



Old's Havana

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



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The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

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

ITEM	PRICE
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 Ham, sliced roasted pork, Swiss cheese, pickles, and mustard on a pressed Cuban bread.	\$11.95
Sloppy Joe's Style Sliced smoked roasted pork, ham, Swiss cheese, pickles, and yellow mustard on a pressed Cuban sweet roll.	\$10.95
Frita Cubana Seasoned beef patty topped with julienne fries, onion, and special sauce.	\$11.50

ITEM	PRICE
Pan con Bistec Marinated top round steak, onions, tomatoes, and potato sticks on a pressed Cuban bread.	\$12.50
Pan con Lechon Roasted pork sandwich with griddled onions and mojo mayo on a warm Cuban bread.	\$10.50
Pan con Minuta Breaded Florida grouper, pink sauce, shaved lettuce, and onions on a warm Cuban bread.	\$13.95
Tuna Sandwich Spanish North albacore, artichoke, arugula, cherry tomato, roasted bell pepper, and black olive in wheat bread.	\$11.95

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
Pescado Empanizado White fish filet pan fried till golden brown.	\$17.95
Rueda de Pescado Grille	\$15.95

ITEM	PRICE
Camarones al Ajillo	\$15.95
Fried prawns in garlic olive oil, white wine, and parsley.	
Salmon Grille / Grilled Salmon	\$16.95
Norwegian Salmon grilled previously marinated with thyme, olive oil and fresh parsley topped with miso-honey caper sauce...	
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	\$13.95
Marinated for hours, slowly roasted and topped with mojo.	
Chicken Fricassee	\$14.50
Chicken stewed in criolla sauce with potatoes, raisins, and olives.	
Croquetas "hechas en casa"	\$8.95
Assortment of hand homemade croquettes of ham, chicken, and fish.	
Vaca Frita	\$16.50
Crispy shredded flank steak, finished with garlic, lime, and cilantro.	
Chicken Soup Large	\$7.50