

HAVANA JAX

Since 1994



TAPAS

All tapas made fresh, in-house by our chef.

HAVANERAS

Empanadas <i>Filled with chicken or beef picadillo served with pickled onion salsa.</i>	5
Croquetas <i>Ham or Chicken, served with Spicy Guava dipping sauce.</i>	8
Chicken Wings <i>Flavors: Lemon pepper, buffalo, BBQ and caribbean.</i>	12
Choripapas <i>Grilled Chorizo with french fries.</i>	10

MALECON

Cuban Calamari <i>Served with Chile dipping sauce.</i>	12
Ceviche <i>Shrimp, scallop, cooked in lime juice, mango, cilantro, onions, tomatoes and jalapeño.</i>	12
Fried Shrimp a la Cha Cha Cha <i>Jumbo shrimp lightly breaded.</i>	12

GUAJIRAS

Havana Platter <i>Tostones, Chicharrones, Yuca frita, served with our mojo sauce.</i>	14
Macho's Nachos <i>Corn Tortilla chips served with picadillo, pico de gallo and cheese.</i>	12
Queso Frito <i>Served with Guava sauce.</i>	8
Papa Rellena <i>Stuffed potato.</i>	8

SANDWICHES

Take your pick 12

Cuban <i>Roasted pork, ham, swiss cheese with mustard and pickles served on pressed Cuban bread.</i>
Midnight <i>Same as Cuban on a sweet egg bread.</i>
Steak <i>Palomilla steak, sauteed onion, lettuce and tomatoes.</i>

Pan con Lechón <i>Chopped Roast Pork sauteed with onion.</i>
Chicken Breast <i>Grilled chicken breast, lettuce, tomatoes and spicy Cajun mayonnaise.</i>
Havana Hero <i>Cuban Sloppy Joe, choice of picadillo or ropa vieja.</i>

1/2 lb. Angus Burger <i>Lettuce and tomato on Cuban bread served with fried yuca.</i>
Soup & Sandwich <i>Half a Cuban and choice of soup.</i>

SOUP OF THE DAY Ask your server

BOWLS

Take your pick 14

Proteins	Base	Top It (Pick 4)
Steak	White or Yellow Rice	Pico de Gallo
Ropa Vieja (Beef)		Sour Cream
Roasted Pork	Sides	Sweet Corn
Fried Pork Chunks	Black Beans	Guacamole
Fried Chicken Chunks	Sweet Plantains	Lettuce
		Cheese

TACOS

Steak] Trio 15
Pork	
Chicken	
Fish Swai	21
Shrimp	21

SALADS

Take your pick 10

Caesar <i>Romaine Lettuce, shaved Parmesan, and croûtons.</i>
Havana Jax Caribbean <i>Mixed greens tossed with pineapple, carrots, mandarin oranges, croûtons, served with our Caribbean dressing.</i>
Palomilla
Add Chicken 6 Shrimp 7 Steak 9

HAVANA PLATES

Arroz con Pollo <i>Chicken and rice.</i>	20	Palomilla Steak* <i>Seared marinated Angus steak grilled with onions.</i>	20	Seafood Enchilado <i>Shrimp, calamari, scallop and fish in our criolle tomato sauce served over white rice.</i>	25
Chicken Steak* <i>Citric marinated breast, sautéed onions.</i>	20	Picadillo* <i>Extra lean ground sirloin, braised on sofrito.</i>	20	Shrimp al Ajillo <i>Olive oil, garlic in citric, served with rice and green plantains.</i>	22
Chicharrones de Pollo* <i>Marinated boneless fried chicken.</i>	20	Ropa Vieja* <i>Shredded, slow braised in our Cuban sauce.</i>	20	Salmon <i>Salt, pepper, lime pan seared served with mango sauce, rice and plantains.</i>	22
Roast Pork* <i>Marinated in garlic sour orange, slow oven roasted.</i>	20	Bistec Empanizado* <i>Breaded marinated steak</i>	20	Swai or Tilapia <i>Lightly breaded pan seared, served on a bed of marinara with rice and plantains.</i>	22
Masitas de Puerco* <i>Slow cooked for tenderness, quick deep fried for crispiness.</i>	20	Vaca Frita* <i>Shredded beef, braised with onion and lime juice.</i>	20	Paella <i>Mussels, shrimp, fish, scallop and calamari.</i>	25
Chicken Fricassee* <i>(Only Available on Saturdays)</i>	20	Churrasco* <i>Juicy and chargrilled skirt with Chimichurri sauce, latin favorite.</i>	27		

*rice, beans and plantains

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TEMPTATIONS Take your pick 8

Las Tres Leches
Flan
Arroz Con Leche - *Rice pudding*
Pio Quinto - *Brandy soaked cake covered with Natilla*
Natilla - *Egg custard*

PASTRIES Take your pick 5
Guava, Cream Cheese & Combinations

AL LADITO Take your pick 7

<i>Black Beans</i>	<i>French Fries</i>	<i>Plantains</i>
<i>White Rice</i>	<i>Tostones</i>	<i>Yuca Frita</i>
<i>Yellow Rice</i>	<i>Tomato Salad</i>	<i>Moros (Saturdays Only)</i>

BEVERAGES

TEA & GOURMET COFFEE

<i>Ice Tea</i>	3.50
<i>Hot Tea</i>	5
<i>Cortadito</i>	5
<i>Cafe Cubano</i>	5
<i>Cafe Con Leche</i>	5
<i>Cappuccino</i>	7
<i>American Coffee</i>	5

CUBAN & AMERICAN SODAS Take your pick 4

<i>Iron Beer (cola)</i>	<i>Coke</i>
<i>Materva (mate herb)</i>	<i>Diet Coke</i>
<i>Malta Hatuey (malta)</i>	<i>Fanta Orange</i>
<i>Jupiña (pineapple)</i>	<i>Sprite</i>
<i>Melon (watermelon)</i>	<i>Pink Lemonade</i>
<i>Coco Rico (coconut)</i>	

SPANISH SANGRIA

<i>Glass</i>	10
<i>Carafe</i>	26
<i>Pitcher</i>	36

HOUSE WINE Take your pick 8

Chardonnay
Merlot
Cabernet Sauvignon
White Zinfandel

DOMESTIC BEER Take your pick 6

Budweiser
Bud Light
Miller Light
Michelob Ultra
Coors Light
Yuengling
O'Doul's

IMPORTED BEER Take your pick 7

Corona
Corona Light
Heineken
Presidente
Modelo Especial & Negra
Dos Equis Lager & Amber

CRAFT COCKTAILS

Daiquiri | 9

Havana Club Blanco, Lime and Caster Sugar

Havana Mule | 9

Havana Club, Fresh Mint, Fresh Lime topped off with Ginger Beer

Havana Mama | 10

Bacardi Superior Rum, Pineapple and Coconut Cream

Cuba Libre | 11

Bacardi Rum, Coke and Lime

Havana Mojito | 11

Havana Club, Fresh Mint, Fresh Lime Juice and a Splash of Club Soda

Mojita | 11

Bacardi Spiced, Peach Liqueur, Fresh Mint, Pineapple Juice, Agave and a Splash of Club Soda garnished with Orange Wedge

Musica Es Vida | 11

Bacardi Superior, Bacardi Spiced, Bacardi Black, Orange and Pineapple Juice infused with our Home-made Piña Colada Mix

Blue Mai Tai | 11

Bacardi Dragonberry, Blue Curacao, Orgeat, Lime and Pineapple Juice

Latina Cosmo | 13

Grey Goose Original Vodka, Patron Citron, Fresh Lime Juice, Cranberry Juice topped off with Grenadine

Sex on the Beach | 13

Tito's Vodka, Peach Liqueur, blend of Pineapple, Orange and Cranberry Juice

Long Island | 16

Grey Goose, Jose Cuervo, Tanqueray, Bacardi and Grand Marnier

Adios Beaches | 13

Bacardi Coconut, Patron Silver, Blue Curacao, Sour Mix and Pineapple Juice

Perfect Margarita | 14

Don Julio Blanco, Patron Citronage, Agave, Fresh Lime Juice topped off with Orange Juice

White Ocean Sangria | 13

Perfect combination of Moscato Wine, Hennessy Cognac and Fruit

LA COCINA CUBANA ...

...es el resultado de la fusion de ollas Españolas y por supuesto la cuchara criolla, basada en el sofrito.

All of our food contains 0% trans fat • Vegetarian available • Prices are subject to changes • Prices do not include tax or service charge.
Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

2578 Atlantic Blvd, Jacksonville, FL 32207 | Tel: (904) 399-0609