

Bocaditos (Sandwiches)

De Pescado - Grilled grouper topped with a sweet chili and tomato aioli, spring mix, tomatoes, and caramelized onions. Served with French fries.....	8.99
De pollo - Grilled marinated chicken breast topped with spring mix, tomatoes and caramelized onions. Served with French fries.....	7.75
Bona Ruth - Roasted turkey, strawberry jam, cream cheese. Swiss cheese pressed on Cuban bread. Served with sweet potato fries.....	7.75
Habana Blues Frita - Black Angus ground beef, Spanish chorizo, Swiss cheese, shoe string fries, spring mix, tomatoes, and caramelized onions. Served with French fries.....	9.75
Cubano - Roasted pork, ham, Swiss cheese, pickles, and mustard pressed on Cuban bread. Served with sweet potato fries.....	7.50
De Vegetales - Grilled zucchini, yellow squash, roasted red peppers, caramelized onions, topped with a sweet chili aioli pressed on Cuban bread. Served with sweet potato fries.....	7.50

Arroces y Paellas (Paellas and Rices)

Aroz con Pollo - Traditional Spanish dish with saffron rice, chicken, bell peppers, onions, peas and olives. For two people.....	14.99
Paella Valenciana - Traditional Spanish dish with saffron rice, chorizo, chicken, and mixed sea food. For two people.....	22.75
Paella de Vegetales - Saffron rice, zucchini, yellow squash, mushrooms and asparagus. For two people.....	14.25

Pastres (Desserts)

Habana Blues Flan de Coco - Traditional coconut flavored Cuban custard.....	4.75
Flan de Vainilla - Traditional Cuban vanilla custard.....	4.50
Chocolate Tres Leches - Chocolate cake soaked in condensed milk, evaporated milk, and heavy cream.....	4.75
Churros con Chocolate - Spanish donuts served with a chocolate ganache.....	4.75
Pera's al Vino - Port wine poached pears.....	4.75

Buen Provecho!



**Habana
Blues**
tapas restaurant

Tapas are the name of a wide variety of appetizers, or snacks in Spanish cuisine. They might be cold (such as aceitunas marinadas "marinated olives" and tortilla Española "Spanish omelet") or warm (such as gambas al ajillo "garlic shrimp" and empanadas). The serving of tapas is design to encourage conversation because people are not so focused upon eating an entire meal that is set before them.

The word tapas is derived from the Spanish verb "tapar" which means to cover. The tapas tradition started when King Alfonso X of Castile recovered from an illness by drinking wine with small dishes between meals. After regaining his health, the king ordered that taverns would not be allowed to serve wine to customers unless it was accompanied by small snack or "tapa".

Ensaladas (Salads)

Heirloom Caprese Salad - Heirloom tomatoes, fresh mozzarella cheese, fresh basil with a drizzle of olive oil and balsamic vinegar reduction. (seasonal)	7.25
Ensalada de Palmito - Spring mix, Roma tomatoes, cucumbers, red onions, hearts of palm, and queso fresco. Served with olive oil and red wine vinegar.	7.25
Ensalada Cubana - Spring mix, cucumber, tomatoes, red onions, and avocados. Served with olive oil and red wine vinegar.	6.75
Caesar's Salad - Romaine hearts, creamy Caesar's dressing, Manchego cheese and yuca croutons.	6.75
Habana Blues Salad - Spring mix, roasted peppers, black olives, mandarin oranges, cucumbers, and queso fresco. Served with an orange-thyme vinaigrette.	7.50

Sopas (Soups)

Frijoles Negros - Black beans stew with onions, bell peppers, and garlic. 100% Vegetarian. Topped with sour cream and chopped red onions.	4.25
Caldo Gallego - Galician stew. White beans, chorizo, ham, pork, flank steak, peppers, and garlic. Garnish with cilantro and parsley oil.	5.50

Tapas Frias (Cold Tapas)

Ceviche del Dia - Ceviche of the day.	Market Price
Acelunas Marinadas - House marinated olives	4.75
Sesame Tuna - Sushi grade tuna crusted with sesame seeds seared and served with soy sauce and wasabi mayonnaise.	7.25
Guacamole con Chichamitas - Avocados, tomatoes, cilantro, jalapenos, lime juice, and red onions. Served with plantains chips.	7.25
Hummus - Garbanzo hummus or roasted red pepper hummus. Served with olives, red onions, olive oil and pita bread	5.99
Tortilla Española - Spanish omelet with potatoes, and onions served with a roasted red pepper and garlic aioli	5.50
Entremes de Jamon y Queso - Serrano ham, chorizo, manchego cheese, Cabrales bleu cheese, artisan strawberry jam, almonds, fig jam, and olives	6.99

Tapas Calientes (Hot Tapas)

Gambas al Ajillo - Plump shrimp sautéed with garlic, salt, pepper, red pepper flakes and lemon juice. Served with bread.	6.75
Albondigas - Spanish style meat balls cooked on a Creole tomato and red wine sauce. Served with bread	6.50
Pincho de Pollo - Chicken skewer grilled and basted with mojo sauce (garlic, olive oil, onions salt pepper, and lime juice). Served with a honey mustard sweet chili sauce	7.25
Pincho de Cerdo - Pork tenderloin skewer grilled to perfection and served with ramesco sauce.	7.50
Pincho de Vegetales - Skewer of yellow squash, bell peppers, red onions, zucchini, and cremini mushroom grilled and basted with mojo sauce. Served with sweet chili mayonnaise	7.25
Chuleta de Cordero - Grilled lamb chops served with roasted red peppers, hummus and marinated olives	7.50
Solomillo al Cabaes - Grilled beef tenderloin served over garlic mashed potatoes, topped with Cabrales bleu cheese and finished with a port wine reduction	7.75
Chimichurri Steak - Grilled skirt steak served with chimichurri sauce and sweet potato fries.	7.75
Boniato Frito - Sweet potato fries served with smoked honey	4.50
Tamal de Mariscos - Cuban style tamale topped with crayfish, shrimp and grouper cooked on a Creole tomato and wine sauce	7.25
Queso Fundido - Melted Spanish Tetilla cheese, topped with crispy chorizo and served with bread	5.75
Croqueta de Cangrejo - Spanish version of crab cakes served with avocado lime aioli	6.25
Sofrito Scallops - Seared scallops served with spicy Creole tomato and wine sauce	6.50
Mejillones al Sofrito - Blue mussels sautéed on a Creole tomato and wine sauce, topped with fresh cilantro and serve with bread	6.75
Calamares Fritos - Breaded and deep fried calamari served with sweet chili sauce and avocado lime aioli	6.75
Ropa Vieja de Pollo - Shredded chicken slowly cooked in a Creole tomato and wine sauce serve with sweet plantains, white rice, and black beans soup.	7.75
Pescado a la Plancha - Grilled mahi-mahi served on top of garlic mashed potatoes, grilled asparagus, and topped with a fresh mango salsa.	7.50
Pataatas Bravas - Fried new potatoes tossed on a spicy sauce and topped with garlic aioli	6.25
Empanadas - Two fried flaky pastries stuffed with your choice of Cuban style chicken ropa vieja, beef picadillo, or vegetables. Served with roasted red pepper sour cream.	4.50