



Long Island Restaurant Week

\$46 DINNER MENU

January 26th - February 2nd, 2025*

*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.

PARGO AL AJILLO

A plantain-crusted 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.

DULCE DE LECHE CHURRO BITES

Golden, bite-sized, dulce de leche-filled churros, fried crispy and dusted with powdered sugar.

Served with dulce de leche dipping sauce.

AFFOGATO

Vanilla ice cream with a shot of espresso.



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\$24 LUNCH MENU

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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 pimentos.
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.