

CAFÉ HAVANA

LONG ISLAND RESTAURANT WEEK
3-COURSE PRIX-FIXE MENU \$29.95

APPETIZERS (CHOICE OF ONE)

BAKED EMPANADITAS

STUFFED PASTRY WITH BEEF, CHICKEN OR SHRIMP

COCONUT SHRIMP +\$2

COCONUT BREADED SHRIMP

STUFFED SWEET PLANTAIN

CUBAN STYLE GROUND BEEF TOPPED WITH MELTED MOZZARELLA

LITTLE HAVANA HOUSE SALAD

MIXED GREENS, GOAT CHEESE, BEETS, TOMATO, CANDIED WALNUTS, CROUTONS AND HOUSE VINAIGRETTE

ENTRÉES (CHOICE OF ONE)

CHURRASCO A LA PARILLA

MARINATED ANGUS SKIRT STEAK WITH CHIMICHURRI SAUCE

SEAFOOD PABELLA

SAFFRON YELLOW RICE, MUSSELS, SHRIMP, CLAMS, SCALLOPS, CALAMARI, PEAS, AND TOMATO

ARROZ CON POLLO

BONELESS CHICKEN, SAVORY RICE, BROCCOLI, AVOCADOS, RED PEPPERS AND ONIONS SERVED WITH BEANS

HAVANA VEGETARIAN

ROASTED VEGETABLES SERVED WITH RICE AND BEANS

BRAISED PORK SHANK + \$5

ON THE BONE SERVED WITH 'ARROZ CON GANDULES' AND SWEET PLANTAIN

ISLAND SALMON + \$5

PAN SEARED IN AVOCADO OIL, LEMON AND THYME, SERVED WITH COCONUT RICE AND BLACK BEANS

DESSERT (CHOICE OF ONE)

FLAN

FRUIT SORBET (SEASONAL FLAVORS)

TRES LECHES CAKE

RESTAURANT WEEK PRICING CANNOT BE COMBINED WITH ANY OTHER PROMOTIONS, COUPONS, OR GIFT CERTIFICATES.

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

PLEASE NOTE, 20% GRATUITY WILL BE APPLIED TO YOUR BILL AND TO OFF-MENU ITEMS. THANK YOU FOR YOUR COURTESY.