



BREAKFAST

Breakfast Sandwiches 6.95

egg tortilla & swiss cheese served on cuban bread
choose your flavor: **mojo pork** | **spinach & egg white** | **ham**
(add avocado 1.25)

Tostada 3.25

traditional toasted cuban bread with butter
(add strawberry jam for .25)

Avocado Tostada 10.25

buttered cuban bread with avocado & pickled onions
(add poached egg 2.25)

Mojito-Cured Salmon & Plantain Latkes 14.75

house-cured mojito salmon, plantain latkes,
cilantro-dill crema, side salad

Sweet Plantain Torrejas 12.95

brioche french toast, pineapple, jam, spiced syrup

CALDEROS

traditionally flavored baked egg skillet
served with a choice of side salad, tostones or tostada

Chorizo & Chickpea

two eggs baked with chorizo,
chickpeas, tomato, queso
fresco, & cilantro

14.95

Huevos a la Cubana

two eggs baked in sofrito,
tomato, & queso fresco

14.25

SANTIAGO BOWLS

all santiago bowls 12.95

Choose Your Base

cilantro rice
quinoa
spring mix

Protein Choice

sofrito chicken
ropa vieja
mojo pork
romesco cauliflower
& mushrooms

All Bowls Include

sofrito black beans
pickled onions
slaw
cilantro aioli



SANDWICHES

all sandwiches 12.95

add ons: house made plantain chips or salad 2.95

Colada Shop Cuban

ham, slow roasted pork, swiss cheese, mustard,
pickles, cilantro aioli, cuban bread

Veggie Cuban

mojo marinated portabella mushrooms,
roasted cauliflower, swiss cheese, cilantro aioli,
mustard, pickles, cuban bread

Fried Chicken Croqueta Sandwich

chicken croquetas, slaw, pickled onions, cilantro
aioli, cuban bread

Media Noche

ham, slow roasted pork, swiss cheese, mustard,
pickles, cilantro aioli, sweet roll

Guava BBQ Lechón

house-made guava bbq, pickled onions,
cilantro, cuban bread

SIDES & SNACKS

Plantain Chips & Black Bean Dip 4.95

Stewed Sweet Plantain 4.95

Yucca Fries 5.25

Cilantro Rice & Black Beans 5.95

Avocado & Pickled Onions 5.25

Tostones 4.95

twice fried smashed green plantains with mojo



AN ALL DAY AFFAIR

Empanadas 3.50 ea/three for 10
picadillo (beef) | chicken | spinach & cheese
bacon, egg & cheese | seasonal

Croquetas 3.50/pair

bechamel based cuban fritters
jamon (ham) | chicken | seasonal

Havana Ooh La La 27

a sampler of our favorites

4 empanadas, 4 croquetas, house plantain chips with
mojo & black bean dip, brownie bites (serves 2-4)

Platanachos 13.50

plantain chips, your choice of protein
(sofrito chicken, ropa vieja, mojo pork,
or romesco cauliflower & mushrooms), black bean dip,
pickled onions, salsa verde, cotija cheese

Stuffed Tostones 11.25

classic beef ropa vieja, twice-fried smashed
green plantains, pickled onion, salsa verde

extra salsa verde or guava bbq sauce .50/ea

DESSERTS

all desserts 7.50

Dulce de Leche Brownie Sundae

Tres Leches

Key Lime Pie

Havana Blend Tiramisu

Churros

served with condensed milk, limited quantity available



BEBIDAS

Calle Ocho Cocktails 11

Mojito – white rum, lime, cane sugar syrup, mint, soda
Hotel Nacional – white rum, dark rum, apricot liqueur, pineapple juice, lime, apricot puree
Cascara Cuba Libre – aged rum, house cascara bitters, mexican coke, fresh lime
Cuban Jungle – dark rum, passion fruit, lime, coconut syrup, red bitter
Seasonal – ask us at the register!

Slushees 10.25

Piña Colada – pineapple, coconut milk & cream, rum
Guava Frosé – guava, rosé, apricot

Cocktail Pouches 13.50

Piña Colada Slushee Mojito
Guava Frosé Slushee Cuban Jungle

Highballs 12 | Neat 13

Civic Vodka, Ford's Gin, Bacardi Superior,
Bacardi Black, Arrete Tequila, Banhez Mezcal,
Old Bardstown Bourbon, Deadwood Rye

Mixers

mexican coke, diet coke, tonic, soda, grapefruit soda,
ginger beer, pineapple, coconut water, guava, orange

Wine

Clos Amador Brut Cava, Macabeo, Spain 42 btl
Prisma, Sauvignon Blanc, Chile 10/38 btl
Veramonte Rosé, Pinot Noir, Spain 10/38 btl
Luna Beberide, Mencia, Spain 10/38 btl
Joffre E Hijas, Malbec, Argentina 10/38 btl

Cans

Stone Buenaveza Lager, CA 8
Cigar City Jai Alai IPA, FL 8
Wild Basin Lime, Hard Seltzer, CO 7

