

PABLO'S

HAVANA CAFÉ

APERITIVOS (APPETIZERS)

TOSTONES RELLENOS SAMPLER 4 Plantains stuffed with Picadillo, Ropa Vieja, Lechón, and Pollo	\$10
CROQUETAS DE JAMÓN 4 lightly breaded fritters with cured spanish ham. Served with ranch dipping sauce	\$8
HAVANA SAMPLER 2 croquetas, 3 maduros, 2 tostones, and 3 yuca	\$11
CHICHARRON Freshly made pork grinds (limited amount)	\$5
CUBAN TAMALES Made with corn and pork wrapped in husk	\$5
PAPAS RELLENAS Stuffed potatoes with seasoned ground beef	\$3
EMPAÑADA Pastry stuffed with cuban seasoned ground beef	\$4
EL CUBANASO (THE BIG CUBAN APPETIZER) Tamale, croquetas, papa rellena, empanada, tostones, maduros, and yuca. (feeds three)	\$29

SOUPS & SALADS

SOPA DE POLLO CUP \$4 Home made warm chicken soup with fresh chicken and vegetables	Bowl \$6
FRIJOLES NEGROS Classic bowl of black bean soup.	Bowl \$6
FRIJOLES COLORADOS CUP \$4 Red bean soup	Bowl \$6
CUBAN RED BEAN CHILLI CUP \$7 Red bean soup mixed with picadillo	Bowl \$9
ENSALADA DE LA CASA mixed greens, seasonal vegetables and fruits	\$5

PLATOS DE CASA (DINNER PLATTERS)

<i>all house plates come with white rice, black beans and tostones/maduros(excluding arroz con pollo)</i>	
ARROZ CON POLLO	\$16
Chicken breast chunks with yellow rice marinated in onion, pepper, pimentos, and cuban seasoning.	
LECHÓN	\$16
Shredded, slow roasted pork	
PICADILLO	\$16
Cuban seasoned ground beef	
PALOMILLA	\$18
Thin sirloin steak smothered in onion	
ROPA VIEJA	\$17
Shredded beef marinated with onions, peppers and garlic	
VACA FRITA	\$17
Shredded beef with sauteed onions	

CUBAN SANDWICHES

*add 3 tostones, 3 maduros, 3 yuca, or french fries for \$3
add black bean, red bean, or chicken soup for \$4*

EL CUBANO \$11 Pressed Cuban bread with roasted pork, honey ham, swiss cheese, pickles and mustard.	Half \$8
TAMPA CUBAN SANDWICH \$12 Pressed Cuban bread with genoa salami, roasted pork, honey ham, swiss cheese, pickles and mustard.	Half \$9
LA CUBANA \$10 Pressed Cuban bread with grilled chicken, honey ham, swiss cheese, pickles and mustard.	Half \$7
EL CUBANITO \$10 Pressed Cuban bread with honey ham, swiss cheese, pickles and mustard.	Half \$7
MEDIANOCHE \$10 The classic cuban sandwich on a brioche bun for a sweeter taste	
BOCADITO SAMPLER \$12 4 sliders made with Picadillo, Ropa Vieja, Pork, and Chicken with swiss cheese, pickles and mustard on a mini roll.	
CROQUETA PREPARADA \$13 Pressed Cuban bread with honey ham, 4 ham croquetas , swiss cheese, pickles and mustard	
PAN CON LECHÓN (CUBAN PORK PHILLY) \$12 Toasted Cuban bread with slow roasted pork and sofrito (grilled onions, peppers & garlic)	
CUBAN VEGGIE SANDWICH \$10 Toasted cuban bread, peppers, onions,pickles, swiss cheese, and mustard	
CUBAN PULLED PORK \$10 Roasted Pork with pickles and BBQ Sauce on a toasted Brioche Bun	

BURGERS & STEAK SANDWICHES

*add a side of 3 tostones, 3 maduros, or french fries for \$3
add a cup of black bean, red bean, or chicken soup for \$4*

CUBAN FRITAS "The Cuban burger" ground beef and chorizo with grilled onions, mini fries, and a secret homemade sauce. All served on 2(3oz) sliders.	\$12
BUCKEYE BURGER Two all-american hamburger sliders with mustard, pickles, and american cheese	\$10
PALOMILLA STEAK SANDWICH Thin Sirloin steak smothered with onions on toasted cuban bread	\$14

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SIDES

MADUROS \$5	
soft and sweet plantains	
TOSTONES \$4	
Crunchy salty plantain served with garlic oil	
WHITE RICE	
FRENCH FRIES \$4	
YUCA \$4	
Root vegetable deep fried with garlic oil sauce	

DRINKS

COKE, DIET COKE, SPRITE, TEA, BOTTLED WATER	\$2
CUBAN SODA	\$3
Materva, Iron beer, Jupiña and other assorted tropical flavors	
MILKSHAKES	\$4
Strawberry, Vanilla, or chocolate	
CUBAN MILKSHAKES	\$5
Mamey, Papaya, Mango, or Guanavana	
ORANGE JUICE	\$3

WHITE WINE & CHAMPAGNE

MARTÍN CÓDAX ALBARIÑO	Glass \$9 Bottle \$30
This Spanish wine from Galician has a crisp body with notes of pear, passionfruit and apple.	
PINOT GRIGIO	Glass \$6 Bottle \$24
SEGURA VIUDAS BRUT	Glass \$7 Bottle \$24
Champagne	
MIMOSA	Glass \$8

BEER & SELTZER

BUDWISER, BUDLIGHT, MICHELBUR ULTRA, YUENGLING	\$4
CORONA, CORONA LIGHT	\$5
WHITE CLAW	\$5



BRUNCH MENU

Saturday&Sunday 11-5



BREAKFAST SANDWICHES

BACON, SCRAMBLED EGGS, AND CHEESE ON TOASTED Brioche BREAD	\$8
CHORIZO, SCRAMBLED EGGS, AND CHEESE ON TOASTED Brioche BREAD	\$8

BREAKFAST PLATES

BACON, SCRAMBLED EGGS, HASH BROWNS AND CUBAN TOAST	\$10
CHORIZO, SCRAMBLED EGGS, HASH BROWNS AND CUBAN TOAST	\$10

DESSERTS

TRES LECHE (THREE MILKS)	\$4
Three layer cake: milk, cake, and frosting	
FLAN	\$4
Vanilla custard with caramel sauce	
ICE CREAM	\$4
Your choice of vanilla, chocolate or strawberry with whip cream and chocolate drizzle	
CHURROS	\$4
Fried Dough with whip cream, chocolate syrup, and cinnamon sugar.	

HOT DRINKS

CAFECITO	single \$2 double \$3
Traditional cuban espresso	
CAFÉ CON LECHE	12oz \$3 16oz \$4
Cuban espresso with steamed milk	
CORTADITO	\$3
Cuban espresso top off with small amount of steamed milk	
COLADA	\$5
2 double shots of espresso (perfect for sharing!)	
AMERICAN COFFEE	\$2
HOT CHOCOLATE	12 oz \$3 16 oz \$4

RED WINE & SANGRIA

LOS ROCAS GARNACHA	Glass \$8 Bottle \$24
House favorite Red Spanish blend with notes of cherry, blackberry, and subtle oak. From the vines of Calatayud, Spain.	
SANGRIA	Glass \$8 1/2 Carafe \$15 full Carafe \$20

BREAKFAST BOWLS & TORTILLAS

SCRAMBLED EGGS, BLACK BEANS, WHITE RICE AND CUBAN TOAST	\$10
BACON, SCRAMBLED EGGS, BLACK BEANS, WHITE RICE AND CUBAN TOAST	\$12
CHORIZO, SCRAMBLED EGGS, BLACK BEANS, WHITE RICE AND CUBAN TOAST	\$12
2 TORTILLAS WITH CHORIZO, SCRAMBLED EGGS, BLACK BEANS, AND WHITE RICE	\$10

Pre order guava pastry for \$3!