

# Havana Central

55 Parsonage Rd Menlo Park Mall 08837-2480 · +17329065708 · Updated: Jan 14, 2026

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## TAPAS - APPETIZERS 9

### CUBAN CRAB CAKES - March Special \$16.95

Lump crab mixed with Cuban sazón, peppers, green onions & bread crumbs. Served with an avocado-cilantro aioli.

### CUBAN APPETIZER SAMPLER \$23.95

Empanadas (2), Chicharrones de Pollo, Masitas, Maduros & Tostones. Served with chimichurri.

### EMPANADAS \$3.50

Pick any three: \$9.95 Each: \$3.50 Our famous yuca pockets filled with your choice of: Beef Picadillo, 3-Cheese (Vegetarian), Chicken Sofrito, Ropa Vieja (+1), Shrimp Sofrito.

### CARIBBEAN WINGS \$12.00

Jerk spiced chicken wings, served with blue cheese.

### FRIED CALAMARI \$14.95

Tender calamari lightly breaded in seasoned flour and fried till crisp. Served with sweet tomato sauce.

### MASITAS DE CERDO \$9.00

Deep fried marinated pieces of pork, with cebolitas, tostones & chimichurri.

### CHICHARRONES DE POLLO \$12.95

A bucket of fried chicken thigh pieces (on-the-bone), tossed in our garlic mojo & lime, served with Havana Central's guava-bbq sauce and our special hot sauce.

### CLASSIC CHIPS & GUAC \$9.95

Avocado mixed with diced tomato, onion and cilantro. Served with our homemade yellow-corn tortilla chips.

### HAVANA STREET CORN \$7.00

Zesty corn-on-the-cob dusted with Latin cheeses & Cuban spice.

## SOPA Y ENSALADAS - SOUP & SALADS 6

### ASOPAO DE POLLO (Soupy Chicken & Rice) \$9.00

A classic hearty Cuban chicken soup with white rice & garden vegetables.

### ENSALADA DE LA CASA (Havana House Salad) \$6.95

Mixed greens, tomatoes, red onion & Cuban croutons, tossed in a balsamic vinaigrette. (Vegetarian)

### ENSALADA DE AGUACATE (Avocado Salad) \$7.95

Avocado over mixed greens, tomatoes, Spanish olives & red onion, tossed in a balsamic vinaigrette. (Vegetarian)

<b>HAVANA 1949 SALAD - March Special</b>	<b>\$14.00</b>
Iceberg lettuce, tomatoes, olives and parmesan cheese tossed in a garlic-herb vinaigrette and topped with ham & swiss cheese. Add chicken +5, salmon +10 or shrimp +5.	
<b>ENSALADA DE POLLO ASADO (Grilled Chicken Salad)</b>	<b>\$16.95</b>
Grilled chicken breast over mixed greens, avocado, tomatoes, red onion, black beans & corn, tossed in our signature citrus coconut vinaigrette.	
<b>SALMÓN EN SALSA DE MANGO (Mango Salmon Salad)</b>	<b>\$22.50</b>
Grilled salmon with a sweet mango glaze & salsa over mixed greens, tomatoes, Spanish olives & red onion, tossed in a balsamic vinaigrette.	
<b>EMPAREDADOS - SANDWICHES</b> 3	
<b>THE FRITA BURGER</b>	<b>\$18.95</b>
A thick handmade patty of ground beef & spicy chorizo, grilled & smothered with a 3-cheese blend. Topped with lettuce, pickles, tomato-mayo sauce & piled HIGH with fried potato sticks.	
<b>SÁNDWICH CUBANO CLÁSICO (Cuban Sandwich)</b>	<b>\$13.95</b>
Smoked ham, slow-roasted pork, Swiss cheese, pickles & mustard, pressed on Cuban bread.	
<b>SÁNDWICH DE POLLO EXTRAORDINARIO (Extraordinary Chicken Sandwich)</b>	<b>\$14.95</b>
Grilled chicken breast, Swiss cheese, roasted red peppers, lettuce, tomato & savory mayo.	
<b>CLASSIC CUBAN ENTREES</b> 12	
<b>PESCADO FRITO - FRIED SNAPPER - March Special</b>	<b>\$28.00</b>
Red snapper filets, battered & fried, then smothered in our signature Criolla sauce with peppers & onions. Served with choice of (2): Rice, Black Beans or Side Salad.	
<b>ROPA VIEJA (Braised Beef)</b>	<b>\$24.95</b>
The classic Cuban dish! Braised shredded beef with peppers & onions. Served with choice of (2): Rice, Black Beans or Side Salad.	
<b>PERNIL ASADO (Slow Roasted Pork)</b>	<b>\$17.95</b>
Slow-roasted pork topped with pickled onions & lime. Served with choice of (2): Rice, Black Beans or Side Salad.	
<b>VACA FRITA (Crispy Shredded Steak)</b>	<b>\$27.95</b>
Marinated steak sautéed until crispy with lime, Cubanelle peppers, garlic & onions. Served with cilantro rice & a fried egg (al Caballo). Served with choice of (2): Rice, Black Beans or Side Salad.	
<b>POLLO AL AJILLO (Garlic Chicken)</b>	<b>\$19.95</b>
Chicken breasts sautéed with garlic, parsley, olive oil & white wine. Add garlic shrimp +\$5. Served with choice of (2): Rice, Black Beans or Side Salad.	
<b>ARROZ CON POLLO* (Chicken &amp; Rice)</b>	
A classic Cuban dish of boneless, skinless chicken cooked in savory saffron rice with peas & pimientos. Served with choice of (1): Black Beans or Side Salad	
<b>GUAVA GLAZED RIBS</b>	<b>\$23.95</b>
A half-rack of our sweet & tangy guava glazed St. Louis style ribs, served with mango salsita on top. Served with choice of (2): Rice, Black Beans or Side Salad.	

<b>ARROZ CON CAMARONES* (Shrimp &amp; Rice)</b>	<b>\$23.95</b>
Shrimp in savory saffron rice with peas & pimientos. Served with choice of (1): Black Beans or Side Salad	
<b>CHURRASCO A LA PARRILLA (Grilled Skirt Steak)</b>	<b>\$29.95</b>
Grilled center cut skirt-steak, served with crispy onions, mango salsita, & chimichurri sauce. Served with choice of (2): Rice, Black Beans or Side Salad.	
<b>SALMÓN CON MANGO (Mango Salmon)</b>	<b>\$22.95</b>
Grilled Atlantic salmon finished with mango glaze & salsita. Served with choice of (2): Rice, Black Beans or Side Salad.	
<b>CAMARONES AL AJILLO (Garlic Shrimp)</b>	<b>\$19.95</b>
Sautéed in garlic, parsley, olive oil and white wine. Served with choice of (2): Rice, Black Beans or Side Salad.	
<b>PIMENTOS RELLENOS* (Stuffed Peppers)</b>	<b>\$15.95</b>
Bell peppers stuffed with rice, chickpeas & vegetables, topped with melted Manchego cheese. (Vegetarian) Served with choice of (1): Black Beans or Side Salad	

## COMBINACIONES - CUBAN COMBO PLATES 5

<b>MAR Y TIERRA</b>	<b>\$39.95</b>
Grilled skirt steak & shrimp in garlic sauce.	
<b>SALMON Y CAMARONES</b>	<b>\$29.95</b>
Grilled salmon & shrimp in garlic sauce, with tostones.	
<b>TOUR OF HAVANA</b>	<b>\$27.95</b>
Pernil (roast pork), Ropa Vieja (braised beef) & Chicharrones de Pollo.	
<b>RIBS &amp; WINGS</b>	<b>\$22.95</b>
Four Rum & Coke Ribs with mango salsita & four Caribbean Chicken Wings.	
<b>GRANDE VEGETARIAN PLATTER</b>	<b>\$19.95</b>
Stuffed Pepper (1), Havana Street Corn, Garlic Broccoli, Maduros & Tostones with chimichurri.	

## PLATOS SIMPLES - SIDES 7

<b>MORO (Rice &amp; Beans with herbs &amp; pork)</b>	<b>\$6.00</b>
(Vegetarian)	
<b>MADUROS (Sweet Plantains)</b>	<b>\$6.00</b>
(Vegetarian)	
<b>TOSTONES (Fried Green Plantains)</b>	<b>\$6.00</b>
(Vegetarian)	
<b>BATATA FRITAS (Sweet Potato Fries)</b>	<b>\$6.00</b>
(Vegetarian)	
<b>PAPA FRITAS (French Fries)</b>	<b>\$6.00</b>
(Vegetarian)	

<b>BRÓCOLI AL AJILLO (Garlic Broccoli)</b>	<b>\$6.00</b>
(Vegetarian)	
<b>KALE AL AJILLO (Garlic Kale)</b>	<b>\$6.00</b>
(Vegetarian)	
<b>DESSERT</b> 4	
<b>CHURRO BOWL - March Special</b>	<b>\$10.00</b>
It's back! Vanilla ice cream, drizzled with chocolate sauce & dulce de leche, served in a handmade, freshly fried churro bowl. Topped with whipped cream.	
<b>FLAN (Cuban Vanilla Custard)</b>	<b>\$6.00</b>
The classic, rich, vanilla bean custard dessert with caramel topping.	
<b>CHURROS (Latin Donut Sticks)</b>	<b>\$7.00</b>
Traditional Latin donut sticks served with dulce de leche and chocolate dipping sauces.	
<b>TRES LECHES (3 Milk Cake)</b>	<b>\$9.00</b>
3 types of milk are infused to create the smoothest and creamiest of all Cuban cakes.	
<b>CUBAN FAMILY BUNDLES</b> 11	
<b>ROPA VIEJA</b>	<b>\$99.95</b>
Choice of Entree (1), plus House Salad, Rice & Black Beans.	
<b>GARLIC CHICKEN</b>	<b>\$79.95</b>
Choice of Entree (1), plus House Salad, Rice & Black Beans.	
<b>ARROZ CON POLLO*</b>	<b>\$79.95</b>
Served with black beans only (no extra rice), + served with green rice.	
<b>MANGO SALMON</b>	<b>\$99.95</b>
Choice of Entree (1), plus House Salad, Rice & Black Beans.	
<b>GUAVA RIBS</b>	<b>\$99.95</b>
Choice of Entree (1), plus House Salad, Rice & Black Beans.	
<b>VACA FRITA*</b>	<b>\$99.95</b>
Served with black beans only (no extra rice), + served with green rice.	
<b>PERNIL</b>	<b>\$79.95</b>
Choice of Entree (1), plus House Salad, Rice & Black Beans.	
<b>GARLIC SHRIMP</b>	<b>\$89.95</b>
Choice of Entree (1), plus House Salad, Rice & Black Beans.	
<b>VEGETARIAN STUFFED PEPPERS</b>	<b>\$79.95</b>
Choice of Entree (1), plus House Salad, Rice & Black Beans.	
<b>Classic Cuban Sandwich Bundle</b>	<b>\$59.95</b>
Includes Empanadas, Cuban Sandwiches, plus House Salad, Rice & Black Beans.	

## Make it a BIRTHDAY FIESTA!

Includes Balloons, Flan (with a candle!) and a Fedora for the Birthday Guest! Option to Include Birthday Card! +25

## SOFT DRINKS & TROPICAL SHAKES 3

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### FRESH MUDDLED LEMONADE \$5.00

Freshly muddled lemonade made with organic agave & a touch of soda. Tropical flavors available.

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### LATIN SODAS \$3.50

Available flavors include Jupina Pineapple Soda, Materva Yerba Mate Soda & Iron Beer Soft Drink.

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### BATIDOS \$6.50

A tropical smoothie made with water or milk (+1) and your choice of tropical flavors (passion fruit, coconut, pineapple, mango, guava, strawberry or blackberry).

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## TROPICAL COCKTAILS 12

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### PALOMA - March Special \$16.00

Ruby red grapefruit, lime, agave & a pinch of salt, with a tajin rim. Made with your choice of Patron Tequila or Illegal Mezcal.

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### RUM COCKTAIL FLIGHT \$24.00

Take a flight around the tropics with this rum based cocktail flight featuring Havana Club Rum! Why sip on one drink when you can enjoy four!

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### CLASSIC MOJITO \$12.00

The best mojito north of Havana! Fresh muddled mint, sugar, rum & soda. Tropical flavors available.

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### SIGNATURE RED SANGRIA \$12.00

A premium mixture of Cabernet Sauvignon, Ciroc VS Brandy, Grand Marnier and tropical fruits & juices. \*We also offer White, Rosé & Champagne. Prices vary

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### AMAZING MARGARITA \$14.00

Cazadores Tequila, Triple Sec, homemade sour mix & organic agave. Tropical flavors available.

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### CAIPIRINHA \$12.00

Brazil's national cocktail, made with Leblon Cachaça, sugar & lime.

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### BIRDS OF PARADISE \$12.00

A refreshing cocktail made with Don Julio Tequila, Chambord & passion fruit, with a sugar rim.

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### BACARDI CUBA LIBRE \$12.00

Classic Cuban cocktail of Bacardi rum & coke.

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### PASSION LEMONADE PUNCH \$12.00

Fresh squeezed lemons & oranges, Captain Morgan Rum, passion nectar, agave & mint.

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### CARIBBEAN RUM PUNCH \$12.00

Traditional rum punch recipe passed down from generations.

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### CLASSIC DAIQUIRI \$12.00

Rum, lime & simple syrup. Tropical flavors available.

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## PINA COLADA

**\$14.00**

The most tropical of drinks made with Captain Morgan Rum, pineapple, orange & coconut. Tropical flavors available.

## PARTY SIZE COCKTAILS 2

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### EL GRAN BORRACHO

**\$39.00**

A 51oz punch bowl filled with FIVE rums and a variety of fresh tropical fruits & juices. Our Cuban Rum Punch is perfect for sharing!

### HAVANA BULLDOG MARGARITA

**\$42.00**

A 51oz margarita, freshly crafted with Cazadores tequila and topped off with a Corona beer!

## WINE & BEER 12

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### PINOT GRIGIO (Beato Bartolomeo)

#### AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$38.00

### SAUVIGNON BLANC (Santa Rita)

#### AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$39.00

### CHARDONNAY (Anne de Joy)

#### AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$36.00

### Beer Bottles

Prices & variety vary by location

### ROSE (Senorio)

#### AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$32.00

### SPARKLING WINE (J Roget)

#### AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$35.00

### CAVA (Dibon)

#### AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$42.00

### PINOT NOIR (Saurus)

#### AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$34.00

### CABERNET SAUVIGNON (Alpataco)

#### AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$39.00

### MALBEC (Alpataco)

#### AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$39.00

## SHIRAZ (Cantaluna)

### AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$36.00

## GRENACHE/TEMPRANILLO (Tinto Pinuaga)

### AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$36.00

## HAPPY HOUR <sup>3</sup>

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### 1/2 Price Empanadas During Happy Hour at the Bar!

Available at the bar only with purchase of a drink. 3 empanadas max per drink purchase. Choices include Beef Picadillo, Chicken Sofrito, 3-Cheese (Vegetarian), Shrimp Sofrito & Ropa Vieja, while supplies last.

### Dine-In Specials, available restaurant wide

### AVAILABLE OPTIONS

CLASSIC MOJITO: \$7.00

MAGNIFICENT MARGARITA: \$7.00

SIGNATURE RED SANGRIA: \$7.00

HOUSE WINES: \$7.00

SELECT BEERS: \$5.00

### To-Go Specials (Only available in NJ)

### AVAILABLE OPTIONS

CLASSIC MOJITO - 12ozs (pours 2 drinks): \$12.00

CLASSIC MOJITO - 32ozs (pours 5 drinks): \$32.00

MAGNIFICENT MARGARITA - 12ozs (pours 2 drinks):  
\$12.00

MAGNIFICENT MARGARITA - 32ozs (pours 5 drinks):  
\$32.00

SIGNATURE RED SANGRIA - 12ozs (pours 2 drinks):  
\$12.00

SIGNATURE RED SANGRIA - 32ozs (pours 5 drinks):  
\$32.00

## FOOD <sup>5</sup>

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### Muschroom Empanada (V/VG)

**\$3.50**

Button & crimini, vegetable sofrito & Cuban spices.

### Corn Ribs (V)

**\$12.00**

Fried corn "ribs," rubbed with garlic, drizzled in chipotle-lime sauce & topped with crumbled queso fresco.

### Watermelon Salad (V)

**\$14.95**

Fresh watermelon, Spanish olives, cucumber, mixed greens, mint & queso fresco. Topped with red wine vinaigrette.

### Pollo Vaca Frita

**\$24.95**

A twist on a Havana Central classic! Shredded chicken sautéed until crispy with peppers, onions, garlic & lime. Served with cilantro rice and a fried egg on top.

## Bananas in Paradise (V)

**\$12.00**

Our version of a banana chimichanga! A deep fried wrapped filled with bananas and Nestle Crunch crumbles, rolled in cinnamon sugar and topped with crème anglaise & caramel. Served with vanilla ice cream.

## DRINK 3

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### Watermelon Margarita

**\$16.00**

Muddled fresh watermelon shaken with Cazadores Tequila, triple sec, agave, lime & pinch of salt.

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### Ultimate Piña Colada

**\$24.00**

Bacardi Gold Rum, coconut, pineapple & orange, served in a whole pineapple!

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### Frozen Margarita

**\$14.95**

A frozen version of our Amazing Margarita made with Cazadores Tequila.

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