

HABANA

Restaurant & Bar

SPECIALTIES FROM THE ISLANDS OF THE CARIBBEAN

Keeping Austin Cuban!

OPEN EVERY DAY

Sunday – Thursday 11am to 10pm • Friday & Saturday 11am to 11pm

 *Weekends are made for* 

SEAFOOD PAELLA

A blend of seasoned rice, gulf shrimp, mussels, clams, calamari, tilapia and crabmeat, topped with maduros and cilantro pesto.
(Available Friday and Saturday)

\$23.99

Pairs great with
OUR DELICIOUS SANGRIA

(512)443-4252

(512)443-4253

2728 South Congress | Austin, TX 78704

Available for private functions

**WE CAN PREPARE OUR DELICACIES
FOR YOUR SPECIAL EVENT**

 *www.HabanaAustin.com* 

APPETIZERS

CUBAN NACHOS. \$15.50

Mariquitas (plantain chips) topped with black beans, our award-winning slow roasted pork, cheese, mojo sauce, guacamole, pico de gallo, sour cream and jalapeños.

UN POCO DE TODO. \$14.99

4 Alitas Fritas, 1 Beef Empanada, Yuca Frita, and 4 Tostones Con Mojo.

PAPA RELLENA. \$7.25

Pureed potatoes rolled into a ball, filled with seasoned ground beef and lightly fried until golden.

CROQUETAS \$5.99

2 bread croquettes infused with bell peppers, garlic, onions, and your choice of chicken or pork.

ALITAS FRITAS. \$9.99

8 fried chicken wings, marinated with Caribbean spices.

TOSTONES \$6.99

Plantain banana cut into disks, lightly fried and served with mojo.

MARIQUITAS. \$6.99

Thinly sliced fried plantain chips served with mojo for dipping. Great for munching!

MADUROS \$6.99

Ripe plantain bananas sliced and lightly fried until caramelized.

TROPICAL CEVICHE. \$15.75

Succulent shrimp, fresh black drum, chopped cilantro, onions, and lime juice create this light and refreshing cocktail. Topped with sliced avocado and served with tropical chips.

ISLAND-STYLE GUACAMOLE. \$10.50

Fresh ripened avocados smashed with lime juice, orange juice, tomato, onion, corn, chili powder, and minced garlic. Served with thin sliced plantain chips.

YUCA CON MOJO. \$6.99

Boiled yuca, dressed with mojo de ajo (olive oil, garlic, onion, and lime).

YUCA FRITA \$6.99

Caribbean root vegetable lightly fried and served with mojo.

TAMAL CUBANO. \$4.50

A Cuban tradition. We mix roast pork, fresh corn with bell peppers, onions and corn meal for a tamal unlike any you've had before.

EMPANADA. \$3.99

Pastry turnover filled with seasoned beef, three cheeses, or spinach and mushroom.

VEGETARIAN MOFONGO \$7.50

Mashed plantains, garlic and olive oil, rolled into a sphere and served with our house-made veggie mojo.

PORK. \$8.75 GULF SHRIMP. \$9.99

A LA CARTE

LECHON ASADO \$11.50

Tender pork shoulder, marinated overnight and slow roasted. Our best seller – incredible!

CHULETAS FRITAS. \$13.75

2 pork chops marinated overnight, and lightly fried until golden brown.

EMPANADA CUBANA. \$11.99

Large empanada stuffed with slow roasted pork, ham, and melted swiss cheese.

POLLO FRITO. \$11.50

Half of a chicken marinated in traditional Cuban spices and fried to perfection.

MASITAS DE PUERCO \$11.50

Seasoned pork chunks, marinated overnight and lightly fried. Que rico!

ROPA VIEJA \$11.99

Shredded beef cooked in a Cuban spiced tomato base sauce. A Cuban classic!

SIDES

STEAMED WHITE RICE. \$2.99

ARROZ CON GANDULES \$4.50

Puerto Rican yellow rice with pigeon peas.

CONGRIS \$4.50

Cuban mixture of white rice and black beans. Que traditional!

RED BEANS \$3.99

Cooked with bell peppers, onions, herbs, and pork!

BLACK BEANS \$3.99

Cuban black beans, cooked with bell peppers, onions, and herbs.

PAPAS FRITAS. \$3.99

Hand-cut and cooked to order.

ENTREES

All entrées are available with either white rice or arroz con gandules, and a choice of red or black beans, or arroz morro (Congris). Substitute a side Cubana Salad for rice or beans for \$3 extra, or a larger Cubana Salad for both rice and beans for \$4 extra.

POLLO/CHICKEN

- POLLO FRITO/FRIED CHICKEN** \$14.50
Half chicken marinated in traditional Cuban spices y frito a la perfeccion
- FRICASE DE POLLO/CHICKEN FRICASEE** \$13.50
Bone-in chicken stewed with Cuban spices and our homemade tomato sauce
- POLLO SALTEADO/SAUTEED CHICKEN (WITH MADUROS)** \$13.99
Stir-fried strips of chicken breast, marinated in Cuban spices, dry wine, onions and bell peppers
- BISTEC DE POLLO EMPANIZADO (WITH PINEAPPLE SALSA)** \$14.99
Gigante breast of chicken, breaded in cuban seasoned cracker meal. Fantastico!

A la orden especial de la casa **(OUR HOUSE SPECIALTY)**

ARROZ CON POLLO

A Cuban classic. Chicken slowly braised with garlic, onion, roasted red peppers, cerveza, and perfectly seasoned yellow rice. Served with maduros. Please allow 30 minutes for this special preparation. Relax with a mojito!

\$39.99 FOR TWO

RES/BEEF

- CARNE CON PAPA/BEEF AND POTATO STEW** \$13.99
Cubed beef and potatoes slow simmered in a homemade tomato sauce with Cuban spices.
- BISTEC DE PALOMILLA/CENTER LOIN STEAK (WITH TOSTONES)** \$19.99
Hand-cut center loin, marinated in traditional Cuban seasoning and grilled with onions. Castro never had it so good!
- VACA FRITA** \$16.25
Shredded beef, grilled with onions, red bell peppers and garlic, with a hint of lime juice.
- ROPA VIEJA (WITH MADUROS)** \$16.50
Shredded beef cooked in a Cuban spiced tomato base sauce. A Cuban classic!
- BISTEC MILANESA/MILANESE STEAK (WITH TOSTONES)** \$19.99
Hand-cut center loin, marinated in traditional Cuban seasoning, breaded, and topped with ham, melted swiss cheese and homemade marinera sauce.
- BISTEC EMPANISADO** \$18.99
Hand-cut center loin, marinated in traditional Cuban seasoning and breaded.
- PICADILLO** \$12.50
Braised ground beef with onions, garlic, peppers and green olives, in a light tomato sauce.

(There is a \$2 plate charge for all split entrées)

PUERCO/PORK

- BISTEC DE PUERCO ENCEBOLLADO/PORK LOIN STEAK W/ONIONS** \$16.25
Thin-cut pork loin steak, marinated in Cuban seasoning and grilled with onions
- CUBANA EMPANADA/CUBAN PORK ROAST EMPANADA** \$15.25
Large empanada stuffed with slow roasted pork, ham, and melted swiss cheese
- CHULETAS FRITAS/FRIED PORK CHOP** \$16.99
2 pork chops marinated overnight and lightly fried until golden brown
- LECHON ASADO/ROAST PORK (WITH YUCA CON MOJO)** \$16.50
Tender pork shoulder, marinated overnight in garlic and Cuban spices, then slow roasted. Our best seller. Incredible!
- MASITAS DE PUERCO/FRIED PORK CHUNKS (WITH YUCA CON MOJO)** \$16.25
Chunks of pork, marinated overnight in Cuban seasoning and lightly fried

PESCADO/FISH

- PESCADO DEL DIA/FISH OF THE DAY** MARKET PRICE
Marinated overnight with orange juice, garlic, salt and pepper and fried to perfection.
- PESCADO HABANERO/HABANA FISH** \$18.99
Grilled black drum served over a galette of potatoes and topped with our homemade Cuban marinera sauce
- CAMARONES SALTEADO/SAUTEED SHRIMP CREOLE** \$16.99
A delicious shrimp stir fry, cooked with Cuban spices, onions, bell peppers, and marinera sauce

VEGETARIAN

- QUIMBOMBO** \$12.99
An okra stew cooked with diced tomatos, garlic, onion, red and green peppers, and chunks of ripened plantains
- EL VEGETARIANO** \$18.50
Choice of yuca (frita or con mojo), choice of plantain (tostones or maduros), choice of rice, veggie black beans, and choice of veggie empanada or mofongo. Good luck finishing this!
- VEGETARIANO SALTEADO** \$13.50
Red and green bell peppers, onions, broccoli florets, cauliflower, zucchini, carrots and Cuban spices sautéed with dry wine and fresh garlic.

(There is a \$2 plate charge for all split entrées)

ENSALADAS

(ALL SALADS SERVED WITH HOUSE DRESSING)
Add extra avocado to any salad for \$2.50

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| CUBANA \$6.50
Lettuce, tomato, cucumber | ENSALADA ESPECIAL \$10.99
Lettuce, tomato, cucumber, avocado, onion,
green & red peppers |
| AGUACATE/TOMATE/CEBOLLA \$6.99
Avocado, tomato, onion | WITH ANY SALAD, ADD SAUTEED CHICKEN FOR \$4.99
OR SAUTEED SHRIMP FOR \$6.99 |
| HABANA SALAD \$8.25
Lettuce, tomato, cucumber, avocado | |

SANDWICHES

All of our sandwiches are served à la carte, but they're best with a side.

PAPAS FRITAS	\$3.50	YUCA FRITA OR YUCA CON MOJO	\$4.50
MADUROS	\$4.50	AVOCADO	\$2.99
SWISS OR AMERICAN CHEESE	\$1.00	SIDE SALAD	\$4.50
TOSTONES	\$4.50	RICE & BEANS	\$3.99

Habana's Signature Sandwich

SANDWICH CUBANO \$11.50

Roast pork, ham, swiss cheese with pickles
and mustard on pressed Cuban bread.

 **JUST LIKE IN HABANA, CUBA!** 

PLATANO LOCO	\$12.50	PAN CON LECHON	\$10.99
Plantain sliced in half & filled with roast pork, ham, & swiss cheese.		Slow roasted pork sandwich served on toasted Cuban bread.	
SANDWICH DE ROPA VIEJA	\$11.50	SANDWICH SALTEADO	\$10.99
Shredded beef, slow-cooked in a spiced tomato sauce, on pressed Cuban bread.		Stir-fried strips of marinated chicken, onions and bell peppers on toasted Cuban bread with lettuce & tomato.	
PAN CON BISTEC	\$16.99	SANDWICH VEGETARIANO	\$9.99
Grilled steak, grilled onions, lettuce, tomato, and mayo on Cuban bread.		Avocado, onion, tomato, cucumber, olive oil, and garlic on pressed Cuban bread.	
PAN CON BISTEC DE PUERCO	\$11.99	SANDWICH DE PESCADO	\$10.99
Thin-cut pork loin steak with sautéed onions, lettuce and tomato.		Eight ounces of filleted tilapia, lightly seasoned and sautéed, served on pressed Cuban bread with lettuce, tomato, onions, mayonnaise and pickles	

BEVERAGES

Please ask your server for our extensive espresso and dessert menu.

NECTARS	\$3.50	HOT TEA	\$2.99
Guanabana, Guava, Tamarindo, Mango		Peppermint, British Breakfast	
TEA & SODAS AMERICANAS	\$2.99	SODAS IMPORTADAS	\$3.50
Coca Cola, Diet Coke, Dr. Pepper, Sprite, Lemonade, and Iced tea		Kola Champagne, Malta Goya, Tropi-Coco, Goya Grape, Materva, Jupina, IronBeer	

The department of public health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

LUNCH

Monday-Friday 11am-3pm. All entrees come with white rice and black beans.
To ensure an expedient lunch, no substitutions please. No lunch available on holidays.

POLLO/CHICKEN

- FRICASE DE POLLO/CHICKEN FRICASEE** \$9.99
Chicken stew, cooked with Cuban spices and our homemade tomato sauce
- POLLO SALTEADO/SAUTEED CHICKEN** \$9.99
Stir-fried strips of chicken, marinated in Cuban spices, onions and bell peppers

RES/BEEF

- CARNE CON PAPA/POTATO AND BEEF STEW** \$11.99
Cubed beef and potatoes in a homemade tomato sauce with Cuban spices
- ROPA VIEJA/ OLD CLOTHES** \$11.99
Shredded beef cooked in a Cuban spiced tomato base sauce. A Cuban classic!
- PICADILLO** \$10.50
Braised ground beef with onions, garlic, peppers and green olives, in a light tomato sauce.

PUERCO/PORK

- CHULETAS FRITAS/FRIED PORK CHOP** \$11.99
2 pork chops marinated overnight and lightly fried until golden brown
- LECHON ASADO/ROAST PORK** \$11.50
Tender pork shoulder, marinated overnight in garlic and Cuban spices, then slow roasted. Our best seller. Incredible!
- MASITAS DE PUERCO/FRIED PORK CHUNKS** \$11.25
Chunks of pork, marinated overnight in Cuban seasoning and lightly fried

PESCADO/FISH

- CAMARONES SALTEADO/SAUTEED SHRIMP CREOLE** \$13.50
A delicious shrimp stir fry, cooked with Cuban spices, onions, bell peppers, and marinero sauce

VEGETARIAN

- EL VEGETARIANO** \$14.99
Choice of yuca (frita or con mojo), choice of plantain (tostones or maduros), choice of rice, veggie black beans, and choice of veggie empanada or mofongo. Good luck finishing this!

SANDWICHES

All of our sandwiches are served à la carte, but they're best with a side.

- SANDWICH CUBANO** \$11.50
Roast pork, ham, swiss cheese with pickles and mustard on pressed Cuban bread.

- PLATANO LOCO** \$12.50
Plantain sliced in half & filled with roast pork, ham, & swiss cheese.

- SANDWICH DE ROPA VIEJA** \$11.50
Shredded beef, slow-cooked in a spiced tomato sauce, on pressed Cuban bread.

- PAN CON BISTEC** \$16.99
Grilled steak, grilled onions, lettuce, tomato, and mayo on Cuban bread.

- PAN CON BISTEC DE PUERCO** \$11.99
Thin-cut marinated pork steak with sautéed onions, lettuce and tomato.

- PAN CON LECHON** \$10.99
Slow roasted pork sandwich served on toasted Cuban bread.

- SANDWICH SALTEADO** \$10.99
Stir-fried strips of marinated chicken, onions and bell peppers on toasted Cuban bread with lettuce & tomato.

- SANDWICH VEGETARIANO** \$9.99
Avocado, onion, tomato, cucumber, olive oil, and garlic on pressed Cuban bread.

- SANDWICH DE PESCADO** \$10.99
Eight ounces of filleted tilapia, lightly seasoned and sautéed, served on pressed Cuban bread with lettuce, tomato, onions, mayonnaise and pickles