

LITTLE HAVANA RESTAURANT

AUTHENTIC CUBAN CUISINE • 30 CORNELIA STREET, NY, NEW YORK • TEL 212-255-2212, FAX 212-645-0685

House specialties are made with organic ingredients.

STARTERS • ENTRADAS

CEVICHE WITH JUMBO SHRIMP Marinated in lemon and spices	11.50
MARKET SALAD With avocado, tomatoes, onion, carrots and lettuce	8.00
BLACK BEAN SOUP With green onions, peppers and spices (vegetarian)	5.50
WHITE BEAN SOUP With spicy spanish chorizos	5.50
LENTIL SOUP With ginger, kale, and butternut squash (vegetarian)	4.50

ENTREES • COMIDAS

PRIME FILET MIGNON With black beans, white rice and tostones (green plantains)	19.00
VARADERO RICE Saffron rice with shrimp and shredded chicken	18.00
SAUTEED SHRIMP With red peppers, green peppers and white rice	16.50
TRADITIONAL CUBAN ROPA VIEJA Cuban style shredded skirt steak with black beans and white rice	16.00
PICADILLO A LA HAVANERA Cuban style ground prime beef with black beans, white rice and cuban tamal. Little Havana Exclusive	15.00
MAINE ROASTED SALMON Prepared cuban style and served with black beans, rice and tostones (green plantains)	14.50
ARROZ CON POLLO Saffron rice blended with special spices, chicken and dry wine	14.00
ROASTED PORK MEDALLIONS Served with yucca, black beans and white rice	14.00
BONELESS CHICKEN BREAST Prepared cuban style and served with sauteed peppers, white beans and white rice	14.00
SPICY CHORIZOS Served with cuban style mixed rice with black beans and salad	13.50
MIXED FRESH VEGETABLES With garlic and pasta	13.00
VEGETABLE TAMAL Stuffed with chick-peas and served with homemade plantain chips and your choice of salad or black beans and white rice	13.00

SIDE ORDERS

MOROS CON CRISTIANOS Cuban style mixed rice with black beans	5.00
SPICY CHORIZOS WITH ONIONS	6.00
CUBAN TAMAL	5.00
TOSTONES/GREEN PLANTAINS	5.00
MADUROS/SWEET PLANTAINS	5.00
YUCA	5.00
HOMEMADE PLANTAIN CHIPS	5.00

DESSERTS • POSTRES

HOMEMADE FLAN	4.50
GUAVA AND CREAM CHEESE Little Havana Exclusive	4.50

BEVERAGES • BEBIDAS

SOFT DRINKS Coke/Diet Coke and Sprite	2.00
WATER Mineral Water - Individual San Pellegrino - Bottle	3.00 6.00
TEA Hot or Iced: Early Grey, Chamomile, Peppermint, Wildberry, Cranberry	2.00
LAVAZZA COFFEE Espresso Cappuccino, Cafe con Leche	2.50 3.50
CUBAN/IMPORTED BEERS La Tropical, Hatuey, others	6.00
SANGRIA Glass Pitcher	7.00 27.00

WINE LIST AVAILABLE

Little Havana Restaurant
30 Cornelia Street (Between Bleecker Street and West 4th Street)
New York, NY 10014
212-255-2212 Tel
212-645-0685 Fax
Website: www.LittleHavanaNYC.com
Open 2:30 p.m. - 11:30 p.m., Tuesday - Sunday

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RED WINE

Marques de Riscal Rioja, Spain	39.00
Casa Rivas Reserva, Chile	39.00
Casas Rivas Cabernet Sauvignon	35.00
Chianti	35.00
Casa Rivas Merlot, Chile	35.00
Echevarria Merlot, Chile	35.00
Forest Glen Merlot, California	30.00

WHITE WINE

Forest Glen Chardonnay, California	30.00
Sauvignon Blanc, Chile	30.00
Pinot Grigio	30.00

BY THE GLASS

Santa Marvista Merlot, Chile	7.00
Forest Glen Chardonnay, California	7.00
Pinot Grigio	7.00
Sauvignon	7.00

SANGRIA

Glass	7.00
Pitcher	27.00

BEER

Tropical Pilsner, Cuba	6.00
Hatuey, Cuba	6.00
Heineken Pilsner	6.00
Corona, Mexico	6.00
Amstel Light	6.00

