

2026 Restaurant Week Menu



11am-3pm | Lunch \$20

(Half portion)

4pm-10pm | Dinner \$30

(Full portion)

Starters - Choose One

Cuban Island Shrimp Crudo

Grilled, charred shrimp drizzled with coconut leche de tigre, accented with serrano and cilantro leaves, garnished with pickled red onions, toasted coconut shavings, and fresh pineapple salsa.

Tostones El Tapas

Three tostones topped with a savory black beans puree, Havana pulled pork avocado creme, pineapple salsa with queso fresco and cilantro.

Entree - Choose One

Tacos de Cuba

A Dr. Pepper-infused masa corn tortilla filled with Havana-style pork, Cuban spicy aioli, pickled onions, and fresh avocado, finished with queso fresco and served alongside rice and beans.

Pollo Havana

Oven-roasted bone-in mojo chicken with a flavorful citrus gravy served alongside rice and beans.

Dessert - Choose One

Cuatro Leches

Dulce De Leche topped with pineapple guava salsa.

Cuban Flan

A classic dessert of creamy rich custard topped with a layer of caramel sauce.

