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Old's Havana

Menu Prices — October 26, 2026

Old's Havana menu with prices in United States, updated October 2019: 77 items across 13 categories, prices from $3.25 to $34.95.

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Old's Havana Menu with Prices (United States)

Old's Havana menu with prices in United States, updated October 2019: 77 items across 13 categories, prices from $3.25 to $34.95. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/olds-havana

Menu categories: Appetizers · Soups · Meats · Embutidos y Quesos · Salads · Hot Pressed Sandwiches · Poultry · Pork · Seafood · Side Orders · Kids Menu · Desserts · Picked For You

Appetizers

ITEM	PRICE
Croquetas "hechas en casa" (Appetizers) Assortment of hand homemade croquettes of ham, chicken, and fish.	**$8.95**
Masitas de Cerdo Frita Served with mojo onions, lime wedges, and mariquitas de platano.	**$7.95**
Tostones Rellenos (Picadillo a la Habanera)	**$10.50**
Tostones Rellenos (Shrimp Enchilado)	**$12.50**
Ceviche Boat fish marinated in florida citrus, aji Amarillo, aji rojo, red onion, and served with sweet potato.	**$11.95**
Vitrola Assortment of homemade croquettes, potato balls stuffed with picadillo, fried yuca, pork chunks with mojo, empanadas de...	**$16.95**
Yuca Fries Served with spicy mayo.	**$6.95**
Tamales "Riquisimos" Freshly grated Florida corn cooked with braised pork, wrapped in a corn husk, and topped with pickled onions.	**$6.95**
Empanadas Deep fried empanadas filled with picadillo a la habanera.	**$3.50**
Salpica'o de Mariscos Squid in rings, shrimps, octopus & white fish in olive oil, cider, peppers, onions, fresh tomato, garlic & cilantro.	**$14.95**
Fritura de Bacalao Cod Fish Fritters	**$8.95**
Crudo de Pulpo Octopus sliced marinate in citrus vinegar. Served in fresh garden with olive oil.	**$15.95**

Soups

ITEM	PRICE
Chicken Soup Small	**$4.50**
Black Beans Soup Small	**$4.50**
Black Beans Soup Large	**$7.50**
Chicken Soup Large (Soups)	**$7.50**
Sopa del Dia / Soup of the day (small) Daily made by our chef	**$4.00**
Sopa del Dia / Soup of the day (large) Made Daily by our chef	**$8.00**

Meats

ITEM	PRICE
Churrasco Certified Black Angus skirt steak, grilled and topped with add chimichurri	**$34.95**
Picadillo a la Habanera Ground beef stew cooked in our criolla sauce with raisins, green olives, and crispy potatoes.	**$14.50**
Ropa Vieja Braised and shredded flank steak stewed in our homemade recipe.	**$15.95**
Bistec de Palomilla Thinly sliced top round steak marinated in lime and garlic, topped with sauteed onions.	**$15.95**
Bistec de Res Empanizado Breaded top round steak pan fried till golden brown.	**$17.50**
Vaca Frita (Meats) Crispy shredded flank steak, finished with garlic, lime, and cilantro.	**$16.50**
Rinonada / New York Steak Aged New York strip Steak cooked to perfection	**$24.95**

Embutidos y Quesos

ITEM	PRICE
Jamon Serrano Serrano ham.	**$11.00**
Chorizo de Bellota Pata negra iberico sausage.	**$10.00**
Lomo Iberico Cured Iberico pork lion.	**$11.00**
Manchego Nutty, sweet, and tangy flavor.	**$11.00**
Idiazabal Sheep milk from the Basque country and Navarre.	**$10.00**

Salads

ITEM	PRICE
Chopped Salad Mixed greens, chopped bacon, chickpea, cherry tomato, avocado, radish, cucumber, beets, caramelized walnuts, raisins, an...	**$13.95**
Caesar Salad Romaine lettuce, cherry tomato, parmesan cheese, and croutons tossed in Caesar dressing.	**$10.50**
House Salad Iceberg lettuce, tomato, radish, cucumber, shaved Spanish onion, and olive oil.	**$5.50**
Tuna Salad Spanish bonito, artichoke, arugula, cherry tomato, and roasted bell pepper.	**$12.95**
Flakita Salad Fresh arugula, cherry tomato, steamed beet in dices, olive oil topped with red onion and your choice of Parmesan or Gorg...	**$11.95**

Hot Pressed Sandwiches

ITEM	PRICE

El Guapo — $11.95
Ham, sliced roasted pork, Swiss cheese, pickles, and mustard on a pressed Cuban bread.

Sloppy Joe's Style — $10.95
Sliced smoked roasted pork, ham, Swiss cheese, pickles, and yellow mustard on a pressed Cuban sweet roll.

Frita Cubana — $11.50
Seasoned beef patty topped with julienne fries, onion, and special sauce.

Pan con Bistec — $12.50
Marinated top round steak, onions, tomatoes, and potato sticks on a pressed Cuban bread.

Pan con Lechon — $10.50
Roasted pork sandwich with griddled onions and mojo mayo on a warm Cuban bread.

Pan con Minuta — $13.95
Breaded Florida grouper, pink sauce, shaved lettuce, and onions on a warm Cuban bread.

Tuna Sandwich — $11.95
Spanish North albacore, artichoke, arugula, cherry tomato, roasted bell pepper, and black olive in wheat bread.

Poultry

ITEM	PRICE
Pollo Asado / Roasted Chicken Previously chicken marinated in abuelas mojo and slow cooked in the oven till bone sigh. Served half chicken portion.	$14.95
Fricase de Pollo / Chicken Fricassee Chicken stewed in criolla sauce with potatoes, raisins, and olives.	$15.50
Grilled Chicken Breast Boneless and skinless chicken breast griddled and garnished with chopped onions and parsley.	$13.50
Pollo Frito / Half Fried Chicken with Mojo Marinated half chicken, fried until crispy golden brown, tossed in a delicious garlic, and onion mojo.	$14.50
Pechuga de Pollo Empanizado / Breaded Chicken Breast Fried panko seasoned chicken breast.	$14.50
Vaca Frita de Pollo / Crispy Shredded Roasted Chicken Crispy shredded roasted chicken cooked with spices, white Spanish onions, citrus mojo, and finished with cilantro.	$13.50

Pork

ITEM	PRICE
Masas de Cerdo Fritas Fried pork chunks topped with mojo criollo.	$13.95
Traditional Cuban Roasted Pork Slowly roasted till fork tender and topped with mojo.	$10.50
Chuletas de Cerdo Ahumadas Smoked pork chops topped with sauteed onions.	$14.50
Lacon con Papas Ham shank braised in spices, onion, peppers, paprika and chorizo with potatoes and fresh parsley.	$16.95

Seafood

ITEM	PRICE
Enchilado de Camarones / Shrimp Creole Shrimp stewed in a spiced creole sauce, bell peppers, onion, clam juice, and white wine.	$16.95
Filete de Pescado al Grill Grilled fresh white fish filet, topped with butter lemon white onion, and parsley.	$16.95

ITEM	PRICE
Pescado Empanizado White fish filet pan fried till golden brown.	**$17.95**
Rueda de Pescado Grille	**$15.95**
Camarones al Ajillo Fried prawns in garlic olive oil, white wine, and parsley.	**$15.95**
Salmon Grille / Grilled Salmon Norwegian Salmon grilled previously marinated with thyme, olive oil and fresh parsley topped with miso-honey caper sauce...	**$16.95**

Side Orders

ITEM	PRICE
Cup of Black Beans	**$3.50**
White Rice	**$3.25**
Black Bean Rice	**$4.00**
Sweet Plantain	**$4.50**
Green Plantains	**$4.50**
House Salad (Side Orders)	**$4.95**
Boiled Yuca with Mojo	**$4.95**

Kids Menu

ITEM	PRICE
Chicken Fingers	**$6.95**
Grilled Palomilla Steak	**$6.95**
Grilled Chicken Breast (Kids Menu)	**$6.95**

Desserts

ITEM	PRICE
Tres Leches	**$6.95**
Cuban Flan	**$6.95**
Coconut Flan	**$6.95**
Torrejas	**$6.95**

Picked For You

ITEM	PRICE
Lechon Asado Marinated for hours, slowly roasted and topped with mojo.	**$13.95**
Chicken Fricassee Chicken stewed in criolla sauce with potatoes, raisins, and olives.	**$14.50**
Croquetas "hechas en casa" Assortment of hand homemade croquettes of ham, chicken, and fish.	**$8.95**

ITEM	PRICE
Vaca Frita Crispy shredded flank steak, finished with garlic, lime, and cilantro.	**$16.50**
Chicken Soup Large	**$7.50**