



# Dinner

## Gluten-Free Menu

### Tapas - Appetizers

#### **Coctel de Camarones con Salsa Romesco**

Shrimp cocktail. MUST substitute Romesco sauce for cocktail dipping sauce.

#### **Seviche**

Shrimp, bay scallops and snapper filet marinated in fresh lime juice, hot and sweet peppers, onions and tomatoes.

#### **Escabeche**

Fresh tuna pickled in a savory blend of Spanish olive oil, cider vinegar, sweet peppers and pimiento-stuffed olives, served on a bed of lettuce.

#### **Camarones al Ajillo**

Jumbo shrimp sautéed with sherry wine and garlic.

#### **Tortilla Espanola**

Traditional Spanish potato pie served with tomato sherry sauce.

#### **Plato de Verduras**

Marinated mushrooms, roasted red peppers, assorted olives and hearts of palm with a vinaigrette.

#### **Chorizo**

Our own cured Spanish sausage lightly sautéed with sweet peppers.

#### **Calypso Chips**

Havana Café's Caribbean snack chips made from thinly sliced green plantains and served with our special recipe black bean dip

#### **Tostones**

Twice-fried green plantains served with mojo garlic sauce or our black bean dip

#### **Maduros Fritos**

Fried ripe, sweet plantain slices

#### **Yuca Frita**

Crisp fried cassava fingers with spicy banana-guava ketchup and black bean dip

#### **Sun Spots**

Sweet potato fries served with a spicy banana-guava ketchup

#### **Yuca con Mojo**

Cassava, a potato-like vegetable, topped with a tangy garlic sauce

#### **Tamal Cubano**

Cuban tamal prepared from fresh ground corn, pork tidbits and sofrito, wrapped and steamed in a cornhusk.

#### **Pasteles**

Puerto Rican tamal prepared with tropical root vegetables, plantains, pork, chickpeas, raisins and spices. Each little bundle is wrapped in a banana leaf and steamed.

### Ensaladas - Salads

#### **Ensalada de Sevilla**

Bibb lettuce, orange slices, Spanish onions and avocado with a citrus vinaigrette.

#### **Ensalada de Aguacate**

Slices of avocado dressed with onions, pimientos, Spanish olive oil and fresh lime juice.

#### **Ensalada Mixta**

Fresh garden greens, cucumbers, grape tomatoes, onions and green bell pepper served with our House vinaigrette.

#### **Ensalada de Palmito**

Hearts of palm with pimientos, cucumbers, and Spanish onions on bibb lettuce with a creamy parsley, lime and garlic dressing. (Best Foods Mayonnaise is usually used. Do not order if concerned with mayonnaise.)

### Sopas - Soups

#### **Potage de Frijoles Negros**

A delicious vegetarian version of the traditional Cuban black bean soup, topped with onions and cilantro.

#### **Sopa de Pollo**

Home-style chicken soup with chunks of white meat chicken, vegetables and noodles. (MUST substitute rice for noodles).

#### **Gazpacho**

Zesty cold tomato soup served with cucumbers, sweet peppers and onions.

### Guarniciones - Accompaniments

#### **Yuca con Mojo**

Cassava, a potato-like vegetable, topped with a tangy garlic sauce.

#### **Papas de la Casa**

Spicy home-style potatoes.

#### **Verduras Mixtas**

Steamed or sautéed vegetables.

#### **Espárragos**

Fresh, steamed green asparagus.

#### **Arroz Azafran**

Saffron rice - the world's most precious and expensive spice.

#### **Arroz Blanco**

White rice.

#### **Frijoles Negros**

Cuban black beans topped with onion and cilantro.

#### **Congri**

Red beans and white rice cooked together with smoked ham hock.

#### **Moros**

Black beans and rice cooked together.

#### **Habanero Salsa**

#### **Black Bean Dip**

Our own special recipe dip.

# Dinner Selections

## Carnes - Meats

### **Ropa Vieja**

Lean shredded beef braised in a zesty sauce of tomatoes, onions, sweet peppers, herbs and red wine. Served with moros.

### **Picadillo**

Freshly ground extra lean beef prepared with sofrito seasoning, pimiento-stuffed olives, cubed potatoes and capers. Served with black beans and rice.

### **Masas de Puerco Fritas**

Morsels of fresh pork tenderloin seasoned with a lime-cumin marinade and fried to a golden brown. Served with black beans and rice.

### **Pierna de Puerco Asada**

Oven roasted fresh leg of pork seasoned with sour orange, lime, garlic and herbs. Served with black beans and rice.

### **Paradise Pulled Pork**

Tender lean pulled pork prepared with sweet peppers, onions, garlic, herbs and habañero chiles. Served with black beans and rice.

### **Higado Glaseado con Manzanas y Naranjas**

Sautéed baby beef liver with a Catalan-style sauce of brandy-glazed apples, onions and oranges. Served with moros.

### **Parilla Mixta**

Lamb tenderloin marinated in fresh rosemary and port wine, top sirloin of beef marinated in Spanish red wine and herbs, grilled fresh vegetables and Spanish chorizo. Served with black beans and rice.

## Pescado y Mariscos - Fish and Seafood

### **Camarones al Jerez**

Large gulf shrimp sautéed with garlic, saffron, pimientos and sherry wine. Served with white rice.

### **Zarzuela de Mariscos**

Maine Lobster, gulf shrimp, Manila clams, green lip mussels, bay scallops, fresh fish and calamari in a spicy fresh tomato sauce. Served with white rice. (Fat free on request).

### **Pescado al Marinero**

Fresh "catch" poached in a spicy tomato, herb and brandy sauce with potatoes and mushrooms. Served with white rice.

### **Bacalao a la Criolla**

Salt cod with tomatoes, sweet peppers, onions, potatoes, boniatos and sherry. Served with white rice. Also available with fresh cod.

## Legumbres - Vegetable Dishes

### **Paella de Legumbres**

Valencia rice blended with imported saffron, sofrito, herbs and a medley of fresh garden vegetables. Please allow 45 minutes for preparation.

## House Specialty

### **Paella de Havana**

Valencia rice, imported saffron, fresh Maine lobster, Manila clams, green lip mussels, bay scallops, large gulf shrimp, boneless breast of chicken, Spanish chorizo and bits of pork. Allow 45 minutes for preparation.

## Aves - Poultry

### **Arroz con Pollo**

Chicken pieces prepared with saffron rice, sofrito seasoning, chorizo, white asparagus, pimientos and peas.

### **Pollo Chilendron**

Boneless breast of chicken sautéed with morsels of pork, artichoke hearts, onions, pimientos, herbs, spices and white wine. Served with white rice.

### **Pollo Cubano**

Boneless breast of chicken marinated with lime, orange, garlic and sautéed with sweet onions. Served with black beans and rice.

### **Pollo Parilla**

Half chicken, marinated in tropical juices, grilled and topped with a spicy mango glaze. Served with black beans and rice.

## Postres - Desserts

### **Flan del Gran Flanera**

Smooth, rich Spanish custard with caramel sauce.

### **Arroz con Leche**

Rice pudding laced with anise and dusted with cinnamon.

### **Flan de Coco con Coco Rallado**

Coconut flan topped with mango sauce and candied coconut.

### **Medley of Fresh Fruits**

### **Mango, Mango, Mango**

Mango sorbet, mango slices and mango sauce with whipped cream.

Calypso Chips, Tostones, Maduros Fritos, Yuca Frita, Plantanos Maduros Fritos, Papa Fritas and Sun Spots have all been deep fried... possible cross contamination.

*For your information:*

All rice is cooked in water only.

The chicken broth is homemade. Each night the fryers are filtered and cleaned.

All items are reviewed with B.J., Havana's Executive Chef. Special attention was given to flour, msg, vinegar, soy sauce and cross contamination. Use this information as a guide only. Issuers are not responsible for accuracy. Food producers change ingredient contents and cooks may change dish ingredients. Always double check.