

VEGAN

Plantain Pizza Medallions \$16.50

Six medallions to a plate and a great sharing option to start your meal. Our Cuban plantains are pressed into large medallions and topped with melted vegan cheese, sautéed tomatoes, mushrooms, onions, and orange peppers.

Tofu Ropa Vieja \$26.00

Incredible how we have managed to make Cuban Tofu Ropa Vieja (Old Clothes) so delicious. Made to order with our special Cuban style vegan ingredients - totally worthy of any epicurean taste buds. Sautéed in our sofrito vegetables made with tamari, orange and yellow peppers, onions, garlic & a dash of cilantro. White rice, black beans & sweet plantains.

Havana Chinatown Pot \$28.00

The truth is Havana does have its very own distinct Chinatown where the food is fabulous, and I'm so happy to finally be able to present you with one of the dishes from there. Cooked in a bowl to order, our Cuban Chinese Pot is made up of wide noodles, fried tofu cutlets, bok choy, sautéed onions, ginger, tamari, garlic, and topped with raw scallions and sesame seeds.

Grilled Vegetable Platter - Vegetales a la Parila \$26.00

Marinated in our own delicious Cuban sauce. Healthy and full of flavor from the grill. Served with fried plantains, black beans & white rice.

Please specify for GF or Vegan, both are accommodated where possible in our menu.

SIDE ORDERS ACOMPAÑANTES

Garlic Bread \$4.00

White Rice - Arroz Blanco V GF \$5.00

A simple rice dish, perfectly prepared. Essential to the frijoles negros.

Black Beans - Frijoles Negros V GF \$4.00

Everyone's mother makes the best frijoles negros.

We hate to argue with a Cuban mama but ours are pretty darn good!

French Fries - Papas Fritas V \$6.00

Sweet Plantains - Platanos Maduros V \$6.00

Plantains are a relative of the banana, but they are treated more like vegetables and must be cooked before eating. Ours are sautéed until dark brown. This dish is a cultural tradition that goes well with all Cuban foods.

Plantain Mini Pancakes - Tostones V \$6.00

Green plantains sautéed and flattened to resemble small discs. Ours are crunchy and tasty. Over-salting them a little is encouraged.

Yuca with Mojo V GF \$7.50

Cuban comfort food. A great side dish or appetizer. Our caramelized onion-garlic mojo divine salsa... cha, cha, cha!

Moros & Cristianos \$6.00

Black beans and rice already cooked together. Another true staple of Cuban cookery.

IF YOU FEEL THAT UNDENIABLE URGE TO INDULGE YOUR SWEET TOOTH,
JUST ASK TO SEE OUR MENU OF HOMEMADE DESSERTS!