

# Havana Central

RESTAURANT & RUM BAR

## NYC Restaurant Week

### \$45 DINNER MENU

January 20th - February 12th, 2026\*

\*excludes beverage, tax & gratuity.  
Not available on Saturdays. Dine-in only.

## APPETIZERS

### EMPANADA SAMPLER

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

### FRIED CALAMARI

Tender calamari lightly breaded in seasoned flour and fried till crisp. Served with sweet tomato sauce.

### CHICHARRONES DE POLLO – FRIED CHICKEN

Half-order of our Chicharrones de Pollo (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. (+3 each for maduros, tostones, sweet potato fries or French fries)

### VACA FRITA – CRISPY SHREDDED STEAK

Our signature Vaca Frita features marinated steak sautéed until crispy with lime, Cubanelle peppers, garlic & onions. Served with cilantro rice & a fried egg (al Caballo).

### TOUR OF HAVANA

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

### PARGO AL AJILLO – GARLIC SNAPPER

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

### VEGETARIAN PAELLA (V/VG)

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

## DESSERT

### FLAN

Classic rich vanilla bean custard with caramel topping.

### CHURROS

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

### DARK CHOCOLATE BREAD PUDDING

Cuban bread soaked overnight in a vanilla custard studded with dark chocolate, baked & served with vanilla ice cream.



## NYC Restaurant Week

### \$30 LUNCH MENU

January 20th - February 12th, 2026\*

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## APPETIZERS

### EMPANADA SAMPLER

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

### HAVANA STREET CORN

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

### CHICHARRONES DE POLLO – FRIED CHICKEN

Half-order of our Chicharrones de Pollo (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 – ROAST PORK

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

### CLASSIC CUBAN SANDWICH

Slow-roasted pork, smoked ham, Swiss cheese, pickles & mustard, pressed on Cuban bread.

Choice of (1): rice & beans, 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 a Chicharrone de Pollo and Maduros.  
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.

## DESSERT

### FLAN

Classic rich vanilla bean custard with caramel topping.

### CHURROS

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