

HAPPY HOUR

• Everyday 3 PM - 6 PM •

HABANA SPECIALTIES

9

DAIQUIRI FLORIDITA

Lime, maraschino, rum

CANCHANCHARA

Lime, honey, dark rum

MOJITO

Lime, mint, soda, rum, bitters

HAVANA SPECIAL

Pineapple, maraschino, rum

BEERS

7

STELLA ARTOIS

•

CORONA

•

HEINEKEN

•

MAHOU

•

CIGAR CITY JAI ALAI IPA

MIAMI VIBES

10

LYCHEE MARTINI

Vodka, lychee, lime

APEROL SPRITZ

Aperol, soda, prosecco

PIÑA COLADA

Pineapple Juice, Coconut Puree, Rum

PASSION FRUIT MARGARITA

Lime, togarashi, Triple sec, Passion fruit, Tequila



WINES

7

By the Glass

RED

• Cabernet Sauvignon • Pinot Noir • Merlot •

WHITE

• Chardonnay • Sauvignon Blanc • Albariño •

ROSE

SPARKLING



A 20% service charge will be added to all checks.

Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. If you have any food allergies, please consult with your server right away

ANTIQUE STONE-BAKED LOAF | 7

House special pimiento and cheese dip,
Spanish olives

PAN CON TOMATE | 5

Mediterranean bread,
fresh shredded tomato, oregano,
basil & olive oil

YUCA FRIES | 7

Chipotle & keylime cilantro aioli

TACOS | 4 each

Served with: veggies, pico de gallo,
sour cream, cilantro & lime

• **SHORT RIB** •

• **KEY WEST SHRIMP** •

• **CHICKEN** •

• **CRISPY FRIED SNAPPER** •

Add

• **GUACAMOLE** | 3 •

• **SPANISH CHEESE** | 2 •

CROQUETAS | 7

3 PCS PER ORDER

Keylime cilantro aioli & hot honey

• **BACALAO / COD** •

• **SERRANO HAM & CHEESE** •

• **GOAT CHEESE** •

• **CHORIZO** •

EMPANADAS | 4 each

Chipotle & chimichurri, lime

• **HAM & CHEESE** •

• **CHICKEN** •

• **SHORT RIBS** •

GUACAMOLE | 7

Tortilla chips, pico de gallo
& sour cream

SPANISH HUMMUS | 7

Garbanzos, white beans, tahini,
olive oil, lime and pita bread



CHICKEN WINGS | 7

Charcoal grilled

FRIED CALAMARI | 10

Salsa, Chipotle,
Keylime cilantro aioli

SPANISH MEATBALLS | 9

Served in salsa, queso fresco, bread

SHRIMP GARLIC | 9

Key West shrimp, garlic, fresh tomato,
olive oil, bread

FRIED SHRIMP PINCHOS | 9

Chipotle & keylime cilantro aioli

CHARCOAL GRILLED OCTOPUS | 10

Olive Oil, Lemon, Oregano

HABANA'S CEVICHE | 10

Snapper, pulpo, gambas
& plantain chips

CAESAR | 10

Lettuce, homemade Caesar dressing,
brioche croutons, parmesan cheese

TROPICAL SALMON | 10

Wild Caught Salmon Fillet.
Mixed greens, local mango & tomatoes

"THE CUBAN" | 10

Cuban bread, butter, ham, roasted pork, cheese,
salami, pickles, mustard

ARROZ CON POLLO | 10

Traditionally cooked in a clay pot

DULCES

DESSERTS

HABANA'S FLAN | 7

Served with dulce de leche

TIRAMISU | 9

CHOCOLATE TRES LECHES | 9

