



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.



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\$30 LUNCH MENU

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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 pimientos. 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.