

Havana Rumba Cuban Restaurant

Authentic Cuban Food with a Spanish Flare

Tapas Cubanas Calientes


-  **Empanadas de Pollo** - Lightly fried flaky pastries stuffed with Cuban-style shredded chicken. Served with pimenton crema. \$6.50
-  **Empanadas Vegetarianas** - Same as above but stuffed with spinach, bell peppers, onions, corn and a blend of Parmesan and Monterey jack cheese. \$6.50
- Papas Rellenas** - Mashed potato balls stuffed with picadillo (seasoned ground beef), breaded and fried golden brown. Served with pimenton crema. \$7.25
-  **Camarones al Ajillo** - Shrimp sautéed with garlic and lime juice. Served in a hot Spanish cazuela with hot olive oil inside (Please be very careful don't touch the cazuela with bare hands it will burn). Served with aioli and salsa fresca. \$7.50
- Calamares Fritos** - Fried Calamari served with sweet chili sauce and aioli. \$7.50
-  **Tostones con Pollo** - Green fried plantains topped with Monterey jack cheese, grilled chicken and salsa fresca. This is a tapas size. \$7.50
- Croquetas de Pollo y Jamon** – Chef Rafael's own recipe of Serrano ham and chicken croquettes served with salsa antillana. \$6.50
- Cuban Tamales** - Cuban Style corn tamales made with seasoned pork, spices (not spicy) and served with mojo criollo sauce. \$6.50
- Cuban Sampler** - One chicken empanada, one papa rellena and one tamale. \$8.99

Tapas Cubanas Frias



- Ceviche del Dia** – Ceviche is a style of cooking fresh raw seafood with citrus juices and spices. Ask your server for the daily option. \$7.99
- Entremes** - Sliced Serrano ham, Manchego cheese, Murcia drunken goat cheese, Spanish chorizo, roasted red peppers and olives. Served in authentic style tapas introduced in Cuba by the Spaniards. \$9.50

Mixed Tapeos

The Spanish tradition of sharing tapas, small portions with a wide variety.

-  **Tapeo Criollo** – Papas rellenas, Chicken empanada, Veggie empanada, Cuban tamale, grilled Spanish chorizo, croquetas de jamon y pollo, mixed olives and roasted bell peppers. \$18.99
- Tapeo Marino** – Camarones al ajillo, calamares fritos, ceviche del día. \$18.99

Ensaladas (Salads)

-  **Ensalada de Casa** – Spring mix, tomatoes, cucumbers, avocados and queso blanco. \$5.75
- Rumba Cesar** - Romaine lettuce, shaved manchego cheese and garlic yucca croutons. Served with our own Caesar dressing. \$5.99
-  **Ensalada Tropical** - Mixed greens, mango, orange, papaya, avocados and caramelized Spanish walnuts. \$6.99
- Ensalada Española** - Mixed greens, Spanish olives, roasted pimentón, manchego cheese and marcona almonds. \$6.99
- Ensalada Cubana** – Chopped romaine lettuce, avocados, tomatoes and red onions. \$5.75

Add our grilled mojo chicken to any salad for only \$3.50


Add Fried calamari or garlic shrimp for only \$3.99

Home made dressings: House vinaigrette, Spanish sherry vinaigrette, Buttermilk ranch, Blue cheese, Caesar. Also, olive oil and vinegar.

 **Our House Favorites**

 **Vegetarian**

Sopas (Soups)

 **Mima's Frijoles Negros** - The Chefs mom's recipe. Expertly prepared black beans stew. 100% vegetarian. Topped with diced raw Spanish onions. \$3.50 cup \$4.50 bowl

Sopa Del Dia - Soup of the day. \$3.75 cup \$4.75 bowl

Bocaditos (Sandwiches)


Havana Rumba – Roasted pork, Spanish chorizo, Serrano ham, provolone cheese, hickory smoked ham, mustard with pickles and aioli. Served on a hot press Cuban bread and sweet potato fries. \$9.50

Cubano – Roasted pork, ham, Swiss cheese, pickles and mustard. Hot pressed on Cuban bread served with sweet potato fries. \$8.50

Sandwich de Pescado – Grilled Grouper fillet. On a soft bun with lettuce, tomatoes, + onions and our aioli sauce. Served with french fries. \$10.99

Pan Con Lechon – Cuban style pulled pork on pressed Cuban bread with mojo criollo and chopped onions. Served with french fries. \$7.50


Churrasco Chicken – Grilled boneless chicken breast marinated with red Chimichurri sauce. Served on a soft bun topped with Swiss cheese, crispy bacon, lettuce, onions, tomatoes and our house made honey mustard. Served with french fries. \$8.50

 **Vegetariano Press** – Tomatoes, lettuce, onions, roasted pimenton, pickles, Swiss cheese, Dijon mustard and our aioli sauce hot pressed on Cuban bread. Served with sweet potato fries. \$7.50


Pan con Bistec – Grilled top sirloin on a Kaiser roll topped with grilled onions, tomatoes, lettuce. Served with papitas fritas. \$7.99

Pollo (Chicken)

*For descriptions see side orders

 **Fricase de Pollo** – This Cuban favorite is made with boneless chicken, potatoes and carrots slow cooked in a wine, tomato creole sauce. Served with rice, black beans & sweet plantains. \$11.50

Pollo al Mojo – A boneless chicken breast marinated with citrus juices grilled, topped with grilled onions and mojo criollo sauce. Served with congris and sweet plantains. \$11.99


 **Pollo Asado** – A chicken half marinated with sour orange, garlic and spices, roasted to perfection. Served with sweet plantains, rice and black beans. \$13.50

Pollo a la Milanese – A boneless chicken breast breaded lightly fried topped with Serrano ham and melted provolone cheese. Served with arroz Amarillo (saffron and vegetable rice) and sweet plantains. \$13.99

Pollo Empanizado – A marinated boneless chicken breast breaded and lightly fried. Served with sweet plantains and arroz Amarillo (saffron and vegetable rice). \$11.99

Puerco (Pork)

*For descriptions see side orders

 **Lechon Asado** – The famous Cuban pork. Marinated in citrus juices, garlic and Cuban spices. Slow roasted for hours. Served pulled with congris and yucca con mojo. \$12.99


Masas de Puerco – Morsels of marinated fresh pork, fried until crisp on the outside and tender in the inside. Served with congris (black beans and rice cooked together) and sweet plantains. \$12.99

 **Our House Favorites**
 **Vegetarian**


Carnes (Beef)

*For descriptions see side orders

Ropa Vieja – Originally introduced in Cuba by the Spanish sailors the name means “old clothes” because the choice beef is shredded. Skirt steak shredded cooked with bell peppers, onions and olives in a Creole tomato and wine sauce. Served with rice, black beans and sweet plantains. \$11.50


 **Vaca Frita** - Our famous shredded beef grilled until crispy with bell peppers, onions, garlic and lime juice. Served with rice, black beans and sweet plantains. \$11.75


Palomilla Steak – Marinated thinly sliced Top Sirloin grilled topped with onions. Served with rice, black beans and sweet plantains. \$14.50

 **Steak Chimichurri** – Skirt steak marinated in green chimichurri sauce. Served with sweet plantains, rice & black beans, red and green chimichurri sauce on the side for dipping. \$15.99

Vegetarianos (Vegetarian)


*For descriptions see side orders


 **Pinchos Vegetarianos** – Vegetable skewers, grilled and brushed with mojo criollo sauce. Served with black beans, rice and sweet plantains. \$10.99

 **Cubano Vegetariano** – White rice, Cuban black beans, *yucca con mojo, sweet plantains and spinach empanada. \$10.99

Mariscos (Seafood)

*For descriptions see side orders

 **Cherna a la Parrilla** – Grilled Grouper with a cilantro, parsley, garlic and olive oil rub. Served with rice, black beans and sweet plantains. \$14.99


 **Camarones al Ajillo** – Shrimp sautéed in olive oil with garlic and lime juice. Served with arroz Amarillo (yellow rice) and sweet plantains. \$13.99

Pescado Empanizado – Grouper lightly breaded and fried. Served with arroz amarillo and sweet plantains. \$13.99

Enchilado de Camarones – Plump shrimp cooked in a Creole tomato and wine sauce. Served with rice, black beans and sweet plantains. \$13.99

Especialidades de la Casa

*For descriptions see side orders

 **Parrilla Habanera** – Palomilla steak, Pollo Asado, Cuban chorizo served with black beans, rice, tostones and sweet plantains. For two people. \$30.99

We also offer daily specials please ask your server.

 **Our House Favorites**
 **Vegetarian**

*18% Gratuity for parties of 6 or more will be added to the check. No split checks for tables of 8 or more. Please do not expect exceptions. We appreciate your cooperation, and your understanding. *To preserve the freshness and quality of the food we reserve the availability of some items.**

Sides

Papas Fritas – French Fries. \$3.25

Boniato Frito – Sweet potato fries. \$3.75

Yuca Frita – Yucca fries. \$3.75

Yuca con Mojo – Boiled yucca topped with our mojo sauce (garlic, onion, lime juice and olive oil.) \$3.75

Tostones – Smashed fried green plantains. \$3.75

Maduros – Sweet plantains. \$3.75

Congris – Seasoned black beans and rice cooked together. \$2.99

Arroz blanco – Steamed white rice. \$2.25

Arroz Amarillo – Saffron and vegetable yellow rice. (not vegetarian) \$2.99

Any additional sauces \$0.30

Bebidas (Drinks)

Soft Drinks – \$2.25

Coke

Diet Coke

Sprite

Mr. Pibb

Orange Soda

Pink Lemonade

Free Refill

Tropical Juices - \$2.75

Guava

Mango

Pineapple

Orange

No free refill

Batidos (Tropical milkshakes) \$3.99

Coconut

Guava

Mango

Banana

Strawberry

Chocolate

Vanilla

No free refill

Café

Café Cubano – Cuban espresso with sugar onside. Strong enough to keep you dancing all night. Also Decaff available. \$2.50

Cortadito – Cuban espresso with a shot of steamed milk and sugar, for those not brave enough for the Cuban coffee straight up. \$2.50

Café con Leche - Cuban Coffee with steamed milk and sugar. Great for after dinner. \$3.75

Americano – Regular or decaff. Available for those that we haven't converted to Cuban coffee yet. Ha, Ha, Ha ☺ \$2.25 (Free refills)

Postres (Desserts)

Tia's Flan – Aunt Moni's recipe for creamy vanilla custard, the best in the family. \$4.99

Tres Leches– A delicious vanilla and three milks cake. \$5.50

Havana Bananas – Our signature dessert. Dark Cuban rum flambé bananas served over vanilla bean ice cream. \$6.50

Cuban bread pudding – Our delicious home made raisin bread pudding. Served with vanilla ice cream. \$4.99

Helado de Coco– Coconut ice cream, the flavor of the tropics. \$4.99

Flourless Chocolate Macaroon Cake – A warm coconut and chocolate mousse cake served with ice cream. \$6.50

Mango Cheesecake – A silky and tropical flavored home made cheesecake. \$6.50

Lunch Menu

Mon-Sat Only 11am – 3pm

Half and Half

½ of any of our hot pressed Cuban, Vegetarian, Havana rumba or Havana club sandwiches.

With a cup of soup or with small house salad \$8.50

Empanadas – Two lightly fried stuffed flaky pastries with your choice of Cuban style chicken or spinach, vegetables and cheese.

With cup of soup or with small house salad \$7.50

Papas Rellenas – Two mashed potato balls stuffed with seasoned Cuban style ground beef. With cup of soup or with small house salad \$7.75

Pan con Bistec – Marinated thinly slice top sirloin grilled, topped w/onions tomatoes and lettuce on Cuban bread. Served with papitas fritas. \$7.75

Havana Club Sandwich – Grilled chicken, ham, bacon, Swiss cheese, lettuce, tomatoes and honey mustard on Cuban bread. Served with French fries. \$8.50

Pollo al Mojo - A boneless chicken breast marinated with citrus juices sautéed, topped with grilled onions and mojo criollo sauce. Served with congris and sweet plantains. \$8.50

Fricase de Pollo– This Cuban favorite is made with boneless chicken, potatoes and carrots slow cooked in a wine, tomato creole sauce. Served with rice, black beans & sweet plantains. \$8.50

Pollo Empanizado – A marinated boneless chicken breast breaded and lightly fried. Served with sweet plantains, rice and black beans. \$8.50

Lechon Asado – The famous Cuban pork. Marinated in citrus juices, garlic and Cuban spices. Slow roasted and finished on the grill. Served with congris and yucca con mojo. \$8.99

Masas de Puerco – Morsels of marinated fresh pork, fried until crisp on the outside and tender in the inside. Served with congris (black beans and rice cooked together) and sweet plantains. \$8.99

Vaca Frita - Our famous shredded beef grilled until crispy with bell peppers, onions, garlic and lime juice. Served with rice, black beans and sweet plantains. \$8.99

Ropa Vieja – Originally introduced in Cuba by the Spanish sailors the name means “old clothes” because the choice beef is shredded. Skirt steak shredded cooked with bell peppers, onions and olives in a Creole tomato and wine sauce. Served with rice, black beans and sweet plantains. \$8.99

Palomilla Steak – Marinated thinly sliced Top Sirloin grilled topped with onions. Served with rice, black beans and sweet plantains. \$10.99

Cherna a la Parrilla – Grilled grouper with cilantro, parsley, garlic and olive oil rub. Served with rice, black beans and sweet plantains. \$10.99

All the sandwiches are \$ 1 dollar off for lunch

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