

*SPECIALTIES FROM THE ISLANDS OF THE CARIBBEAN*

# **HABANA**

**RESTAURANT & BAR**

709 E. 6<sup>th</sup> St.  
AUSTIN, TEXAS 78701  
512-443-4252



**OPEN EVERYDAY**

**Sun. – Thurs. - 11 am to 11pm**

**Fri.& Sat 11am to 2 am**

**Available For Private Functions**

*“Keeping 78701 Cuban!”*

**We can Prepare Delicacies for Your Special Event**

*18% gratuity added to Groups of 6 or more*

*No Split Checks Please*

[www.Habana.com](http://www.Habana.com)

## APPETIZERS

**\*UN POCO DE TODO \$12.50**

4 Alitas de Pollo, Empanada, Yuca Frita  
& 4 Tostones con Mojo

**\*TAMAL CUBANO \$3.25**

Fresh Corn Pulled off the cob & ground into  
Masa, then Filled with Pork. Unlike any  
Tamale you've tasted! Cuban Tradition!!

**\*PAPA RELLENA \$4.75**

Mashed potatoes filled with seasoned ground  
Beef & Deep Fried Until Golden Brown

**\*EMPANADA \$3.25**

Fried Flour Pastry filled with Beef,  
Three Cheese, or Spinach/Mushroom

**\*YUCA CON MOJO \$3.95**

Boiled Yucca, dressed with Spanish Mojo  
Olive Oil, Garlic, Onion, & Limon.

**\*MARIQUITAS \$4.25**

Thinly Sliced Fried Plantain Chips  
Great for munching!

**\*TOSTONES \$4.25**

Plantain Banana cut into disks,  
Fried and served with garlic sauce

**\*TOSTONES RELLENOS \$4.50**

Plantain Banana cups stuffed with your  
choice of picadillo or ropa vieja.

**\*OAXACAN TAMALEO \$3.25**

Fresh Corn Masa filled with either Pork  
& Chile Verde, or Chicken with Chile Rojo.  
Vegetarianos try the Black Bean with Cheese.

**\*YUCA FRITA \$4.25**

Semi- sweet Root Vegetable, Deep Fried  
And served with Garlic Sauce

**\*MOFONGO \$4.95**

Mashed Plantains, Masitas & Garlic,  
Rolled into a ball. Delicious!

**\*MADUROS \$4.25**

Ripe Plantain Bananas sliced and  
Deep fried until caramelized brown

## A LA CARTE

**\*LECHON ASADO \$8.95**

Specially Seasoned Roast Pork, Slow  
Roasted Till Tender

**\*ALITAS FRITAS \$7.50**

8 Fried Chicken Wings, Marinated  
with Latin Caribbean spices

**\*CHULETAS FRITAS \$9.50**

2, Seasoned and Golden Brown, Fried  
Pork Chops, Tasty.

**\*MASITAS De PUERCO \$8.95**

Tender Deep Fried Boneless, Seasoned  
Pork Chunks, Rico!!

**\*RICE AND BEANS \$3.95**

White Rice with Choice of  
Beans of the day. Ask your Server!

**\*ARROZ CON GANDULES**

Puerto Rican Yellow Rice with Pigeon  
Peas **\$3.25**

**\*SANDWICH CUBANO \$7.25**

Roast Pork, Ham, & Swiss Cheese on  
toasted Cuban Bread... Just like Habana!!

If you want it really authentic, ask your  
waiter for mustard and pickle slices.

**\*CROQUETAS \$3.95**

2 Bread Croquette's infused bell peppers,  
garlic, onions, and Chef's choice of either  
Chicken, Beef, or Pork! Ask your server  
for the choice of the day!

**\*PLATANO LOCO \$8.50**

Plantain sliced in half, filled with  
Roast Pork, Ham, & Swiss Cheese  
The House Specialty!!

**\*CONGRIS \$3.75**

Cuban Style mixture of White Rice  
Black beans. Que Traditional!!

**\*FRIJOLES \$2.75**

Cuban Black Beans, or Spanish Red Beans  
Cooked with bell peppers, onions and herbs

## ENTREES

( ITEMS 1 THRU 20 AVAILABLE WITH EITHER WHITE RICE or ARROZ CON GANDULES, AND CHOICE OF BEANS , OR ARROZ MORRO (CONGRIS))

(Caribbean food is not hot and spicy, but we do offer our house Habana-ero salsa on the side to add a bite, You may substitute a Salad for Rice or Beans for \$2 extra, or a Salad for Rice & Beans for \$1 extra)

### \*POLLO/CHICKEN

**Pollo Frito/Fried Chicken** \$9.95

*Half Chicken marinated in Traditional Cuban spices y frito a la perfeccion.*

**Fricasee de Pollo/Chicken Fricasee** \$9.95

*Chicken Stew, cooked with Spanish spices and a tomato sauce base*

**Pollo Salteado/Sauteed Chicken (with maduros)** \$10.95

*Strips of chicken, marinated in Spanish Spices, Onions, Bell Peppers, and stir fried on the grill*

**Bistec de Pollo Empanizada (With Mango Salsa)** \$10.95

*Gigante Breast of Chicken, Breaded in Cuban Seasoned Cracker meal. Fantastico!!*

### \*RES/BEEF

**Carne con Papa/Potato and Beef Stew** \$9.95

*Cubed beef and potatoes in a tomato base sauce with Spanish spices*

**Bistec Palomilla/Palomilla Steak(with tostones)** \$14.95

*8oz Hand Cut Aged Rib Eye Marinated in Traditional Cuban Spices, Pan Seared with Onions, Dry White Wine, and Served with Tostones. Castro never had it so good!!!!*

**Filetillo Salteado/Sauteed Beef(with tostones)** \$11.95

*Beef strips marinated in Spanish spices, Onions, Bell Peppers, and stir fried on the grill.*

**Ropa Vieja/Shredded Beef in Sauce(with maduros)** \$11.50

*Shredded beef cooked in Spanish spiced Tomato base sauce. Cuban Tradition!*

**Bistec Milanese/Milanese Steak(with tostones)** \$14.50

*Thin cut steak marinated, breaded, and topped with ham, salsa and melted Swiss cheese.*

### \*PUERCO/PORK

**Bistec de Puerco Encebollado/Pork Steak w/onions** \$12.95

*Thin cut Pork Steak Marinated in Spanish Spices, and pan seared with onions*

**Cubana Empanada /Cuban Pork Roast Empanada** \$10.50

*Large Empanada stuffed with Slow roasted pork, Ham, and melted swiss cheese*

**Chuleta Frita/Fried Pork Chop** \$12.95

*Cuban/Puerto Rican Seasoned & Marinated fried pork chops*

**Lechon Asado/Roast Pork(with Yuca con Mojo)** \$11.95

*Marinated over night and slow roasted. Our best Seller!! Incredible!!!*

**Masitas de Puerco/Fried Pork Chunks(with Yuca con Mojo)**

*Cuban/Puerto Rican Seasoned & Marinated fried tender Pork chunks* \$11.95

## **\*PESCADO/FISH/ & VEGETARIAN**

***Pescado Habanero/Habana Fish*** **\$14.95**

*Pan Grilled Black Drum fish served with potatoes, and topped with Handmade Cuban Marinero Sauce (tomato based Spanish sauce)*

***Fillete Frito/Fried Fillet(with Mango Salsa & Maduros)*** **\$15.50**

*Gigante Breaded and fried fillet of Black Drum fish. Comes with Maduros tambien.*

***Camarones Salteado/Sauteed Shrimp Creole*** **\$14.95**

*A shrimp stir Fry, cooked with Spanish spices, Onions, Bell Peppers, and Tomato sauce*

***El Vegetariano*** **\$12.50**

*Choice of Yuca, 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*** **\$9.95**

*Red & Green Bell Peppers, Onions, Green Beans, Zucchini, Yellow Squash, Mushrooms, Spinach, Carrots, & Spanish Spices stir fried on the grill with dry wine & fresh garlic.*

## ***A La Orden Especial de la Casa***

***Special of the House***

***Sirve a Dos / Serves Two***

### ***Arroz con Pollo with Maduros***

*Slowly Braised Chicken with garlic, onion, roasted red bell peppers, cerveza, and infused yellow rice served with maduros*

***\$24.95***

***Please allow one hour for special preparations...Relax with a Mojito***

## ***COMBINACIONES***

**EL GORDO Y LLENO** **\$12.95**

*Empanada, Papa Rellena, Arroz con Gandules, Spanish Beans, & 4 Tostones*

**EL PLATANO LOCO** **\$12.50**

*Plantain Banana sliced in 1/2, then filled with Roast Pork, Ham, & Swiss Cheese. Served with Arroz con Gandules and Spanish Beans. House Specialty!!*

**LA MESCLA** **\$14.95**

*Masitas de Puerco or Lechon Asado, Yuca Frita, & 6 Tostones con Mojo*



## **BEVERAGES, BEER, WINE & SPIRITS**

*Fresh Brewed Ice Tea*      **\*\*Free Refills\*\***      **\$1.95**  
*Coffee*      **\*\*Free Refills\*\***      **\$1.50**

**Please Ask Your Server for our Extensive Espresso and Dessert Menu**

**GOYA NECTARS** (*Guanabana, Guava, Tamarindo*)      **\$2.25**

**SODAS AMERICANAS:**      **\*\*Free Refills\*\***      **\$1.95**  
*Coca Cola, Diet Coke, Dr. Pepper, Sprite, Lemonade*

**SODAS IMPORTADAS:**      **\$1.95**  
*Kola Champagne, Malta Goya, Coco Rico, Goya Grape, Materva, Jupina, IronBeer*

***Havana Cola (12 oz Bottle)***      **\$2.50**  
*No Sucrose, No Fructose, No Corn Syrup!! Made with Real Pure Cane Sugar  
And Real Key Lime. Imported from Orlando. The only Place you can get them  
Is at Habana Calle 6.*

***Havana Virgin Mojito Soda***      **\$2.95**  
*Handmade with Real Pure Cane Sugar, Key Lime, and Fresh Mint. This is the Non-  
Alcoholic version of our Famous Mojito. So Good and Refreshing you won't  
Be able to tell it's non-Alcoholic. The only Place you can get them  
Is at Habana Calle 6.*

### **House Draft Beers**

***Habana ORO***      **\$4.00**  
*This Rich Golden Lager Is Brewed In The Traditional Cuban Style For Us, & Is  
Exclusively Available Only At Habana Calle 6.*

***Habana Mulata***      **\$4.00**  
*This Full-Bodied Brown Ale With Is Robust And Smooth, With A Slightly Nutty  
Flavor, Brewed In The Traditional Cuban Style & Is Exclusively Available  
Only At Habana Calle 6*

### **BEVIDAS (HABANA'S SIGNATURE COCKTAILS)**

***Mojito*** *Cruzan Rum, fresh Mint, Lime Juice, & Cane Sugar*

***Cuba Libre*** *Cruzan Rum, CocaCola & Fresh Lime*

***Cuban Martini*** *Cruzan Rum, Cherry Liqueur & Lime Juice, & Cane Sugar*

***Comandante'*** *Ripe Pineapple infused for 2 weeks with Cruzan Rum*

***Habanatini*** *Ripe Mango infused for 2 weeks with Cruzan Rum*

**MARGARITAS Classico:** *(Made with Real Lime Juice and Cane Sugar)*

***Frozen Served in a Tall Glass***

***Served in a Pint Glass on the Rocks***

***Mango Rita Served Frozen in a Tall Glass***

***Pineapple Rita Served Frozen in a Tall Glass***