

Favela Cubana

542 Laguardia Pl. between Bleeker and West 3rd Street 10012 · +12127776500 · Updated: Jan 14, 2026

[View online menu](#)



90 MINUTES BOTTOMLESS 1

90 MINUTES BOTTOMLESS **\$9.99**

Mimosa | Red Sangria | Draft Beer

SALADS 2

TIGER SALAD **\$15.00**

Cucumber, Coriander, Scallions, Watercress, Baby Kale, Sesame, Crispy Shallot, Sesame Dressing

MIXED GREENS **\$15.00**

Spring Mix, Shaved Baby Carrots, Asian Pear, Radish, Cucumber, Citrus Ginger Dressing, and Toasted Almonds

HOT APPETIZERS 6

CHICKEN EMPANADAS **\$13.00**

Curry Mojo Spice, Potato, Peas, Carrots, and Cilantro Crema

CUBAN SANDWICH SPRING ROLLS **\$12.00**

with Mojo Lime Mustard

CRISPY SHIITAKE WONTONS **\$11.00**

Shiitake and Vegetable Medley, with Chile Lime Soy Reduction and Spicy Aioli

PAPAS RELLENAS **\$13.00**

Cuban Beef Picadillo Croquette, Chopped Sofrito, Garlic Aioli

STEAMED SHRIMP WONTONS **\$13.00**

Citrus Soy Sauce, Chili Oil with Soybeans

GRILLED SHRIMP WITH GARLIC MOJO **\$18.00**

Marinated Flamed Grilled Shrimp with Yuzu Mojo Sauce

SANDWICHES 6

CUBANO **\$19.00**

Mojo Glazed Pork, Cured Ham, Salami, Mustard, Pickles, and Swiss Cheese

AVOCADO TOAST **\$19.00**

Multigrain Toast, Avocado Spread, Soy Marbled Egg, Sunflower Seeds

FRIED CHICKEN SANDWICH **\$19.00**

Crispy Chicken Thigh, Sichuan Spice, Cabbage Slaw, Salsa Rosa, Chinese Pickles

ROPA VIEJA CHEESESTEAK	\$19.00
8 hr. Slow Roasted Brisket, Peppers, Onions, and Swiss Cheese	
CALLE DAO BURGER	\$19.00
1/2 Pound Beef Patty, Swiss Cheese, Soy Grilled Onions, Gucamole, Plantain Chips, Pickles	
CRISPY DUCK WITH BAOS	\$19.00
Crispy Duck Leg, Hoisin Sauce, Scallions, Chinese Pickles, Build-a-Bao	

ENTREES 10

CHAR SIU MAITAKE	\$20.00
Grilled Maitake Mushrooms, Sweet Potato Puree, Sautee Kale, Sofrito, Sunny Eggs	
CUBAN EGGS BENEDICTS	\$19.00
Poached Eggs, Mojo Lechon, Hollandaise over English Muffin, with Mixed Greens	
STEAK & EGGS	\$29.00
Marinated and Grilled with Eggs Any Style, and Mojo Yucca	
FRENCH TOAST	\$18.00
Caramelized Brick Toast, Marcerated Strawberries, Lechera Whipped Cream	
CHORIZO & GARBANZO HASH	AVAILABLE OPTIONS
With Sweet Potatoes, Peppers, and Charred Onions, topped with Sunny Eggs and Spicy Aioli	
	\$18.00
	Add Chicken: \$6.00
	Add Steak: \$15.00
	Add Shrimp: \$8.00
MA-PO MADUROS	AVAILABLE OPTIONS
Maduros Tossed in Ma-Po Sauce with Pork, Served with White Rice, and Sunny Egg	
	\$19.00
	Add Chicken: \$6.00
	Add Steak: \$15.00
	Add Shrimp: \$8.00
ROPA VIEJA NOODLES	\$30.00
8 hr. Slow Roasted Brisket, Sauteed Peppers, Onions and Mushrooms, Sichuan Soy Glaze	
MUSHROOM NOODLES	\$26.00
Shiitake Mushrooms, and Chinese Broccoli with Lo Mein Noodles dressed in Garlic Hoisin	
LOBSTER XO NOODLES	\$38.00
11/2 Lobster in Miso Butter with Crispy Crust and Sauteed XO Noodles	
FRIED RICE	\$23.00
Lechon, Bacon, Chorizo, Vegetable Medley, Cilantro Crema, Crispy Shallots, and Sunny Egg	

SIDES 5

BACON	\$7.00
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YUCCA FRIES	\$9.00
With House Mojo and House Ketchup	
TOSTONES	\$9.00
Sour Orange Mojo Sauce	
SWEET POTATO HOME FRIES	\$10.00
MADUROS	\$10.00
Plain Sweet Plantain	

WEEKDAY LUNCH SPECIAL \$14.99 5

- CUBANO
- FRIED CHICKEN SANDWICH
- AVOCADO TOAST
- CALLE DAO BURGER
- ROPA VIEJA CHEESESTEAK

COLD APPETIZERS 4

FISH AND SHRIMP CEVICHE	\$17.00
Marinated Fish and Shrimp, Onions, Bell Peppers, Cilantro, Scallions, Sesame Ponzu, Served with Plantain Chips	
TIGER SALAD	\$15.00
Watercress, Baby Kale, Cucumber, Cilantro, Scallions, Sesame Seeds, Crispy Shallots, Sesame Dressing	
MIXED GREENS	\$15.00
Spring Mix, Shaved Baby Carrots, Asian Pear, Radish, Cucumber, Citrus Ginger Dressing, and Toasted Almonds	
Monday - Friday	\$14.99
Ask your server for details	

HAPPY HOUR COCKTAILS 4

COCTELES	\$6.00
Mojito Cuba Libre Caipirinha Margarita Well Drinks	
VINO	\$6.00
Sangria House White House Red House Rosé Prosecco	
DRAFT BEERS	\$5.00
Stella Goose IPA Negra Modelo Modelo Especial Shock Top Pacifico	
BOTTLE BEERS	\$7.00
Corona Presidente Estrella Damm Michelob Ultra Tiger	

HAPPY HOUR FOOD SPECIALS 4

OYSTER (4:00 - 7:00)	\$2.00
Calle Dao Cocktail Sauce	
CRISPY WINGS	\$12.00
Choice of: Bian Pao, Spicy Mojo, Sesame Garlic	
LECHON ON TOSTONES	\$12.00
Pulled Pork with Rojo Mojo Sauce on Tostones	
ROPA VIEJA ON TOSTONES	\$12.00
Brisket with Cilantro Crema on Tostones	

SMALL BITES 8

FISH AND SHRIMP CEVICHE	\$17.00
Marinated Fish and Shrimp, Onions, Bell Peppers, Cilantro, Scallions, Sesame Ponzu, Served with Plantain Chips	
GRILLED SHRIMP WITH GARLIC MOJO	\$18.00
Marinated Flamed Grilled Shrimp with Yuzu Mojo Sauce	
CRISPY DUCK WITH BAOS	\$24.00
Crispy Duck leg, Hoisin Sauce, Scallions, Chinese Pickles, Build-a- Bao	
CHICKEN EMPANADAS	\$13.00
Curry Mojo Sauce, Potato, Peas, Carrots, and Cilantro Crema	
CUBAN SPRING ROLLS	\$12.00
Roast Pork, Ham, Salami with Mojo Lime Mustard	
CRISPY SHIITAKE WONTONS	\$11.00
Shiitake and Vegetable Medley with Chile Lime Soy Reduction and Spicy Aioli	
STEAMED SHRIMP WONTONS	\$13.00
Citrus Soy Sauce, Chili Oil with Soybeans	
PAPAS RELLENAS	\$13.00
Cuban Beef Picadillo Croquette, Chopped Sofrito, Garlic Aioli	

DESSERTS 3

WARM CHOCOLATE CAKE	\$13.00
Molten Chocolate Cake with Coconut Sorbet	
DULCE DE LECHE SOUFFLE	\$13.00
Mango Coulis, Chocolate Crumble and Lechera Whipped Cream	
ICE CREAM	\$8.00
Choice of Tahitian Vanilla or Coconut Sorbet	

COCKTAILS 8

Revolucion	\$17.00
Habanero Infused Tequila, Ginger Liqueur, Absinthe, Sweet Corn, Pineapple Juice, Agave, Fresh Lemon Juice	
Calle Dao Mojito	\$17.00
Rum, Ginger Liqueur, Shiso Leaves, Lemongrass, Fresh Lime Juice, Champagne	
Opium	\$17.00
Bourbon, Tamarind, Ruby Red Grapefruit, Lemon, Poppy Seeds	
Yuma	\$17.00
Vodka, Pamplermousse Liquor, Cucumber and Basil	
Maxver	\$17.00
Gin, Elderflower Liqueur, White Peach, Shiso Leaves, Agave, Fresh Lime Juice	
Chan Chan	\$17.00
Bourbon, Lilet Blanc, Pamplermousse Grapefruit, Fresh Lemon Juice, Ginger Syrup	
Malecon	\$17.00
Dark Rum, Mango Sorbet, Fresh Lime Juice, Hibiscus Syrup	
Dao Spritz	\$17.00
Aperol, Prosecco, Cherry Blossom and Fresh Lemon Juice	

BEERS 2

Bottle Beer	\$9.00
Presidente Estrella Damm Corona Tiger Lager Michelob Ultra	
Draft Beer	\$9.00
Stella Goose IPA Negra Modelo Modelo Especial Pacifico Shock Top	

SPARKLING 3

House Prosecco	
BTL Brut Mionetto, Prosecco, Italy	\$64.00
BTL Moet Chandon, France	\$150.00

WHITES 3

Pinot Grigio, Santa Alba, Chile	
Rioja Blanco, Luis Saenz, Spain	
Vino Verde, Dabarca, Portugal	

REDS 4

Malbec, Red Puro, Argentina-Organic	
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Cabernet Sauvignon, Santa Alba

Dogana Rossa, Fratelli Cozza, Italy

Tempranillo Rioja, Luis Saenz, Spain

ROSÉS 1

Rosé , Cabritz, Portugal

PITCHERS 1

Cocktails to Share

AVAILABLE OPTIONS

Mojito, Caipirinha, Margarita, Red Sangria

\$70.00

Add Flavor - Choice of Mango or Peach: \$5.00

ZERO PROOF COCKTAILS 1

Alcohol Free Drinks

Made to order - Just ask your server or bartender!