



Habana Times

The official newspaper of the Habana Grill

VOLUME TWO NO 5 ★ ★ ★ ★ THE VOICE OF THE MOJITO REVOLUTION ★ ★ ★ ★ NOVEMBRE 2008

Our Lunch Menu

(Served from 11:00am- 3:00pm)

Saladitos

LITTLE LATIN BITES

CUBA RICAN NACHOS / \$8.95

Our cilantro ground beef with black and pinto beans; covered with lettuce, tomatoes, blended cheddar and manchego cheeses, sour cream and served with crispy fried tostones.

EMPANADILLAS / \$5.25

Hearty pastry shells filled with Cuban style ground beef or sofrito seasoned chicken; served with our house Cali sauce.

TROPICAL SEAFOOD MARTINI / \$8.95

Fresh shrimp, scallops, octopus and calamari marinated in our citrus dressing with Bermuda onions, cilantro and olive oil.

TUNA CUBANACHI / \$9.95

Fresh yellow fin tuna diced with avocados, red onions, cucumbers and cilantro then tossed with our own blend of spices and lime juice.

QUESO "HABANA GRILL" / \$8.95

Manchego highlights this three cheese blend baked with chorizo and artichokes; served with a Cuban bread loaf.

CHICHARRONES DE POLLO / \$7.95

Bite size morsels of chicken on the bone dusted with seasoned flour then fried to a crispy golden brown; served with our mojo sauce.

PAPITAS RELLENA / \$6.25

Mashed potato balls stuffed with Cuban style ground beef then breaded and fried to golden brown; served with our house Cali sauce.

SHRIMP HABANA / \$9.95

Shrimp grilled to perfection with pineapple; served with our tropical mango mustard sauce.

SPANISH ANTIPASTO / \$9.95

Serrano ham and Manchego cheese served with olives, artichokes and red peppers.

TOSTONES / \$4.25

Green plantains deep-fried and served with our house mojo sauce and Puerto Rican salsa.

HABANA'S LIL' INTRODUCTION / \$9.95

Sample a little of the old tradition; papa rellenas, empanadillas, and chicharrones de pollo.

Sopas

SOUPS

SOUP OF THE DAY / \$3.95

Ask your server for today's selection.

FRIJOLES NEGROS / \$3.95

Habana Grill's classic tradition of black turtle beans simmered with fresh herbs; served over white rice and topped with diced onions.

Ensaladas

SALAD

HABANA CLASICO / \$5.95

Mixed greens accompanied by sliced tomatoes, fresh avocado and Bermuda onions, then drizzled with our refreshing citrus mojo dressing.

DON CESAR / \$5.95

Our house Caesar salad made with hearts of romaine, our homemade dressing, Spanish Manchego cheese and crispy shoestring plantains.

TROPICAL / \$7.95

Refreshing light salad of fresh mixed greens accented with citrus sections and pecans; served tossed with our delicious Tropical Mango Mustard dressing.

Add: Grilled chicken\$3.95 Grilled shrimp\$5.25
Grilled Salmon\$5.25 Fresh Ahi Tuna.....\$5.25

Our house dressings:

House Citrus Mojo • Cesar • Ranch • Tropical Mango

Habana Grill Sandwiches

sandwiches are served with mariquita chips or French fries

SANDWICH COMBO / \$7.95

Enjoy a half sandwich from any of our selections with your choice of Soup or Side Salad.

CUBAN / \$7.25

Our traditional Classic sandwich of fresh roast pork, ham, Swiss cheese, mustard and pickles on Cuban bread then grilled.

PAN CON LECHON / \$7.95

This ever popular roast pork is thinly carved, with sautéed mojo onions, then topped with shoestring potatoes and served on grilled Cuban bread.

PAN CON BISTEC / \$8.50

Thinly carved sirloin steak, seared to perfection with onions, olive oil and spices, covered with shoe-string potatoes and served on Cuban bread with lettuce and tomatoes.

MEDIA NOCHE / \$7.95

Fresh sliced roast pork, ham, Genoa salami and Swiss cheese on sweet Cuban bread with pickles, mustard and Russian dressing.

GRILLED CHICKEN / \$7.95

Seasoned succulent boneless breast of chicken grilled with onions and served on Cuban bread with lettuce and tomatoes.

BLACK ANGUS BURGER / \$8.95

Grilled to your perfection, topped with grilled onions and served on Cuban bread.

VEGE-FRITA & CHEESE SUB / \$7.95

Seasoned soy-based meat seared to a light crisp, topped with cheese and served on Media Noche bread.

Add bowl of Soup or Salad to any Sandwich for only \$1.99



★ " I PREFER FLAN! " ★

Habana Grill Lunch Specials

(Served from 11:00am- 3:00pm)

Carnes

BEEF AND PORK

LECHON CLASICO / \$8.95

This house specialty of fresh roasted pork is carved thin and topped our tangy citrus garlic mojo sauce and onions; served with congri and yucca with mojo.

ROPA VIEJA / \$7.95

Shredded beef stewed with green peppers, onions and the right touch of tomato; served with white rice and black beans.

PICADILLO A LA JARDINERA / \$7.95

Spanish seasoned choice ground chuck cooked with onions, green peppers, potatoes, olives and raisins, then finished with a touch of tomato; served with white rice, black beans and maduros.

“HABANA GRILL” STEAK / \$8.95

This thinly carved sirloin steak seared to perfection with onions, olive oil and spices is covered with shredded fried potatoes; served with white rice and black beans.

CHURRASCO / \$9.50

6 oz choice sirloin marinated with citrus, herbs and spices then grilled to your liking with a splash of Santa Marvita cabernet; served with an Argentine chimichurri sauce, congri and maduros.

VACA FRITA / \$8.95

Stewed Beef seared to a crispy outer finish with onions and spices; then served with white rice and black beans.

BISTEC EMPANIZADO / \$9.95

Breaded “Habana Grill” steak fried golden brown then topped with grilled mojo onions; served with white rice and black beans.

ARROZ FRITO A LA CUBANA / \$10.95

Our Classic Habana-style fried rice prepared with roast pork, fresh vegetables, diced ham and eggs, crowned with two fresh jumbo shrimp; served with maduros.

Del Mar y Pollo

SEAFOOD AND POULTRY

SALMON CATALANA / \$12.95

Fresh salmon filet prepared in our delicious Catalana-style tomato sauce over a ragout of vegetables.

CAMARONES AL AJILLO / \$12.95

Jumbo shrimp sautéed in garlic, onions, butter and wine; served with yellow rice.

POLLO MOJO RICO / \$9.95

Our mojo marinated half chicken cooked on the open grill; served with yellow rice.

PECHUGA ENCEBOLLADA / \$8.95

Boneless breast of chicken seared with olive oil and spices then topped with mojo grilled onions; served with yellow rice.

ARROZ CON POLLO / \$7.95

Our classic succulent chicken cooked in Spanish yellow rice. Add \$1.00 for all white meat.

*With any Entrée,
add Soup or Salad for \$1.99*

Vegetariano

VEGETARIAN

CUBAN HAYSTACK / \$7.95

A hearty mound of white rice covered with our black beans, chopped lettuce, diced tomatoes and onions; served with maduros.

“HABANA GRILL”

VEGETARIAN FRIED RICE / \$7.95

The vegetarian version of our Habana-style fried rice; prepared with fresh vegetables then served with maduros.

VEGE-FRITA / \$8.95

A wonderfully seasoned soy-based meat substitute seared to a light crisp finish with onions; served with white rice, black beans and maduros.

VEGE-FRITA & CHEESE SUB / \$7.95

Seasoned soy-based meat seared to a light crisp, topped with cheese and served on Media Noche bread.

SIDES

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| White rice | Yellow rice | Mofongo |
| Fresh vegetables | Maduros | Yuca |
| Black beans | Pinto beans | Congri |
| French Fries | Garlic Yucca Mash | |



It started with family and it continues with family, three generations of family tradition and values will always be at the root of our business.

-Ruben Perez

