



NYC Restaurant Week

\$45 DINNER MENU

July 20th - August 16th, 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 Cheesesteak

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 fried dark-meat chicken, tossed in
garlic mojo & lime, served with guava-bbq & hot sauce.

GARDEN SALAD

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

ENTREES

ROPA VIEJA

A classic Cuban dish! Braised shredded beef,
peppers & onions slowly cooked in Cuban spices.
Choice of 2 Sides: white or yellow rice, black beans or side salad.

TOUR OF HAVANA

Three of our favorites in one tower!
Pernil, Ropa Vieja & Chicharrones de Pollo.
Choice of 2 Sides: white or yellow rice, black beans or side salad.

ARROZ CON CAMARONES

Shrimp in savory saffron rice with onions & peas,
served with sweet plantains.
Choice of black beans or side salad.

VEGETARIAN PAELLA (V/VG)

Seasonal veggies sautéed with yellow rice,
chickpeas, onions, peas & Cuban seasonings.
Choice of 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.

PINEAPPLE CHURRO BOWL

Homemade pineapple ice cream in a deep fried churro
bowl, drizzled with dulce de leche & chocolate sauce.



NYC Restaurant Week

\$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 Cheesesteak

HAVANA STREET CORN (V)

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

CHICHARRONES DE POLLO – FRIED CHICKEN

Half-order of our fried dark-meat chicken, tossed in garlic mojo & lime, served with guava-bbq & hot sauce.

GARDEN SALAD (V/VG)

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 or French fries.

POLLO ASADO (GF)

Herb-roasted 1/2 chicken with mango-ginger-habanero glaze, served with spicy green sauce.
Choice of (2): white rice, yellow rice, 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.