



## Long Island Restaurant Week

### **\$24 LUNCH MENU**

April 27th - May 4th, 2025\*

\*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.

### **GARDEN 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 pimentos, topped with maduros and a chicharrones de pollo.  
Served with black beans or side salad.

### **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.



## Long Island Restaurant Week

### \$46 DINNER MENU

April 27th - May 4th, 2025\*

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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.

### GARDEN 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.

### PARGO AL AJILLO

A battered & fried Red Snapper filet, cooked in our garlic sauce and placed atop sautéed vegetables.

### PAELLA DE VEGETALES (V/VG)

Seasonal veggies (such as broccoli, bell peppers, zucchini & corn) sautéed with yellow rice, chickpeas, onions, peas & Cuban seasonings.

\*Served with black beans or side salad only.

## DESSERT

### FLAN

Classic rich vanilla bean custard with caramel topping.

### CHURROS

Latin donut sticks with dulce de leche and chocolate dipping sauces.

### AFFOGATO

Vanilla ice cream with a shot of espresso.