



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 daily 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 the daily filling.

MANGO BEAN SALAD **\$14.99**

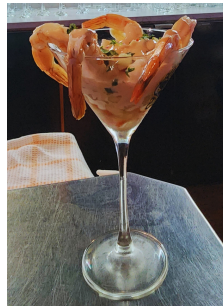
Black beans, diced mango, red bell pepper, sweet corn, cilantro, charred lime vinaigrette, and crumbled feta cheese.

YAIMA'S TAMALES (1 PIECE) **\$8.99**

Yaima's signature corn dough masa and spices, wrapped in a corn husk and steamed. Topped with your choice of sauteed roasted pork or *mojo criollo* sauce.



Toston Relleno



Cuban Shrimp Cocktail



Croquetas

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

Twice-fried crispy plantains. Please ask your server for the 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.

CUBAN-STYLE EMPANADA **\$3.50**

Hand-held pastry/pie filled with various ingredients. Please ask your server for the daily filling.

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, topped with 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 fried *yuca*.



Ropa Vieja

D'S PAELLA \$35.00

Smoked sausage, roasted pork, grilled chicken and shrimp, pan cooked with Spanish yellow rice, bell peppers, red onion, roasted garlic, and tomato. Served with a charred piece of baguette.

**Takes about 25-30 minutes to prepare*

***Add a piece of sliced steak or Cuban lobster tail on top for \$15*



D's Paella

VEGETARIAN PAELLA \$22.99

Medley of vegetables pan cooked with Spanish rice, vegetable broth and spices. Topped with a sliced vegetarian *tomale*.

HAVANA ROASTED PORK \$25.00

8-hour roasted pork leg topped with house *mojo criollo* sauce. Served with *congris* and fried *yuca*.



Cuban Lobster Tail

SMOKED PORK CHOP \$27.99

Smoked pork chop served with *congris* and fried *yuca*.

BLACK ANGUS RIBEYE STEAK \$30.99

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

GRILLED ATLANTIC SALMON \$28.00

7 oz grilled salmon fillet, with a side of tropical medley of fruits & vegetables. Served with turmeric-infused rice and a house garden salad.

CHICKEN CHIMICHURRI \$25.99

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

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.

DINNER MENU



DESSERTS

TRES LECHES CAKE

\$8.99

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



CRISPY FRIED CHURROS (3 PIECES)

\$7.99

Fried dough pieces, dusted with sugar and cinnamon. Served with vanilla ice-cream and a creamy caramel sauce.



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