



COCKTAILS

MOJITO 12.00

Flor de Caña, lime juice, club soda, sugar, mint leaves.

MARGARITA 12.00

Tequila, sour mix, triple sec.

DAIQUIRI 12.00

Flor de Caña, lime juice, sugar.

Passion fruit, Mango or Strawberry, +1.00 additional.

SANGRIA ROJA Glass 8.00 Pitcher 29.00

Red wine, brandy, triple sec, Sprite, chopped orange.

SANGRIA ROSADA Glass 9.00 Pitcher 33.00

White Zinfandel, strawberry puree, Sprite, strawberries, pineapple.

SANGRIA BLANCA Glass 9.00 Pitcher 33.00

Sparkling wine, peach schnapps, triple sec, strawberries, pineapple.

PIÑA COLADA 12.00

Flor de Caña, Coco Lopez, pineapple juice.

BEERS

CORONA 7.00

PRESIDENTE 7.00

SAM ADAMS 7.00

STELLA ARTOIS 7.00

HEINEKEN 7.00

BUD LIGHT 6.50

GUINNESS 7.00

ESTRELLA DAMM 7.00

MODELO 7.00

MILLER LIGHT 6.50

BUDWEISER 6.50

LAGUNITAS IPA 8.00

MODELO NEGRA 7.00

LA RUBIA 7.00

AMSTEL LIGHT 7.00

HIGH NOON 7.00
Passionfruit and Pineapple

NATURAL FRESH JUICES

WATERMELON 5.95

MANGO 5.95

PINEAPPLE 5.95

FROZEN LIMEADE 5.95

PINEAPPLE MINT 5.95

FROZEN STRAWBERRY LIMEADE 5.95

PASSION FRUIT 5.95

FROZEN MINT LIMEADE 5.95

MILKSHAKES

5.95

PAPAYA

GUAVA

VANILLA

OREO COOKIE

MAMEY

COCONUT

CHOCOLATE

DULCE DE LECHE

MANGO

STRAWBERRY CHIP

NUTELLA



FEATURED WINES

CHAMPAGNE/SPARKLING

PROSE, PROSECCO 8.00/ 32.00
Italy, NV

JAUME SERRA CRISTALINO, CAVA 375ML 14.00
SPAIN, NV

STELLA ROSA, MOSCATO ROSÉ 50.00
Italy, NV

SAUVIGNON BLANC

MONTES, CLASSIC 9.00/ 34.00
Aconcagua, Chile, 2021

YEALANDS 44.00
Malborough, New Zealand, 2021

ST. SUPERY 59.00
Napa, California, 2021

PROVERB WINERY 8.00/ 32.00
California, 2020

PINOT GRIGIO

PIGHIN 42.00
Friuli Grave, Italy, 2020

BANFI, SAN ANGELO 44.00
Toscana, Italy, 2020

SANTA MARGHERITA 55.00
Alto Adige, Italy, 2021

CIELO 8.00/ 32.00
Veneto, Italy, 2020

CHARDONNAY

CANYON ROAD 8.00/ 32.00
Central Coast, California, 2021

J LOHR, 375 ML 20.00
Monterrey, California, 2020

HAHN, SLH 52.00
Santa Lucia, California, 2020

CASTILLO DE MONJARDIN 9.00/ 36.00
Navarra, 2019

INTERESTING WHITES

BAIXA, SIRENA, ALBARIÑO 8.50/ 34.00
Rías Baixas, Spain, 2020

CAPOSALDO, MOSCATO 36.00
Lombardy, Italy, 2021

ROSÉ

FLOR DE AÑON, GARNACHA 8.00/ 32.00
Campo de Borja, Spain, 2020

PINOT NOIR

CASTLE ROCK 8.00/ 32.00
Columbia Valley, Washington, 2018

BREAD & BUTTER 40.00
Napa, California, 2020

PICKET FENCE 50.00
Russian River Valley, California, 2018

MERLOT

MONTES, CLASSIC 9.00/ 34.00
Colchagua, Chile, 2020

BENZIGER 40.00
Sonoma, California, 2017

J LOHR, LOS OSOS, 375 ML 20.00
Paso Robles, California, 2018

CASTLE ROCK 8.00/ 32.00
Columbia Valley, Washington, 2019

CABERNET SAUVIGNON

CANYON ROAD 8.00/ 32.00
California, 2021

SANTA RITA, MEDALLA REAL GOLD 40.00
Maipo, Chile, 2018

LIBERTY SCHOOL 11.00/ 42.00
Paso Robles, California, 2020

ST. SUPERY 95.00
Napa Valley, California, 2018

ST. FRANCIS 68.00
Sonoma, California, 2018

INTERESTING REDS

TRIVENTO, RESERVE, MALBEC 36.00
Mendoza, Argentina, 2020

BARBARIANS, GUALTA, MALBEC 9.00/ 34.00
Mendoza, Argentina, 2019

BANFI, CHIANTI CLASSICO 44.00
Toscana, Italy, 2019

CILLAR DE SILOS, CRIANZA 58.00
Ribera del Duero, Spain, 2018

MARQUES DE VARGAS, RESERVA 70.00
Rioja, Spain, 2015

MONTE DE LA REINA, CRIANZA 87.00
Toro, Spain, 2012

MARQUES DE LA VIÑA, CRIANZA 8.00/ 32.00
Rioja Alavesa, Spain, 2019



LUNCH SPECIALS

MONDAY – FRIDAY

Our entrees are served with your choice of two side dishes: White rice and black beans (count as one no doubles) moro rice, brown rice, sweet plantains, mashed potatoes, steamed broccoli, mariquitas, French fries, or salad. (\$0.75 extra for tostones or yuca).

MONDAY

AJIACO Cuban beef and vegetable soup. **Cup** 5.95 **Bowl** 6.95

BEEF STEW "Carne con papa" Slow-cooked tender beef and potatoes. 16.95

MOJITO CHICKEN Half roasted chicken cooked in a lime, garlic, and fresh herb sauce. 16.95

TUESDAY

SPLIT PEA SOUP Smoked pork, chorizo, split peas, carrots, and potatoes in a creamy broth. **Cup** 4.95 **Bowl** 5.95

CREAMY TORTELLINI Tortellini in a creamy Alfredo sauce with spinach. With **Chicken** 14.95 With **Shrimp** 16.95

MOJITO CHICKEN Half roasted chicken cooked in a lime, garlic, and fresh herb sauce. 16.95

WEDNESDAY

TAMAL EN CAZUELA Creamy corn soup with chunks of pork. **Cup** 6.95 **Bowl** 7.95

MOJITO CHICKEN Half roasted chicken cooked in a lime, garlic, and fresh herb sauce. 16.95

CHICKEN CILANTRO Grilled Chicken breast with cilantro sauce. 14.95

THURSDAY

CALDO GALLEGO Slow-cooked, hand-pulled pork, in an onion, garlic, and bacon broth, mixed with spinach, beans, and potatoes. **Cup** 6.95 **Bowl** 7.95

SPECIAL CHICKEN Yellow rice, chopped grilled chicken breast, covered with guacamole, sour cream and cheddar cheese, served with sweet plantains. 14.95

MOJITO CHICKEN Half roasted chicken cooked in a lime, garlic, and fresh herb sauce. 16.95

BEEF SOUP "Sopa de res" Latin-style hearty beef soup with yuca, butternut squash, corn, green plantains and potatoes. Served with white rice. 10.95

DON JUAN SANDWICH Sautéed steak sandwich with chopped onions and peppers, melted three cheese sauce, and shrimp on French bread (served only with French fries, mariquitas, or a salad). 12.95

FRIDAY

CREAM OF MALANGA Creamy malanga soup with sautéed garlic. **Cup** 5.95 **Bowl** 6.95

SPICY OXTAIL Slowly cooked until the beef comes off the bone, in a hearty sauce. 21.95

MOJITO CHICKEN Half roasted chicken cooked in a lime, garlic, and fresh herb sauce. 16.95

GARLIC CHICKEN BREAST Grilled chicken breast, marinated with garlic and topped with a fried egg. 14.95

BOWLS

Includes your choice of up to 5 ingredients. \$1 per additional ingredient:
sour cream, cheese, corn, pico de gallo, guacamole, lettuce, beets, quinoa, platano maduro
Sauce: cilantro or chimichurri | Rice (choose 1): white rice and black beans, brown rice, moro rice or yellow rice

CHICKEN 13.95

CHICKEN VACA 13.95

VEGETARIAN 10.95

MASITAS (PORK) 14.95

SHRIMP 16.95

VACA FRITA 14.95

FISH CHICHARRONES 13.95



APPETIZERS

EMPANADAS 2.95

Beef, Guava and Cheese, Chicken, Spinach,
Ham and Cheese, Guava and Cheese

BASKET OF 5 EMPANADAS 13.95

CROQUETTES 1.50
Ham, Chicken, Chorizo

CUBANITO 16.95

Two Cuban tamales, pork chunks and mariquitas.

MARIQUITAS 6.95

Plantain chips, mojito sauce.

MARIQUITAS HARRY'S 8.95

Mariquitas served with Cuban style ground beef
and melted cheese.

MARIQUITAS OLE 9.95

Mariquitas served with melted cheese and
Spanish chorizo sauce.

FRIED YUCA 6.95

With cilantro sauce.

FRIED YUCA AND CHICHARRONES EXPLOSION 9.95

With cilantro sauce.

PORK CHUNKS 14.95

Juicy fried pork chunks, covered with onions
and mojo sauce.

CUBAN STYLE TAMAL 4.50

Pork filled corn flour tamales, served with a side
of salsa criolla.

SEAFOOD APPETIZERS

FISH CHICHARRONES 18.95

Crispy chunks of fish, served with fried yuca
and tartar sauce.

SEAFOOD VARADERO 20.95

Crispy shrimp, calamari, fish, and mussels
with fried yuca and tartar sauce.

FRIED CALAMARI 14.95

With creole sauce.

SAUTÉED GARLIC SHRIMP 14.95

Sautéed shrimp and garlic in olive oil and a wine sauce
with a spritz of lemon, served with mariquitas.
Add **Octopus 5.00**

SOUPS

CREAM OF MALANGA Cup 5.95 Bowl 6.95

Creamy malanga soup with sautéed garlic.

CHICKEN SOUP Cup 5.25 Bowl 6.95

Slow-cooked pulled chicken with potatoes, carrots, and noodles.

BLACK BEAN SOUP Cup 4.95 Bowl 5.95

Made with classic sofrito seasoning.



TOSTONES

PICADILLO 9.95

Four tostones, covered with traditional picadillo.

SHRIMP CREOLE 10.95

Four tostones, covered with shrimp in a creole sauce.

MIXTOS 10.95

Combination of four picadillo and shrimp tostones.

BEEF TOSTONES ESPECIALES 14.95

Three tostones, covered with vaca frita and melted mozzarella cheese.

LECHONCITA 13.95

Three tostones, covered with pulled pork, onions, and queso fresco.

TOSTONES LOCOS 15.95

Three tostones, covered with shrimp and avocado in a creamy sauce.

CHICKEN TOSTONES ESPECIALES 13.95

Three tostones, covered with chicken, onions and melted mozzarella cheese.

TOSTONES GUAYABEROS 13.95

Three tostones, covered with shredded pork and grilled onions in a guava sauce.

FELICES LOS CUATRO 16.95

Four tostones, covered with ají amarillo ceviche: octopus, shrimp, fish and calamari.*

CEVICHE

CORVINA CEVICHE 15.95

Marinated fish, sweet potato, red onions, lime juice, cilantro, served with mariquitas.*

MIXED CEVICHE 17.95

Shrimp, corvina, mussels, and calamari.*

SHRIMP CEVICHE 16.95

Poached shrimp, sweet potato, and red onions, seasoned with lime juice and cilantro, served with mariquitas.*

PERUVIAN AJÍ AMARILLO CORVINA CEVICHE 16.95

Marinated fish, sweet potato, cilantro, lime juice, red onions, served with mariquitas and ají amarillo sauce.*

PERUVIAN AJÍ AMARILLO MIX CEVICHE 18.95

Shrimp, corvina, mussels, octopus and calamari.*

CEVICHE TRIO 17.95

Ají amarillo, rocoto and lime.*

TACOS

LECHONCITA 5.75

Pulled pork loin, guacamole, topped with a drizzle of cilantro sauce on a corn tortilla.

CHICKEN 5.75

Chicken breast, salsa de cilantro, topped with pico de gallo on a corn tortilla.

CHURRASCO 10.00

Steak and onions, topped with queso fresco and served with a side of hot sauce on a corn tortilla.

AL PASTOR 5.50

Marinated pork, onions, and pineapple, topped off with cilantro on a corn tortilla.

FISH 7.00

Fried fish and tartar sauce, topped off with pico de gallo on a flour tortilla.

SHRIMP 8.00

Blackened shrimp, lettuce, pico de gallo, served with a side of hot sauce on a flour tortilla.

* The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination. 20% service charge will be added to parties of five or more.



RICE DISHES

Served with sweet plantains.

ARROZ CON POLLO 16.95

Latin-style yellow rice with chicken, green peppers and onions.

ARROZ CON MARISCOS 24.95

Latin-style yellow rice with shrimp, mussels, calamari, green peppers and onions.

LATIN-STYLE PAELLA 39.95

Yellow rice with lobster, shrimp, mussels, calamari and chicken.

CARIBBEAN FRIED RICE 17.95

Pineapple and ham fried rice with pork chunks on top inside a pineapple.

CREAMY RISOTTO RICE

LOMO SALTADO 24.95

Traditional risotto, seared churrasco, onions, tomatoes, soy sauce and french fries.

GRILLED SALMON FILLET 22.95

Grilled salmon alongside traditional creamy risotto.

GRILLED CHICKEN BREAST 18.95

Grilled chicken breast alongside traditional creamy risotto.

MIXED SEAFOOD 24.95

Shrimp, mussels, and calamari alongside traditional creamy risotto.

PASTA DISHES

Served with sweet plantains.

SEAFOOD PASTA 25.95

Shrimp, mussels, calamari in a creamy red sauce.

CHURRASCO GORGONZOLA 28.95

8 oz. grilled churrasco served with pasta in a gorgonzola sauce.

CHICKEN GORGONZOLA 16.95

Grilled chicken breast covered with a creamy gorgonzola sauce.

CREAMY TORTELLINI

Tortellini in a creamy Alfredo sauce with spinach.

With **CHICKEN** 15.95

With **SHRIMP** 16.95

FRIED RICE

CHICKEN 15.95

Stir-fried chicken, rice, onions, and red peppers, with soy sauce and scallions.

BEEF 18.95

Stir-fried beef, onions, peppers, and ginger, mixed with white rice, soy sauce and scallions.

SHRIMP 17.95

Stir-fried shrimp, onions, peppers, and ginger, mixed with white rice, soy sauce and scallions.

COUNTRY FRIED RICE 15.95

Our famous fried rice with Spanish sausage, sweet plantain, topped off with a fried egg.

PORK CHUNKS 15.95

Stir-fried pork, onions, peppers, and ginger, mixed with white rice, soy sauce and scallions.

MIXED 22.95

Our famous fried rice with a combination of shrimp, beef, chicken, calamari, mussels, soy sauce and scallions.

VEGETARIAN 12.95

Stir-fried broccoli, peppers, ginger, corn, and carrots, mixed with white rice, soy sauce and scallions.

TALLARINES SALTADOS

Linguini in a Peruvian-Asian sauce.

With **GRILLED CHICKEN BREAST** 15.95

With **GRILLED CHURRASCO STEAK** 22.95

With **MIXED SEAFOOD** 19.95

TALLARINES VERDES

Linguini in a creamy spinach and cheese pesto sauce.

With **GRILLED CHICKEN BREAST** 18.95

With **CHURRASCO STEAK** 29.95

With **GRILLED SALMON** 22.95

With **BREADED CHICKEN BREAST** 19.95



SALADS

AVOCADO SALAD 7.95

Avocado, carrots, and red onions, mixed in with our traditional house dressing (Seasonal only).

HOUSE SALAD 5.25

Lettuce, tomatoes, cucumber, carrots, and onions.
With an **Entrée** 4.75

GRILLED CHICKEN SALAD 16.95

Grilled chicken breast, covered with cheddar cheese, lettuce, avocado, tomatoes, cucumbers and carrots.

GRILLED CHICKEN CILANTRO SALAD 16.95

Grilled chicken breast, lettuce, avocado, tomatoes, cucumbers and carrots with a creamy cilantro dressing and parmesan cheese.

HARRY'S SALAD 17.95

Grilled chicken, covered with guacamole, sour cream and cheddar cheese, served with lettuce, avocado, tomatoes, cucumbers and carrots.

TROPICAL GRILLED CHICKEN SALAD 17.95

Grilled chicken breast, fresh mango chunks, raisins, lettuce, avocado, tomatoes, cucumbers and carrots.

CHURRASCO SALAD 28.95

Grilled churrasco steak covered with crumbled blue cheese, lettuce, avocado, tomatoes, cucumbers and carrots.

SENSATIONAL SALMON SALAD 19.95

Grilled salmon, strawberries, mango chunks, lettuce, avocado, tomatoes, cucumbers and carrots.

CEVICHE SALAD 18.95

Shrimp, calamari, mussels and fish ceviche style, with lettuce tomatoes, avocado and sweet potatoes.

TUNA SALAD 15.95

Tuna salad with lettuce, avocado, tomatoes, cucumbers and carrots.

QUINOA SPRING SALAD 12.95

Quinoa, sweet potato, avocado, beets, mango, mix salad greens and goat cheese.

With **Grilled Chicken Breast** 16.95

With **Grilled Salmon** 19.95

GARDEN SALAD 10.95

Spinach, lettuce, tomatoes, avocado, cucumbers, carrots, oranges and a boiled egg.

With **Grilled Chicken** 16.95

With **Grilled Churrasco Steak** 28.95

MEDITERRANEAN SALAD 12.95

Chopped lettuce, avocado, tomatoes, cucumbers, carrots and goat cheese in a honey balsamic dressing.

With **Grilled Chicken** 16.95

With **Grilled Salmon** 19.95

CAESAR SALAD 10.95

Chopped lettuce, croutons, parmesan cheese and a homemade creamy dressing.

With **Grilled Chicken** 16.95

With **Chicken Vaca Frita** 15.95

With **Grilled Salmon** 19.95

With **Shrimp** 17.95

SIDES

MADUROS 3.95

MORO RICE 2.95

TOSTONES 4.95

FRENCH FRIES 3.95

HOUSE SALAD 4.95

WHITE RICE 2.50

YUCA 4.25

BROCCOLI 4.25

CAESAR SALAD 4.95

FUFU 4.95

BLACK BEANS 2.50

BROWN RICE 3.00

**MASHED
POTATOES** 4.25



SANDWICHES

Our sandwiches are served with your choice of one side dish: mariquitas, French fries, salad or a small soup.
Whole wheat bread available.

CUBAN SANDWICH 9.25

Ham, pork, mozzarella cheese, Swiss cheese, mustard and pickles on Cuban bread.

MIDNIGHT SANDWICH 8.95

Ham, pork, mozzarella cheese, Swiss cheese, mustard and pickles on sweet bread.

LE JEUNE SANDWICH 10.95

Cuban sandwich with bacon and eggs any style.

STEAK SANDWICH 9.95

A juicy steak with chopped onions, potato sticks, melted mozzarella cheese, lettuce and tomatoes on French bread.

STEAK CLUB SANDWICH 10.95

Steak Sandwich with bacon and avocado on French bread.

SPECIAL CROQUETTE SANDWICH 10.95

Ham, mozzarella cheese, Swiss cheese, mustard and pickles on Cuban bread.

GRILLED CHICKEN BREAST SANDWICH 10.95

Covered with melted mozzarella cheese, lettuce, tomatoes and mayonnaise on French bread.

CILANTRO SAUCE GRILLED CHICKEN SANDWICH 10.95

Grilled chicken breast, mozzarella cheese with a cilantro cream sauce on French bread.

FRIED CHICKEN SANDWICH WITH CHEESE 12.95

Covered with melted mozzarella cheese, lettuce and tomato on a bun.

CRYING CHICKEN SANDWICH 12.95

Sriracha spicy fried chicken sandwich, Swiss cheese, avocado, lettuce and tomatoes on a bun.

PORK SANDWICH WITH CHEESE 9.95

Shredded pork with onions, mojo sauce and Swiss cheese on French bread.

MOJITO PORK SANDWICH 9.25

Shredded pork with onions and mojo sauce on French bread.

DON LECHONCITO 10.95

Pulled pork, onions, sweet plantains, and cilantro sauce on French bread.

CLUB SANDWICH 9.95

Turkey, ham or a combination with mozzarella cheese, Swiss cheese, bacon, lettuce and tomatoes with mayonnaise on white American bread or whole wheat bread.

BBQ PULLED PORK SANDWICH 10.25

Pulled pork, shoestring potatoes, and BBQ sauce on a hamburger bun.

CHICKEN VACA FRITA SANDWICH 9.95

With melted mozzarella cheese and grilled onions on French bread.

BEEF VACA FRITA SANDWICH WITH CHEESE 11.95

Vaca frita with Swiss cheese, on French bread.

TURKEY AVOCADO MELT 10.95

Turkey breast, avocado, melted Swiss cheese, lettuce, tomatoes and mayonnaise on whole wheat bread.

TUNA MELT SANDWICH 9.95

White albacore tuna salad with melted mozzarella cheese on top with white, whole wheat, or French bread.

HARRY'S CHICKEN SANDWICH 10.95

Chicken breast with guacamole, sour cream, cheddar cheese, lettuce and tomatoes on French bread.

GRILLED CHICKEN AVOCADO CLUB SANDWICH 10.95

Melted mozzarella cheese, avocado, bacon, lettuce and tomatoes with mayonnaise on French bread.

MARINERO SANDWICH 10.95

Fried fish sandwich with tartar sauce, lettuce and tomatoes on French bread.

MUSHROOM BURGER 8.95

Double cheeseburger, mushrooms, grilled onions, Swiss cheese, lettuce and tomatoes on a bun.

HARRY'S CHEESEBURGER 12.95

Milkshake with a double cheeseburger on top on a bun.

DON JUAN OPEN-FACED SANDWICH 12.95

Sautéed steak sandwich with chopped onions and peppers, melted three cheese sauce, and shrimp on an open-faced French bread.



BEEF

Our entrees are served with your choice of two side dishes: White rice and black beans (count as one no doubles) moro rice, brown rice, sweet plantains, steamed broccoli, mariquitas, French fries, or salad. \$0.99 extra for tostones, yuca, fufu or mashed potatoes. Pasta dishes are served with sweet plantains or salad only.

PALOMILLA STEAK 15.95

A thin juicy steak covered with chopped onions and parsley.

PALOMILLA TROPICAL 17.95

A thin juicy steak covered with guacamole and cheddar cheese.

PALOMILLA GUANTANAMERA 18.95

A thin juicy steak stuffed with yuca, fufu, and pork rinds.

HARRY'S PICADILLO 14.95

Sautéed onions, garlic, peppers and ground beef cooked in a tomato sauce.

ROPA VIEJA 14.95

Shredded beef with onions and peppers cooked in a tomato and wine sauce.

VACA FRITA 17.95

Shredded beef, seasoned and cooked with onions until crispy, topped with mojo sauce.

VACA FUFU 15.95

Vaca frita with mashed plantains.

BREADED STEAK 16.95

Fried breaded palomilla steak.

BABY CHURRASCO 28.95

8 oz. grilled Angus skirt steak, served with chimichurri sauce.

CHURRASCO STEAK 39.95

12 oz. grilled Angus skirt steak, served with chimichurri sauce.

LOMO SALTADO 24.95

Sautéed chopped tenderloin, with onions, peppers, tomatoes and French fries.

BEEF FAJITAS 21.95

Grilled skirt steak, covered with grilled onions and peppers, served with guacamole, sour cream, cheddar cheese and flour tortillas.

SPECIAL PARRILLADA 48.95

8 oz. churrasco steak, chicken breast, and Argentinian sausages.

FUFU STUFFED CHURRASCO 42.95

12 oz. grilled certified Angus skirt steak, stuffed with mashed plantains.

NEW YORK STEAK WITH MUSHROOMS 28.95

16 oz. grilled Angus center cut steak.

NEW YORK STEAK WITH RISOTTO. 28.95

16 oz. grilled Angus center cut steak.

NEW YORK STEAK WITH PASTA GORGONZOLA 28.95

16 oz. NY strip with gorgonzola sauce and pasta.

PORK

PORK CHUNKS 17.95

Juicy and tender pork chunks slowly cooked for hours, covered with garlic, onions and mojo sauce.

LECHONCITA 15.95

Shredded roasted pork with grilled onions, garlic and mojo sauce.

GUAVA BARBEQUE PORK CHOPS 16.95

Thick and juicy grilled pork chops cooked in a guava BBQ sauce.

CRIOLO PORK CHOPS 16.95

Thick and juicy grilled pork chops marinated with garlic and lime juice, covered with grilled onions.



SEAFOOD

Our entrees are served with your choice of two side dishes: White rice and black beans (count as one no doubles) moro rice, brown rice, sweet plantains, steamed broccoli, mariquitas, French fries, or salad. \$0.99 extra for tostones, yuca, fufu or mashed potatoes.

Pasta dishes are served with sweet plantains or salad only.

GRILLED SALMON FILLET 19.95

Covered with grilled onions and peppers, served with guava tartar sauce. **Blackened** option available.

SALMON NARANJA 19.95

Grilled salmon with an orange sauce.

SALMON AVOCADO 20.95

Grilled salmon covered with an avocado sauce.

STUFFED SALMON WITH SPINACH 19.95

Broiled salmon fillet stuffed with a creamy spinach and parmesan cheese sauce.

SALMON CILANTRO WITH SHRIMP 21.95

Grilled salmon and grilled shrimp with a creamy cilantro sauce.

SALMON TERIYAKI WITH SHRIMP 21.95

Grilled salmon and grilled shrimp with a teriyaki sauce.

STUFFED SALMON WITH CRAB MEAT 22.95

Stuffed with crab meat and corn.

GRILLED SNAPPER FILLET 19.95

Served with a tartar sauce.

GRILLED SNAPPER FILLET WITH SHRIMP

IN GARLIC SAUCE 22.95

Served in a creamy garlic sauce.

MANDARIN SNAPPER 20.95

Fried snapper in a mandarin sauce.

WHOLE FRIED RED SNAPPER 45.95

Crispy whole fried Red Snapper, marinated in soy sauce.

LOBSTER VARADERO 38.95

Lobster, shrimp, calamari, fish and mussels with fried yuca and tartar sauce.

LOBSTER CREOLE 31.95

7 oz. lobster tail with white wine, in a salsa criolla sauce.

LOBSTER "THERMIDOR" 31.95

Served in a garlic sauce.

GRILLED LOBSTER 31.95

7 oz. lobster tail, pan-seared.

GRILLED MAHI-MAHI FILLET 17.95

Covered with grilled onions and peppers, served with mango tartar sauce. **Blackened** option available.

TROPICAL MAHI-MAHI FILLET 18.95

Grilled and served with a mango and wine sauce.

SHRIMP FAJITAS 17.95

Cooked with grilled onions and peppers.

SHRIMP CREOLE 17.95

Cooked in a creole sauce.

GARLIC SHRIMP 17.95

Cooked in a garlic and wine sauce.

GRILLED SHRIMP 17.95

Steaming hot shrimp, fresh off the grill.

CORVINA MARINERO 24.95

Corvina, calamari, octopus, mussels and shrimp in a delicate seafood sauce.

CORVINA A LO MACHO 24.95

Corvina, shrimp, calamari, and mussels in a seafood sauce.

GARLIC CORVINA AND SHRIMP 22.95

Corvina and shrimp in a garlic and fresh tomato sauce.

CORVINA FLORENTINE 23.95

Corvina and shrimp in a creamy sauce with spinach, mushrooms and gratin cheese.

CORVINA WITH SHRIMP AND MUSHROOM 23.95

Served in a creamy sauce.

GRILLED CORVINA FILLET 18.95

Served with olive oil and garlic.

CORVINA KEY WEST 23.95

Grilled corvina fillet covered with shrimp and a creamy seafood sauce.

CORVINA CREOLE 19.95

Corvina fillet cooked in a spicy creole sauce.

GRILLED OCTOPUS 19.95

Grilled octopus in a chimichurri sauce.

FISH CHICHARRONES 18.95

Crispy chunks of fish, served with fried yuca and tartar sauce.

SEAFOOD VARADERO 22.95

Crispy shrimp, calamari, fish, and mussels with fried yuca and tartar sauce.

SEAFOOD PARRILLADA 24.95

Shrimp, fish, octopus, calamari, and mussels with a creamy cilantro sauce and fried yuca.

ZARZUELA DE MARISCOS 24.95

Mixed seafood stew.



CHICKEN

Our entrees are served with your choice of two side dishes: White rice and black beans (count as one no doubles) moro rice, brown rice, sweet plantains, steamed broccoli, mariquitas, French fries, or salad. \$0.99 extra for tostones, yuca, fufu or mashed potatoes.

Pasta dishes are served with sweet plantains or salad only.

CHICKEN VACA FRITA 15.95

"The original chicken vaca frita"

Shredded chicken, grilled onions and garlic cooked until crispy, with mojo sauce.

GRILLED CHICKEN BREAST 15.95

A large and juicy grilled chicken breast, then marinated with lime juice and garlic, covered with grilled onions.

GRILLED CILANTRO CHICKEN BREAST 16.95

Marinated chicken breast, covered in a cilantro sauce and pico de gallo.

CHICKEN CHIMICHURRI 15.95

Grilled chicken breast with chimichurri sauce.

SPINACH AND AVOCADO GRILLED

CHICKEN BREAST 16.95

Grilled chicken breast covered with creamy spinach, avocado and mozzarella cheese.

POLLO SALTADO 16.95

Sautéed chopped chicken breast with onions, peppers, tomatoes and French fries.

BREADED CHICKEN BREAST 15.95

Fried breaded chicken breast with onions.

CHICKEN GORGONZOLA 16.95

Grilled chicken breast covered with a creamy gorgonzola sauce.

MANGO CHICKEN 15.95

Grilled chicken breast with a mango and wine sauce.

HARRY'S CHICKEN 15.95

Grilled chicken breast covered with guacamole, sour cream and melted cheddar cheese.

CHICKEN MUSHROOMS AND CHEESE 16.95

Grilled chicken breast, covered with a mushroom and wine sauce and melted mozzarella cheese.

GUAVA BARBECUE CHICKEN 15.95

Grilled chicken breast with a guava BBQ sauce.

CHICKEN FAJITAS 16.95

Covered with grilled onions and peppers, served with guacamole, sour cream, cheese and tortillas.

STUFFED CHICKEN 16.95

Chicken breast stuffed with ham, chorizo and cheese covered with a creamy sauce.

CREAMY SPINACH STUFFED CHICKEN 16.95

Chicken breast stuffed with ham, chorizo, spinach and cheese with a creamy sauce.

SPICY STUFFED CHICKEN 16.95

Chicken breast stuffed with ham, chorizo, cheese and a spicy sauce, covered with a creamy sauce.

CHICKEN QUESADILLA 14.95

Grilled chicken with onions, chorizo, and cheese, served in a flour tortilla.



MILANESAS

Our entrees are served with your choice of two side dishes: White rice and black beans (count as one no doubles) moro rice, brown rice, sweet plantains, steamed broccoli, mariquitas, French fries, or salad. \$0.99 extra for tostones, yuca, fufu or mashed potatoes. Pasta dishes are served with sweet plantains or salad only.

CHEESE MILANESE

Breaded, covered with tomato sauce and mozzarella cheese.

Beef or Chicken 15.95

HAM AND CHEESE MILANESE

Breaded, covered with tomato sauce, ham and mozzarella cheese.

Beef or Chicken 16.95

MUSHROOM MILANESE

Breaded, covered with white sauce, mozzarella cheese and mushrooms.

Beef or Chicken 16.95

SPINACH MILANESE

Breaded, covered with white sauce, mozzarella cheese and spinach.

Beef or Chicken 18.95

3 CHEESE MILANESE

Breaded, covered with a tomato sauce, ham, mozzarella, cheddar, and blue cheese.

Beef or Chicken 18.95

A CABALLO MILANESE

Breaded, covered with tomato sauce, mozzarella cheese and 3 eggs.

Beef or Chicken 18.95

NEAPOLITAN MILANESE

Breaded, covered with tomato sauce, ham, fresh tomatoes and oregano.

Beef or Chicken 17.95

COUNTRY MILANESE

Breaded, covered with white sauce, ham, croquetas, corn and mozzarella cheese.

Beef or Chicken 19.95

HARRY'S COMBINATIONS

HARRY'S COMBINATION 17.95

Fried rice with your choice of vaca frita or lechoncita with an egg on top, served with sweet plantains only.

TRES VACAS FRITAS 18.95

Combination of beef, chicken and pork vaca frita.

PORK CHUNK AND CHOP COMBINATION 16.95

A large grilled pork chop and juicy pork chunks.

HAVANA TRIO 56.95

8 oz. C.A.B. Angus churrasco, whole Florida lobster and shrimp on the grill.

PALOMILLA STEAK AND SHRIMP 19.95

Palomilla steak and garlic shrimp combination.

CHURRASCO AND SHRIMP 32.95

8 oz. grilled Angus churrasco steak, and shrimp creole.

MAR Y TIERRA VOLCANO 22.95

Beef, chicken and shrimp sautéed.

HARRY'S TACO TRIO 15.95

Al Pastor, chicken and shrimp tacos.



DESSERTS

FLAN 7.50

A creamy and delicious baked custard with a caramel topping.

COCONUT FLAN 7.95

Creamy flan with coconut inside and out.

DULCE DE LECHE FLAN 7.95

Creamy flan covered with dulce de leche.

FLAN TRES LECHES 7.95

Half sponge cake, half flan, whipped cream, and caramel syrup.

COPA LOLITA 8.95

An old Cuban memory from Copelia. Our flan served with vanilla ice cream and covered with homemade caramel.

COCO LOLITA 8.95

Coconut flan served with coconut ice cream and covered with shredded coconut and homemade caramel.

RICE PUDDING 7.50

Traditional Cuban rice pudding with golden raisins, and topped with cinnamon powder.

BURNT RICE PUDDING 7.95

Topped with a layer of hard caramel.

CREMA CATALANA 7.50

Custard with a brittle caramel top.

TRES LECHES 7.95

Sponge cake soaked in condensed milk sauce and covered with meringue.

CUATRO LECHES 8.95

Sponge cake soaked in a condensed milk sauce and covered with dulce de leche.

CINCO LECHES 8.95

Three layers of sponge cake, stuffed with dulce de leche and covered with burnt meringue.

GUAVA TRES LECHES 8.95

Three layers of sponge cake, guava marmalade, and whipped cream, topped with Heath toffee bar.

CHOCOLATE HARRY'S 8.95

Flour-less dark chocolate cake, soft in the center and served warm with vanilla ice cream. *(Please allow 25 minutes for cooking).*

KEY LIME PIE 8.95

Graham cracker crust, meringue, and lime zest.

CHOCOLATE BOMB 9.95

Chocolate brownie with chocolate ice cream on top.

HARRY'S COOKIE SUNDAE 14.95

Large chocolate chip cookie baked in its own skillet, covered with ice cream, marshmallows, Oreo cookies, and whipped cream. *(Please allow 15 minutes for cooking).*

COCONUT BREAD PUDDING 7.95 With Ice Cream 8.95

Served warm and covered in a coconut rum sauce.

TIRAMISU 8.95

Vanilla, coffee, khalua, and layers of ladyfingers, topped with cocoa powder and a chocolate ganache.

CHEESECAKES

PLAIN CHEESECAKE 8.50

Homemade cheesecake topped off with whipped cream.

GUAVA CHEESECAKE 8.95

Homemade cheesecake, baked with guava and topped off with whipped cream.

NUTELLA CHEESECAKE 8.95

Homemade cheesecake, baked with Nutella and topped off with whipped cream.

STRAWBERRY CHEESECAKE 8.25

Homemade cheesecake, baked with strawberry and topped off with whipped cream.

FLAN CHEESECAKE 9.25

Half creamy cheese flan and cheesecake.

MARIA DULCE DE LECHE CHEESECAKE 8.95

Dulce de Leche cheesecake with a brownie bottom.

OREO COOKIE AND BROWNIE CHEESECAKE 8.95

Homemade cheesecake, baked with oreos and brownies, and topped off with whipped cream.

CHOCOLATE CHEESECAKE 8.95

Homemade cheesecake, baked with chocolate and topped off with whipped cream.



CAKES

CARROT CAKE 9.95

Homemade cake, baked with carrot, filled with cream cheese sauce, butter, vanilla and a hint of lime.

TRES LECHES DE COCO 9.95

Three layers of sponge cake, coconut sauce, caramel layer, toasted coconut, and whipped cream.

8 LAYERED CHOCOLATE MOUSSE CAKE 9.95

Served with vanilla ice cream.

BROWNIE CAKE A LA MODE 9.95

Served with vanilla ice cream.

WEDDING CAKE 9.95

Layers of baked meringue, dulce de leche, with strawberries and cream.

SUMMER 5 LECHES 9.95

Layers of soaked sponge cake, dulce de leche and meringue covered with fresh strawberries.

FERRERO ROCHER CAKE 9.95

Homemade sponge cake, baked with Ferrero Rocher chocolate truffles, layers of mouse, Nutella, Heath toffee, chocolate sprinkles, whipped cream, vanilla and almond flavors.

OVERDOSE MILKSHAKES

NUTELLA OVERDOSE 14.95

Nutella milkshake with a brownie and ice cream on top covered with Nutella.

TRES LECHES OVERDOSE 14.95

Tres leches milkshake covered with a tres leches cake, dulce de leche ice cream, dulce de leche and meringue.

STRAWBERRY CHIP OVERDOSE 14.95

Strawberry chocolate chip milkshake, dark chocolate cheesecake, strawberry chip ice cream, and chocolate covered strawberries.

COOKIE MONSTER OVERDOSE 14.95

Oreo cookie ice cream milkshake, chocolate chip cookie ice cream sandwich, chocolate bar, s'mores and meringue.

GUAVA OVERDOSE 14.95

Guava milkshake and guava cheesecake with whipped cream and guava sauce.

CHOCOLATE CAKE OVERDOSE 14.95

Chocolate or vanilla milkshake with our homemade chocolate layered cake.

ICE CREAM

6.95

STRAWBERRY CHIP

COCONUT

GUAVA

DULCE DE LECHE

VANILLA

CHOCOLATE

* Some of our desserts may contain liquor and peanut ingredients.

The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination. 20% service charge will be added to parties of five or more.