



HAVANA

Restaurant & Cocktail Lounge

4555 Queen Street, Niagara
Falls, L2E 2L4

www.havananiagara.ca



@havananiagara

DINNER MENU



APPETIZERS

**SEASONAL HAVANA
NIAGARA SOUP** **\$9.75**

Please ask your server for flavour.

CROQUETAS (5 PIECES) **\$10.25**

House-made *croquetas*, served with a creamy mayonnaise and tomato-based sauce *or* sweet chili sauce. Please ask your server for flavour.

MANGO BEAN SALAD **\$14.99**

Black beans, diced mango, red bell pepper, sweet corn, cilantro, charred lime vinaigrette, and crumbled feta cheese.



Tostones Rellenos



Croquetas

**TOSTONES RELLENOS
(3 PIECES)** **\$16.99**

Twice-fried crispy plantains. Please ask your server for daily filling.

COCONUT SHRIMP **\$16.99**

Crunchy, coconut crusted shrimp served with sweet chili sauce.

**CUBAN SHRIMP COCKTAIL
(SERVED COLD)** **\$14.99**

Cocktail glass filled with a tropical medley of diced red peppers, red onions, cucumbers, and pieces of pineapple in a creamy mayonnaise and tomato-based sauce, garnished with cilantro and rimmed with cooked shrimp.

SANDWICHES

Served with your choice of seasonal house salad or french fries.

Upgrade to mango bean salad or congris for \$4.00.

All of our buns are baked fresh at one of our selected local bakeries.

CUBAN PANINI SANDWICH **\$19.25**

Slow roasted pork, smoked ham, pickles, Swiss cheese and Dijon mustard, served on a panini roll.

PULLED BEEF SANDWICH **\$20.99**

Seasoned pulled beef, sauteed sweet peppers, red onions, roasted garlic mayo served on a panini roll.



Cuban Panini Sandwich

**GRILLED HAVANA
BURGER** **\$17.99**

5 oz all-beef house-made burger, smoked ham, swiss cheese, tomato and jalapeño & lime aioli.

DINNER MENU



MAIN DISHES

ROPA VIEJA **\$28.50**

6-hour braised and hand shredded beef, tomato, bell peppers, roasted garlic, sauteed onions, and cilantro. Served with *congris* and *yucca*.

D'S PAELLA **\$35.00**

Home-made smoked sausage, roasted pork, grilled chicken and baby shrimp, yellow rice, bell peppers, red onion, roasted garlic, and tomato. Served with a charred piece of baguette.

***takes about 25-30 minutes to prepare*

HAVANA ROASTED PORK **\$25.00**

8-hour roasted pork leg topped with house *mojo criollo* sauce. Served with *congris*, and a seasonal house salad.

CUBAN LOBSTER TAIL **\$31.99**

Cuban lobster tail topped with sauteed shrimp. Served with turmeric infused rice with diced veggies and a house garden salad.



Vegan Stuffed Pepper



D's Paella



Cuban Lobster Tail

VEGAN STUFFED PEPPER **\$22.99**

Sweet bell pepper stuffed with arborio rice, shredded vegetables, and tomato sauce. Served with a *tomale*.

SLICED TOP SIRLOIN STEAK **\$30.99**

8 oz steak grilled medium, with Cuban red eye sauce (dark rum, veal juice, Cuban espresso). Served with *congris* and seasonal house salad.

GRILLED ATLANTIC SALMON **\$28.00**

7 oz grilled salmon fillet, with fire-roasted tropical salsa. Served with seasonal house salad.

CHICKEN CHIMICHURRI **\$25.99**

Grilled marinated chicken breast in *chimichurri* sauce. Served with *congris* and *yucca*.

DESSERTS

TRES LECHES CAKE **\$8.99**

Home-made light and spongy cake soaked in a sweet milk mixture and topped with Italian merengue.

LA SEÑORITA **\$8.99**

Home-made custard cream in a puff pastry cup.



Tres Leches Cake



La Señorita

CRISPY FRIED CHURROS **\$7.99** (3 PIECES)

Fried dough pieces, dusted with sugar and cinnamon. Served with dark chocolate sauce *or* creamy caramel sauce.

**Prices do not include tax.*



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DRINKS

ESPRESSO (SINGLE)	\$3.00	BOTTLE OF WATER (500 ML)	\$3.00
CAPPUCCINO	\$5.00	SPARKLING WATER (500 ML)	\$3.50
LATTE	\$5.00	SPARKLING WATER (700 ML)	\$5.99
TEA	\$3.00	POP OR JUICE (GLASS)	\$3.00

Green, chamomile, peppermint,
orange pekoe, rosehip