



Long Island Restaurant Week

\$46 DINNER MENU

October 27th - November 3rd, 2024*

*excludes beverage, tax & gratuity. dine-in only.
Not available Saturday after 5pm.

APPETIZERS

EMPANADAS

Choice of (3): 3 Cheese (V), Beef Picadillo, Chicken Sofrito, Shrimp Sofrito or Ropa Vieja

HAVANA STREET CORN

Corn-on-the-cob with Latin cheeses & Cuban spices.

CHICHARRONES DE POLLO

Half-order of our fried chicken thigh pieces (on-the-bone), tossed in garlic mojo & lime, served with Havana Central's guava-bbq sauce and our special hot sauce.

HAVANA HOUSE SALAD

Mixed greens, tomatoes, red onion & Cuban croutons, tossed in balsamic vinaigrette.

ENTREES

Choice of 2 Sides: white or yellow rice, black beans or side salad.
(+2 each for maduros, tostones, sweet potato fries or french fries)

VACA FRITA

Marinated steak sautéed until crispy with lime, Cubanelle peppers, garlic & onions. Served with cilantro rice & a fried egg (al Caballo) plus 1 side.

TOUR OF HAVANA

3 of our favorites in one tower.
Pernil, Ropa Vieja & Chicharrones de Pollo.

SALMON Y CAMARONES

Grilled salmon & shrimp in garlic sauce, with tostones.

GRANDE VEGETARIAN PLATTER (V)

Stuffed Pepper (1), Havana Street Corn, Garlic Broccoli, Maduros & Tostones with chimichurri.

DESSERT

FLAN

Classic rich vanilla bean custard with caramel topping.

CHURROS

Latin donut sticks served with dulce de leche & chocolate dipping sauces.

BANANA BREAD PUDDING

An old-fashioned Cuban bread pudding made with banana & topped with a banana-rum sauce.
Served with a scoop of vanilla ice cream.



FOR THE TABLE

MADUROS

Sweet fried plantains. 6.5

TOSTONES

Savory fried plantains, served with chimichurri. 6.5

KALE AL AJILLO

Garlic kale. 6.5

BROCCOLI AL AJILLO

Garlic broccoli. 6.5

AVOCADO

Half avocado. 3

TROPICAL DRINKS

(full cocktail menu available)

PRICKLY PEAR MARGARITA

Casamigos Blanco Tequila, prickly pear purée, orange bitters and fresh lemon. 16

HAVANA MOONLIGHT

A layered cocktail featuring a creamy BACARDÍ Gold Rum Piña Colada and a bright and refreshing Passion Fruit Margarita, made with Cazadores Blanco Tequila. 18

FRESH LEMONADE

Hand muddled lemonade. 6
(tropical flavors +1)

BATIDOS

A blended Latin "smoothie" made with water or milk (+1), tropical fruit & ice. 6.50

LATIN COFFEE & COCKTAILS

(full coffee menu available)

ESPRESSO MARTINI

Vodka, Cazadores Coffee Liqueur & Owen's Cold Brew. 16

CAFE CON LECHE

Double shot of espresso with steamed milk. 6

CAPPUCCINO

Espresso and frothed milk. 5

EARN \$10 IN
REWARDS
WITH EVERY
\$100 SPENT!

Join Our
REWARDS
CLUB





Long Island Restaurant Week

\$24 LUNCH MENU

October 27th - November 3rd, 2024*

*excludes beverage, tax & gratuity. dine-in only.

APPETIZERS

ENPANADAS

Choice of (3): 3 Cheese (V), Beef Picadillo, Chicken Sofrito, Shrimp Sofrito or Ropa Vieja

HAVANA STREET CORN

Corn-on-the-cob with Latin cheeses & Cuban spices.

CHICHARRONES DE POLLO

Half-order of our fried chicken thigh pieces (on-the-bone), tossed in garlic mojo & lime, served with Havana Central's guava-bbq sauce and our special hot sauce.

HAVANA HOUSE SALAD

Mixed greens, tomatoes, red onion & Cuban croutons, tossed in balsamic vinaigrette.

ENTREES

PERNIL

Slow-roasted pork topped with pickled onions & lime. Choice of (2): white rice, yellow rice, black beans or side salad.

CLASSIC CUBAN SANDWICH

Smoked ham, slow-roasted pork, Swiss cheese, pickles & mustard, pressed on Cuban bread. Choice of (1): rice & black beans, side salad, sweet potato fries or french fries.

ARROZ CON POLLO

A classic Cuban dish of boneless, skinless chicken cooked in savory saffron rice with onions, peas and pimientos.

VEGETARIAN STUFFED PEPPERS (V)

Bell peppers stuffed with rice, chickpeas & vegetables, topped with melted Manchego cheese. Choice of (2): white rice, yellow rice, black beans or side salad.



FOR THE TABLE

MADUROS

Sweet fried plantains. 6.5

TOSTONES

Savory fried plantains, served with chimichurri. 6.5

KALE AL AJILLO

Garlic kale. 6.5

BROCCOLI AL AJILLO

Garlic broccoli. 6.5

AVOCADO

Half avocado. 3

TROPICAL SOFT DRINKS

(full cocktail menu available)

FRESH LEMONADE

Hand muddled lemonade. 6
(tropical flavors +1)

BATIDOS

A blended Latin "smoothie" made with water or milk (+1), tropical fruit & ice. 6.50

LATIN SODAS

Jupiña (pineapple soda) 3.50
Materva (sweetened tea) 3.50
Iron Beer (a fruitier Dr. Pepper) 4.50

LATIN COFFEE

(full coffee menu available)

CAFE CON LECHE

Double shot of espresso with steamed milk. 6

CAPPUCCINO

Espresso and frothed milk. 5

CAFE CUBANO

Strong espresso and a thick sugar foam. 4

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**REWARDS
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SCAN

