



Little Habana Café, LLC

Where great friendships are born....

SERVING AUTHENTIC CUBAN CUISINE

**Family owned & operated with over 30 years
restaurant experience**

Located at the Shoppes at South bend plaza
One mile east off the Apollo Beach exit 246 on I-75

13350 Lincoln Rd Riverview, FL 33578

TEL 813-672-5111

FAX 813-672-7576

littlehabanacafe@yahoo.com

Visit us at www.littlehabanacafe.com

Please visit website for hours of operations



Breakfast served until 11AM

(Menu on our website)

**WE OFFER ON AND OFF PREMISE CATERING.
HAVE YOUR NEXT GATHERING HERE, AND LEAVE THE
COOKING AND CLEANING TO US!**

Menu items and prices are subject to change without notice Jan 2016

Aperitivos - Appetizers

Mariquitas- thin sliced fried Plantain chips with cilantro dipping sauce 5.99

Camarones al Ajillo

Shrimp sautéed in our spicy fresh garlic & wine sauce 7.99

Camarones al Fuego

Shrimp slowly simmered in a spicy, tomato based creole sauce 8.99

Chorizo al Vino

Spanish sausage sautéed with fresh garlic, onions & spices in wine sauce 7.99

Loaded tostones

Crispy Plantains topped with picadillo & melted cheese 9.99

Banana Boat

Sweet plantains filled with Picadillo & topped with melted cheese 8.99

Yuquita Fingers

Yuca fries with our very own creamy cilantro and garlic dipping sauce 7.99

Little Habana Antojitos 14.99

Combination platter with 2 Empanadas, 2 Ham Croquettes, stuffed Potato, Yuca fries, chorizo & sliced fresh mariquita chips with cilantro dipping sauce.

Sopas - Soups

	pint	quart
Sopa de Pollo y fideos –Cuban style Chicken noodles	5.29	7.99
Sopa de Frijoles Negros-Black beans	4.99	7.99
Busca pleito- Black beans, Avocado wedges & diced onions	5.99	N/A
Caldo Gallego-White bean soup, collard greens, pork & spices	5.49	8.99
Potaje de Garbanzos- Spanish Garbanzo bean soup	5.49	8.99

Ensaladas - Salads

Ensalada mixta- Chopped garden salad with house dressing 4.29

Aquacate y Cebolla cruda- Avocado and raw onions 4.99

Ensalada de Churrasco- Tender Skirt steak over chopped garden salad 12.99

Ensalada de Pollo- Marinated grilled Chicken over chopped garden salad 10.99

*add sliced Avocado to any salad 1.99

All salads served with our zesty house dressing

Ordens Individuales - Side orders

Arroz Blanco white rice PT 2.99 QT 5.49

Arroz Amarillo Saffron rice PT 3.99 QT 6.99

Arroz Moro Rice & black beans cooked together with seasoning PT 4.25 QT 7.99

Tostones Crispy Plantains with cilantro dipping sauce 3.69

Empanada de Carne o Pollo - Beef or chicken empanada 1.99

Papas Frita -French Fries 2.79

Yuca con Mojo Boiled cassava with garlic sauce 4.49

Maduros fried sweet plantains 2.99

Croquetas de jaibas Devil crabs 3.49

Croquetas de jamon croquettes (2) 1.69

Lunch Menu

Weekdays only 9am-3pm (except holidays)

Lunch meals served with Rice, beans & sweet Plantains (no substitutions)

Add a cup of soup, side salad or bread basket 1.99

½ original Cuban with your 1 choice of
soup (bowl), salad or rice & beans **8.99**

Bowl of soup & house salad combo **8.99**

Lechon asado (traditional pulled mojo Pork) 7.99

Picadillo (Ground beef in sauce with onions & peppers) 7.99

Ropa vieja (Shredded Beef in sauce with onions & peppers) 8.29

Ropa vieja Chicken (Shredded Chicken with onions & peppers) 7.99

Filetillos de Pollo al ajillo (strips of Chicken breast in spicy garlic & wine) 7.99

Filet de Pescado al ajillo (Tilapia filet in spicy garlic & wine) 9.99

Chuleta a la plancha (Center cut seasoned Pork Chop) 8.29

Children's Meals (10 and under)

Grilled Chicken breast with white rice topped with beans **6.99**

Picadillo with white rice topped with beans **6.99**

Roast pork with white rice topped with beans **6.99**

Hamburger and fries **5.99 (add cheese .50)**

Grilled cheese and fries **5.99**

Chicken tenders and fries **5.99**

Beverages

Homemade Fresh Brewed Sweet & un-sweet Tea, Lemonade

Fountain soft drinks

Spanish Beverages

Jupina, Ironbeer, Materva, Malta, Kola Colombiana

Jugo de Mango (Mango Juice)

Jugo de Guayaba (Guava Juice)

Batidos (Tropical Shakes, smoothies)

Mango, Mamey, Papaya, Guanabana, Chocolate or Strawberry

**Espresso, café con leche, cortadito
Iced Caramel or Mocha café con leche**

Sandwich Board

**All sandwiches are served on pressed Cuban bread
with homemade Mariquitas (plantain chips)
Add a side of our special Cilantro dipping sauce .75
Add Rice & Beans topped with onions 4.99**

Original Cuban 7.29

Serrano Ham, slow roasted pork, Swiss cheese, pickles & mustard

Cuban Wannabe 8.25

Original Cuban with added Salami, lettuce, tomatoes, Mayo

Media Noche 6.99

Original Cuban on a sweet roll

Pan con Lechon 7.29

Pulled Pork, garlic mojo & sautéed onions

Croquetas Preparada 8.29

Cuban sandwich stuffed with 2 Ham Croquettes

Filete de Pescado 8.99

Breaded fried Fish filet, lettuce, tomatoes & mayo

Sandwich de Bacon 7.29

Bacon, lettuce, tomatoes & mayo

Pan con Bistec 7.95

Thin steak, grilled onions, lettuce, tomatoes & potato sticks

Little Habana Pan con Bistec 8.29

Thin steak, grilled onions, French fries & Swiss cheese

Pan con Bistec empanizado 9.99

Breaded palomilla steak, lettuce, tomatoes and mayo

**Extra or add on cheese, Onions, pickles, tomatoes, lettuce, mojo
or potato sticks \$.50 each**

Add Bacon or extra Pork to any sandwich 2.25

Grilled onions 1.95

**Only original Cubans & Cuban Wannabes will served for dining
in after 5PM.**

Entree' Menu

Pollo - Chicken

Bistec de Pollo al Ajillo 12.99

Chicken Breast in our spicy fresh Garlic, Olive oil & wine sauce

Bistec de Pollo a la Plancha 11.99

Marinated grilled Chicken Breast topped with sautéed onions

Pechuga de Pollo Empanizado 12.99

Chicken breast seasoned, lightly breaded and deep fried

Pollo a la Milanese 14.99

Breaded Chicken breast topped with creole sauce, Serrano Ham and melted Swiss cheese

Arroz con Pollo y platanitos maduros 12.99

Chicken & Yellow rice casserole served with sweet plantains only

Pollo Y Camarones al Ajillo 16.99

Chicken & Shrimp sautéed in our spicy, fresh Garlic & wine sauce

Marisco - Seafood

Camarones al Ajillo 13.99

Shrimp sautéed in our spicy, fresh garlic, Olive oil and white wine

Enchilado de Camarones 14.99

Shrimp simmered in spicy creole sauce with onions & peppers

Tilapia y Camarones al Ajillo 16.99

Tilapia & Shrimp in our spicy, fresh garlic, olive oil & white wine sauce

Filete de Pescado en salsa Criolla 15.99

Seared Fish Filet in Spicy creole Sauce

Filete de Pescado Frito 14.99

Lightly breaded fried fish filet

Pargo Entero Frito

Whole fried Red Snapper (Market Price)

**ALL ENTREES INCLUDE CHOICE OF 2 SIDES
EXCEPT WHEN NOTED**

(You may substitute both sides for a salad)

White or Saffron rice, Moro (dirty rice made with pork seasoning),
sweet plantains, Crispy plantains, Yuca with mojo or black beans

NOTICE – Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food Bourne illness, especially if you have a medical condition.

Call for our daily specials

Carne de Res - Beef

Ropa Vieja "old clothes" 12.49

*Shredded beef slowly simmered in wine sauce
With onions, peppers & Cuban spices*

Palomilla Encebollada 12.99

Thin cut top sirloin steak with sautéed Onions

Baby Churrasco 15.99

*Grilled Tender choice baby Skirt Steak served with homemade
chimichurri sauce*

Churrasco 24.99

Grilled Tender choice Skirt Steak served with our chimichurri sauce

Mar Y Tierra 21.00

Baby Skirt Steak & grilled Shrimp served with Chimichurri sauce

Picadillo 10.99

Seasoned ground beef with onions, peppers, potatoes, olives & spices

Vaca Loca 13.59

*Pan fried shredded beef with Lemon-garlic marinade and sautéed with
onions*

Bistec Empanizado 13.99

Lightly breaded and deep fried top sirloin steak

Bistec Milanesa 15.99

*Breaded top sirloin steak topped with creole sauce, Serrano Ham &
melted Cheese*

Rabo Encendido 13.99

Oxtail simmered in savory spicy tomato and wine based creole sauce

Cerdo - Pork

Lechon Asado 12.49

Traditional slow Roasted pulled Pork

Chuletas de Cerdo a la parrilla 13.99

2 center cut Grilled Pork chops topped with sautéed onions

Masitas de cerdo fritas 12.99

Tender seasoned Fried Pork chunks

Veggie Delight

*White Rice topped with black beans, lettuce, tomatoes, onions and fried
sweet Plantains 9.99 with saffron rice 10.99
(add avocado 1.99)*