



# Old's Havana

## CUBAN BAR & COCINA

IN LITTLE HAVANA



CLASSIFIEDS

SINCE 2016

### Salads ★ La Ensalada Musical

#### • CAESAR / CAESAR SALAD / 10.50

Green leaf, cherry tomato, parmesan cheese and croutons tossed in caesar dressing.  
Add chicken 6.5 | Add steak 7.5 | Add shrimp 8.5

#### • CHOPPED SALAD / 13.95

Fresh chopped kale, chopped bacon, chickpea, cherry tomato, radish, cucumber, beet, caramelized walnuts, raisins and gorgonzola cheese tossed in blue cheese vinaigrette.  
Add chicken 6.5 | Add steak 7.5 | Add shrimp 8.5

#### • ENSALADA DE LA CASA / HOUSE SALAD / 7.50

Green leaf, tomato, radish, cucumber and shaved spanish onion and olive oil.  
Add chicken 6.5 | Add steak 7.5 | Add shrimp 8.5

#### • FLAKITA SALAD / 11.95

Fresh arugula, cherry tomato, steamed beet in dices, olive oil topped with red onion and your choice of Parmesan or Gorgonzola cheese.  
Add chicken 6.5 | Add steak 7.5 | Add shrimp 8.5



## AZUCAAR

Úrsula Hilaria Celia de la Caridad Cruz Alfonso also known by her stage name **Celia Cruz** (October 21, 1925 – July 16, 2003) was a Cuban singer of Latin music. The most popular Latin artist of the 20th century, she earned twenty-three gold albums and was a recipient of the National Medal of Arts. She was renowned internationally as the "Queen of Salsa", "La Guarachera de Cuba", as well as The Queen of Latin Music. She spent much of her career working in the United States and several Latin American countries. Leila Cobo of Billboard Magazine once said "Cruz is indisputably the best known and most influential female figure in the history of Cuban and Latin music".

### Bocaditos / Hot Pressed Sandwiches

\*add choice of side house salad or soup for an additional \$2

#### CUBANO / EL GUAPO / 11.95

Ham, sliced roasted pork, swiss cheese, pickles, and mustard on a pressed Cuban bread.

#### MEDIA NOCHE / SLOPPY JOE'S STYLE / 10.95

Sliced smoked roasted pork, ham, Swiss cheese, pickles and yellow mustard on a pressed Cuban sweet roll.

#### FRITA CUBANA / 11.95

Seasoned pork, chorizo and beef patty charreted topped with julienne fries, mojo onions and sauce

#### PAN CON BISTEC / 14.00

Marinated top round steak, onions, tomatoes, and potato sticks on a pressed Cuban bread.

#### PAN CON LECHÓN / 12.00

Roasted pork sandwich with griddled onions and mojo on a warm Cuban bread.

#### PAN CON MINUTA / 13.95

Breaded Florida grouper, pink sauce, shaved lettuce, onions on a warm Cuban bread.

#### CHICKEN SANDWICH / 11.95

Chicken breast, tomato, lettuce and pink sauce on a pressed Cuban bread topped with shoestring fries.

#### TUNA SANDWICH / 11.95

Spanish North Albacore, artichoke, fresh arugula, cherry tomato, fire roasted bell peppers and olives in wheat bread



### SABIAS QUE? GUAJIRO viene de WAR-HERO

SI LEISTE TODO EL TEXTO, ES QUE NO TIENES BATERIA EN EL TELEFONO  
IF YOU READ THE WHOLE TEXT, YOU DO NOT HAVE THE PHONE BATTERY

*Cuban Music* is very rich and is the most commonly known expression of Cuban culture. The central form of this music is Son, which has been the basis of many other musical styles like "Danzón de nuevo ritmo", Mambo (music), Chachachá and Salsa music. Rumba ("de cajón o de solar") music originated in the early Afro-Cuban culture, mixed with Hispanic elements of style.[255] The Tres was invented in Cuba from. Hispanic cordophone instruments models (the instrument is actually a fusion of elements from the Spanish guitar and lute). Other traditional Cuban instruments are of African origin, Taíno origin, or both, such as the maracas, güiro, marimula and various



# Old's Havana

## CUBAN BAR & COCINA

IN LITTLE HAVANA



### Platos Fuertes / Entrees

ALL ENTREES WITH YOUR CHOICE OF 2 SIDES

### Aves / Poultry

#### FRICASÉ DE POLLO / CHICKEN FRICASÉE / 15.50

Chicken stewed in criolla sauce with house potatoes, raisins, and olives

#### PECHUGA DE POLLO A LA PLANCHA / GRILLED CHICKEN BREAST / 13.50

Boneless and skinless chicken breast grilled and garnished with chopped onions and parsley

#### POLLO FRITO / HALF FRIED CHICKEN WITH MOJO / 14.50

Marinated half chicken, Fried until crispy golden brown and topped in a delicious garlic and onion mojo

#### “BISTEC” DE POLLO EMPANIZADO / BREADED CHICKEN BREAST / 15.50

Fried panko seasoned chicken breast

#### POLLO ASADO / ROASTED CHICKEN / 15.50

Half chicken marinated in abuelas mojo and slowly cooked in the oven

#### VACA FRITA DE POLLO / CRISPY SHREDDED ROASTED CHICKEN / 13.50

Crispy shredded chicken cooked with spices, white Spanish onions, citrus mojo and finished with fresh parsley

### Carnes / Meats

#### PICADILLO A LA HABANERA / 14.50

Ground beef stew cooked in our criolla sauce with raisins, capers, green olives and crispy potatoes.

#### ROPA VIEJA / 15.95

Braised and shredded flank steak stewed in our homemade recipe.

#### BISTEC DE PALOMILLA / 15.95

Thinly sliced top round steak marinated in lime and garlic, topped with mojo onions.

#### BISTEC DE RES EMPANIZADO / 17.50

Breaded top round steak pan fried till golden brown.

#### VACA FRITA / 16.50

Crispy shredded flank steak, finished with garlic and adobo, sauteed onion and fresh parsley.

#### RINONADA / MP

New York strip steak cooked to perfection.

#### CHURRASCO / MP

Certified Black Angus grilled skirt steak with a side of chimichurri.

#### CHILINDRÓN DE CARNERO / 22.00

Slow cooked lamb and peppers stew.

#### TASAJO CRIOLLO CON BONIATO / 18.95

Shredded dry beef cuban style. Cooked with onions, bell peppers, tomato sauce and wine. Served with fried sweet potato.

#### RABO ENCENDIDO / MP

Braised oxtail. Braised with spices and vegetables in red wine sauce.

### Mariscos / Seafood



### FROM Fish Market “LOS MOROS”

FILLETE DE PESCADO AL GRILL / 18.95  
Grilled Fresh white fish, cooked to you taste and served over house-made Chef sauce

PESCADO EMPANIZADO / 18.95  
Breaded white fish filet pan-fried til golden brown

RUEDA DE PESCADO EN ESCABECHE / 18.95  
Grilled Norwegian Salmon previously marinated with thyme, olive oil and fresh parsley topped with miso-honey caper butter

CAMARONES AL AJILLO / 15.95  
Sauteéd shrimp in garlic olive oil, white wine and parsley

ENCHILADO DE SHRIMP CREOLE / 16.95  
Shrimp stewed in a homemade sofrito, bell peppers, onion, clam juice and white wine

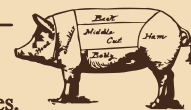
ENCHILADO DE MARISCOS / SEAFOOD STEW / MP  
½ Florida lobster tail, tiger tail shrimp and fresh fish cooked in a homemade sofrito and spices

ENCHILADO DE LANGOSTA/ SEAFOOD LOBSTER / MP  
Florida lobster tail, cooked in a creole sauce and spices

READ



Rita Montaner, was a Cuban singer, pianist and actress. In Cuban parlance, she was a vedette her mark was made as a singer of Afro-Cuban salon songs including "The Peanut Vendor" and "Siboney".



### Cerdo / Pork

LACON CON PAPAS / 26.50  
Pork shank braised in spices, onion, peppers, paprika, chorizo served with potatoes (serves 2)

MASAS DE CERDO FRITAS / 15.95

Fried pork chunk in manteca de puerco marinated and braised in adobo, topped with sauteed onions

BISTEC DE CERDO ENCEBOLLADO / 14.95  
Pork shoulder steak cooked in mojo at Sousvide for hours served with Spanish onion

LECHON ASADO / 14.95  
Traditional Cuban roasted pork marinated for hours, topped with mojo

CHULETAS DE CERDO AHUMADAS / 16.50  
Smoked pork chops topped with sauteed onions

CHICHARRON DE COSTILLA DE CERDO / 16.95  
Slowly cooked juicy Pork Belly Ribs, fried until crispy, and glazed with our Sour Orange Sauce





CLASSIFIEDS

SINCE 2016

### Ordenes Individuales / Side Orders

- FRIJOLAS NEGROS/ CUP OF BLACK BEANS / 3.50
- ARROZ BLANCO / WHITE RICE / 3.25
- MOROS / BLACK BEAN RICE / 4
- MADUROS / SWEET PLANTAIN / 4.50
- TOSTONES/ GREEN PLANTAINS / 4.50
- ENSALADA DE LA CASA / HOUSE SALAD / 4.95
- SOPA DEL DIA / SOUP OF THE DAY
- YUCA CON MOJO / BOILED YUCA WITH MOJO / 4.95
- VEGETALES SALTEADOS / SAUTEED VEGETABLES / 4.95
- BONIATO FRITO / FRIED SWEET POTATOES / 4.50

EXTRA SERVING CUBAN CRACKERS / 2

### Cafe / Coffee

- CAFE CUBANO / CUBAN COFFEE / 2.25
- CAFÉ AMERICANO / AMERICAN COFFEE / 2.25
- CAFÉ CON LECHE / COFFEE AND MILK / 2.50
- CORTADITO / CUBAN MACCHIATO / 2.25
- TÉ CALIENTE / HOT TEA / 2.50
- CARAJILLO / 6.75
- CHOCOLATE CALIENTE / HOT CHOCOLATE / 3.50

Cuban coffee, a distinctive molasses-sweet espresso, is the octane that fuels South Florida. ... \* Cafecito or Café Cubano. A small but potent dose of Cuban coffee served in a thimble-sized cup. ... \* Café con leche. A Latin latte - hot, steamed milk with a shot of Cuban coffee.

### SABIAS QUE?

El Danzón es un ritmo y un baile de origen cubano creado por el compositor matancero Miguel Faílde (1852-1921) próximo al año 1879 y engendrado por otro género cubano llamado danza, una variación de la contradanza.

\*Consumer information, there is a risk associated with consuming raw oysters, fish, seafood & meats, if you have chronic illness of the liver, stomach or blood or have immune disorder, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

Please be advised that 18% Service Charge of your net check will be added to your bill.

Old's Havana in Miami

1442 SW 8TH ST MIAMI, FL 33135 | (786) 518-2196 FOLLOW US

Old's Havana no se hace responsable por la adiccion de los clientes a venir todos los dias. No tenemos la culpa de ser un lugar tan intimo y calido como tu casa.. please write a review on social media.

ESTA NOCHE SE PRESENTA:  
**PEREZ PRADO**  
THE KING OF MAMBO

### Menú de Niños / Kids Menu

- CHICKEN FINGERS / 6.95
- GRILLED PALOMILLA STEAK / 6.95
- GRILLED CHICKEN BREAST / 6.95



### DAME UNA COLADA

### Postres / Desserts

“DE LA VIEJA NANA”

\$6.95

- CUBAN FLAN
- COCONUT FLAN
- TRES LECHE
- TORREJAS EN ALMIBAR
- ARROZ CON LECHE

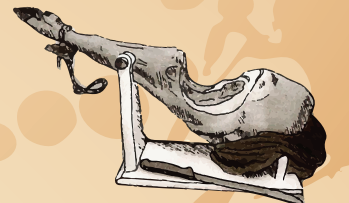


Al lado del Parque Domino

### Embutidos y Quesos

Jamón Iberico

- JAMON SERRANO / 11  
Serrano ham, aged 18 months
- MANCHEGO / 11  
3 Months aged, nutty, sweet & tangy flavor
- LOMO / 11  
Cured Iberico pork loin
- CHORIZO / 10  
Pata negra iberico sausage



### CLASSICS

### Appetizers

- BOLITAS DEL MORO / 7.95**  
Made with moro rice in a arancini style, Swiss cheese, sweet onion and spices.
- YUQUITA FRITA / YUCA FRIES / 6.95**  
“ONE DAY AFTER” Fried yuca, served with a spicy mayo
- CROQUETAS / CROQUETTES / 8.95**  
Assortment of hand-homemade croquettes of ham, chicken and fish
- TAMAL EN HOJA / PORK TAMALES / 6.95**  
Freshly grated Florida corn cook with braised pork, wrapped in a corn husk and topped with pickled onions.
- TOSTONES RELLENOS / GREEN PLANTAIN CUPS**  
Choice of: Shrimp Enchilado 9.5 | Picadillo a la Habanera 7.5
- EMPANADAS**  
Deep fried empanadas stuffed with your choice of:  
Picadillo a la Habanera 4.5 / Chef's empanadas / 4.95
- MASITAS DE CERDO FRITAS / FRIED PORK CHUNKS / 10.95**  
Served with mojo onions, lime wedges and mariquitas de platan
- VITROLA / 16.95**  
Assortment of Homemade croquettes, bolitas del Moro, yuca fries, pork chunks with mojo, empanadas de picadillo, tamal en hoja & mariquitas de platan.
- FRITURAS DE LA CASA / 8.95**  
your choice of malanga or bacalao



READ

### FROM THE SEA

### Appetizers

- CEVICHE\* / 15.95**  
Day boat fish marinated in florida citrus, aji Amarillo, aji rojo, red onion and served with sweet potato.
- SALPICA'O DE MARISCOS / 14.95**  
Squid in rings, shrimp, octopus in olive oil, cider, peppers, onion, fresh tomato, garlic and cilantro.
- CRUDO DE PULPO / 15.95**  
Octopus sliced marinated in Ponzu sauce served in fresh garden with olive oil.



### EN LA CALLE OCHO SE GOZA MÁS

Cuban Cuisine is a fusion of Spanish and Caribbean cuisines. Cuban recipes share spices and techniques with Spanish cooking, with some Caribbean influence in spice and flavor. Food rationing, which has been the norm in Cuba for the last four decades, restricts the common availability of these dishes. The traditional Cuban meal is not served in courses; all food items are served at the same time. You need to be alert at any moment they will serve the best food you have ever tasted.

### Soups

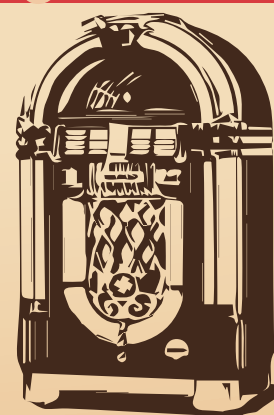
- SOPA DEL DIA  
SOUP OF THE DAY  
4 / 7.50
- SOPA DE POLLO  
CHICKEN SOUP  
4.50 / 7.50
- POTAJE DE FRIJOLAS  
NEGROS  
BLACKBEANS  
SOUP 4.50 / 7.50

Say hello to your future!  
**Maria Caracoles**  
A BEGINNERS' GUIDE TO FORTUNE TELLING  
By Pello el Afrokan

### El Yerberito llega

Young seedlings. Unpotted. As a precaution we drag them out, before they reach their full volume. Beware their scream, nonetheless! Paralyzes within seconds and additionally causes a really terrible headache. Cultivation on your own risk!  
**EXTRA LOUD!**  
Celia Cruz  
MISS MEBEA'S CONSERVATORY, Greener Village

### Se Vende



Vitrola