

# APPETIZERS

## EMPANADAS HAVANA 11.99

Choice of four turnovers

- Ropa Vieja
- Shrimp & Cheese
- Corn & Cheese
- Ground Beef

## CEVICHE CARIBEÑO 12.99

Diced fresh fish marinated in olive oil, lemon juice and vinegar, served with avocado.

## FRIED OR STEAMED YUCCA 8.99

A crisp white root vegetable fried or steamed to perfection topped with our special sauce.

## CHICKEN WINGS 10.99

Buffalo or lemon pepper flavor

## TOSTONES 7.99

Five pieces of tasty smashed fried banana plantains.

## MADUROS 6.99

Five pieces of fried sweet banana plantains.

## PAPA CRIOLLA 8.99

Fourteen small pieces of delicious fried Colombian Creole potatoes.

## YUCCA PANCAKE 4.99

### SAMPLER

Perfect combination of our delicious appetizers: Ceviche, Yuca, Empanadas, Papa Criolla and Tostones.

- Tray for 2 persons 21.99
- Tray for 4 persons 42.99

## PANCHOS HAVANA

Chicken 13.99 Beef 15.99 Shrimp 16.99

# SOUPS

## LENTIL SOUP 6.99

## CREAM OF CORN 6.99

Perfect combination of roasted fresh corn and our special cream sauce.

## CREAM OF PISTACHIO 8.99

This silky creamy indulgence has a deep, rich pistachio flavor that is uniquely complemented with citrus flavor.

# SALADS

## TROPICAL SALAD 16.99

Mixed salad greens and citrus topped with grilled shrimp and served with Balsamic Vinaigrette, mango and pineapple.

## BAHAMIAN GRILLED CHICKEN ON GREENS 14.99

Skewered and grilled chicken breast, fresh mushroom, onion, peppers and zucchini over crisp mixed greens with vine-ripened tomatoes and Tropical Vinaigrette.

## HAVANA'S CAESAR SALAD 9.99

Crispy Hearts of Romaine lettuce tossed in our creamy Caesar dressing and topped with Jicama, croutons and parmesan cheese..

# ENTREES

## HAVANA'S FAVORITES

## ROPA VIEJA 14.99

Shredded beef cooked in our tomato, onion, pepper and white wine sauce served with rice, black beans and sweet plantain.

## MILANESA CHICKEN OR BEEF 14.99

Tender breaded steak or chicken breast with melted cheese, ham and tomato sauce, served with rice, black beans and sweet plantain.

## JAMAICAN CHICKEN PASTA\* 14.99

Chicken breast topped with zucchini, mushrooms and a creamy white wine sauce over a bed of fettuccini pasta.

\*Served Regular or Spicy (Chipotle Sauce)

## BAHAMIAN SHRIMP PASTA\* 18.99

Large gulf shrimp and a sauce with a harmonious balance of zucchini, mushrooms and spices served over a bed of fettuccini pasta.

\*Served Regular or Spicy (Chipotle Sauce)

## STUFFED CHICKEN BREAST 15.99

Plump chicken breast stuffed with bacon, mushrooms, and plums & delicately flavored with Fontina cheese.

## TROPICAL CHICKEN 15.99

Grilled chicken breast topped with a creamy fresh mango sauce, served with rice and sautéed vegetables.



CHEF'S RECOMMENDATION



SPICY



## SEAFOOD & STEAKS

### SEARED SALMON FILET 18.99

Wild salmon filet accented with our very own basil & caper sauce served with Havana's rice and sautéed vegetables.

### PISTACHIO-CRUSTED RED SNAPPER 23.99

Red snapper filet topped with a crispy coating of pistachios and a white wine creamy sauce, served with Havana's rice and sautéed vegetables.

### RED SNAPPER SARANDEADO OR AL MOJO DE AJO 22.99

Taste the rich, yet delicate flavors of our mojo de ajo or Sarandeado red snapper filet, served with rice & sautéed vegetables.

### SHRIMP SARANDEADO OR AL MOJO DE AJO 18.99

Large gulf shrimp grilled to perfection al mojo de ajo or Sarandeado served with rice and sautéed vegetables.

### TAMARINDO SAUTÉED SHRIMP 18.99

A classic tamarind sauce completes this sensational mix of cross-cultural flavors served with rice.

### BREADED TILAPIA NEW 15.99

Served with french fries and homemade tarter sauce.

### HAVANA FILET MIGNON 29

A tender 8oz filet, with great flavor, prepared with a perfect combination of seasonings and tenderizers, mushroom sauce, rice and sautéed vegetables.

### RIBEYE 29.99

14oz. Truly succulent and tender. Its full, rich flavor will make any meal a memorable dining experience. Served with rice and sautéed vegetables.

### SURF AND TURF 29.99

6 oz. beef tenderloin and large Gulf shrimp, served with a rainbow peppercorn cream sauce, accompanied with a delicious Yuca pancake.

### BROCHETAS ARGENTINAS

Chicken, flank steak or shrimp in skewers, served with rice and vegetables.

Chicken 14.99    Steak 15.99    Shrimp 16.99

## SIDE ORDERS

Rice	2.99
Black Beans	2.99
Sauteed Vegetables	3.99
French Fires	4.99

## DESSERTS

### HABANANAS 7.99

Sweet plantain with a touch of Rum served with cinnamon sauce and vanilla ice cream.

### CHOCOLATISSIMO 6

Triple chocolate cake with a scoop of vanilla ice cream.

### CREPAS 6.99

Delicious thin pancakes, filled with melted chocolate and pecan, covered with strawberry sauce and a touch of cognac.

### CRÉME BRULÉE 6.99

Rich custard base topped with a contrasting layer of hard caramel.

## BEVERAGES

SOFT DRINK 2.00

COFFEE 1.99

EXPRESSO 2.99

FRESH SMOOTHIE 4.99

• STRABERRY • MANGO • COCONUT



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