

# Café Habana

## Appetizers - Aperitivos

- Soup of the Day** ... 4.95
- 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 ... 9.95
- Sincronizada Toluca** ~ A black bean and a lemon cilantro flour tortilla with mozzarella cheese, avocado and chorizo, served with salsa verde ... 11.95

## 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.. 11.95
- 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** ... 15.95  
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** ... 11.50  
Corn tacos with grilled cactus, queso fresco, sauteed red onion, salsa verde, rice and beans
- Grilled Skirt Steak** ... 20.75  
Skirt steak served with your choice of rice and beans
- Roast Pork** ... 15.50  
Caribbean style citrus marinated roast pork served with your choice of rice and beans
- Pollo Mirador** ... 16.50  
Sauteed chicken breast with roasted garlic sauce, spicy spinach and white rice
- Camarones al Ajillo** ... 17.95  
Shrimp in a spicy garlic sauce served with rice and beans
- Baja Style Fish Tacos** ... 14.50  
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** ... 12.50  
(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** ... 16.95  
Grilled skirt steak and our famous Huevos Rancheros served with rice and beans
- Enchiladas Suizas** ... 15.75  
Grilled chicken in corn enchiladas topped with a creamy tomatillo sauce and crema, served with rice and beans
- Enchiladas de Mole Poblano** ... 15.75  
Pulled chicken in corn enchiladas with our homemade mole poblano and crema, served with rice and beans
- Enchiladas estilo Norteno** ... 17.50  
Corn enchiladas with grilled skirt steak with our salsa ranchera, crema and avocado, served with rice and beans
- Hamburger/Cheeseburger/Bacon Cheeseburger** ... 10.75/11.75/12.75  
Our own hamburger grilled to order served with lettuce, tomato, onion, pickle, and fresh hand cut French fries
- Portobello y Guacamole Burger** ... 12.95  
Sliced grilled portobello mushroom, guacamole, jalapeno and onion on a sesame seeded bun served with fresh hand cut French fries
- Fish of the Day** ... 16.45

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** ... 3.75 **Any of our homemade salsas** ... 1.95
- Sweet Plantains** ... 3.75 **Tostones** ... 3.75
- Corn Tortillas (3)** ... 1.95 **Sauteed Spicy Spinach** ... 6.25
- 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!!



## Los Cocteles

- Mojito on the rocks**..... 11.95  
White rum, demerara sugar, fresh lime juice, mint and bitters
- Margarita on the rocks**..... 11.95  
Tequila, fresh lime juice, simple syrup and triple sec
- Daiquiri Cubano**..... 10.75  
White rum, fresh lime juice and sugar cane  
Add strawberry, mango or guava puree..... 95c
- Mexican Firing Squad**..... 10.95  
Tequila, fresh lime juice and homemade grenadine with orange bitters
- Moscow or Gin mule**..... 10.95  
Vodka or gin, fresh lime juice and real homemade ginger syrup
- Dark and Stormy**..... 10.95  
White rum, fresh lime juice, homemade ginger syrup & a float of Goslings Black Seal Dark Rum
- Cuba Libre**..... 10.75  
White rum, fresh lime juice and cola
- Dia Del Amor**..... 11.95  
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**..... 8.25  
Fresh lime juice and corona with salt rim
- Michelada Corona**..... 8.75  
Fresh lime juice, tapatio hot sauce and Corona with salt rim
- Frozen Margarita**..... 11.00  
Add strawberry, mango or guava puree..... 95c
- Habana's Frozen Special**..... 11.00
- Caipirinha**..... 11.95  
Cachaca, limes and brown sugar
- Try our Jalapeno Margarita**..... 11.95  
featuring Tanteo Jalapeno Tequila
- Frozen Sangria Margarita** ..... 14.00

## Los Vinos

- Cotes du Rhone**.....gl...8.00/btl.....35.00
- Tiamo Blanco**.....gl...8.00/btl.....35.00
- Red or White Sangria**.....gl...9.00/pit.....30.00
- Champagne**.....gl.....9.00
- Mimosa**.....9.00  
With orange juice or strawberry, mango or guava puree
- La Rosette**.....10.00  
St. Germain and homemade grenadine, with champagne

## Bebidas

- Fresh Pressed Limeade**.....3.75  
Add strawberry, mango or guava puree..... 95c  
Add shot of vodka, tequila, rum or gin..... 6.25
- 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

## Los Postres

- Coconut Flan**..... 5.00
- Cheese Flan**..... 5.00
- Original Flan**..... 5.00