKEN PARM SPAGHETTI | 38**  
Baked with mozzarella parmigiano,  
over marinara

## MEAT

**FILET MIGNON KEBAB | 45**  
Served over rice, grilled vegetables,  
chimichurri sauce

**BONE IN RIB EYE STEAK CHURRASCO | 65**  
Grilled vegetables, French fries, chimichurri

**LAMB CHOPS | 58**  
Charcoal grilled.  
Served over spinach salad & French fries

**BRAISED SHORT RIBS | 48**  
Slow cooked with red wine, carrots, tomatoes and  
onions. Served over mashed potatoes

## FISH & SEAFOOD

**KEY WEST SHRIMP KEBABS | 42**  
Served over rice, vegetables,  
Peri-Peri Sauce & Keylime aioli

**SPANISH COD | 45**  
Baked in a clay pot, fresh  
tomatoes, capers, olives & onions

**WHOLE BRANZINO | 48**  
Deboned & charcoal grilled.  
Olive oil, lemon, roasted potatoes,  
grilled vegetables

**PAN FRIED DORADA | 48**  
Tartar sauce, chimichurri,  
Peri-Peri sauce, roasted potatoes

**GIANT FRIED FLORIDA LOBSTER | 95**  
Served with linguini alfredo

## HOUSE SPECIALTY

**"EL PATIO PAELLAS"**

Perfect to share, serves 2

**PAELLA HORTELANA | 48**  
Seasonal local vegetables

**ARROZ CON POLLO | 50**  
Traditionally cooked in a clay pot

**PAELLA DE CARNES | 55**  
Beef, chicken & chorizo

**PAELLA MARINERA | 60**  
Cod, shrimp, calamari, mussels

Add

• **LOBSTER** | 40 •

