



**ASK
ABOUT OUR
SEASONAL
ITEMS**

COCKTAILS

MOJITO 12.00

Flor de Caña, lime juice, club soda, sugar, mint leaves.

MARGARITA 12.00

Tequila, sour mix, triple sec.

DAIQUIRI 12.00

Flor de Caña, lime juice, sugar.

Passion fruit, Mango or Strawberry, +1.00 additional.

SANGRIA ROJA Glass 8.00 Pitcher 29.00

Red wine, brandy, triple sec, Sierra Mist, chopped orange.

SANGRIA ROSADA Glass 9.00 Pitcher 33.00

White Zinfandel, strawberry puree, Sierra Mist, strawberries, pineapple.

SANGRIA BLANCA Glass 9.00 Pitcher 33.00

Sparkling wine, peach schnapps, triple sec, strawberries, pineapple.

PIÑA COLADA 12.00

Flor de Caña, Coco Lopez, pineapple juice.

BEERS

CORONA 7.00

PRESIDENTE 7.00

SAM ADAMS 7.00

ESTRELLA DAMM 7.00

HEINEKEN 7.00

BUD LIGHT 6.50

GUINNESS 7.00

LAGUNITAS IPA 8.00

MODELO 7.00

MILLER LITE 6.50

AMSTEL LIGHT 7.00

HIGH NOON 7.00

MODELO NEGRA 7.00

LA RUBIA 7.00

STELLA ARTOIS 7.00

Passionfruit and Pineapple

NATURAL FRESH JUICES

WATERMELON 5.95

MANGO 5.95

PINEAPPLE 5.95

FROZEN LIMEADE 5.95

PINEAPPLE MINT 5.95

FROZEN STRAWBERRY LIMEADE 5.95

PASSION FRUIT 5.95

FROZEN MINT LIMEADE 5.95

MILKSHAKES

6.95

PAPAYA

GUAVA

VANILLA

OREO COOKIE

MAMEY

COCONUT

CHOCOLATE

DULCE DE LECHE

MANGO

STRAWBERRY CHIP

NUTELLA



FEATURED WINES

CHAMPAGNE/SPARKLING

PROSE, PROSECCO 8.00/ 32.00
Italy, NV

JAUME SERRA CRISTALINO, CAVA 375ML 14.00
SPAIN, NV

STELLA ROSA, MOSCATO ROSÉ 50.00
Italy, NV

SAUVIGNON BLANC

MONTES, CLASSIC 9.00/ 34.00
Aconcagua, Chile, 2021

YEALANDS 44.00
Malborough, New Zealand, 2021

ST. SUPERY 59.00
Napa, California, 2021

PROVERB WINERY 8.00/ 32.00
California, 2020

PINOT GRIGIO

PIGHIN 42.00
Friuli Grave, Italy, 2020

BANFI, SAN ANGELO 44.00
Toscana, Italy, 2020

SANTA MARGHERITA 55.00
Alto Adige, Italy, 2021

CIELO 8.00/ 32.00
Veneto, Italy, 2020

CHARDONNAY

CANYON ROAD 8.00/ 32.00
Central Coast, California, 2021

J LOHR, 375 ML 20.00
Monterrey, California, 2020

HAHN, SLH 52.00
Santa Lucia, California, 2020

CASTILLO DE MONJARDIN 9.00/ 36.00
Navarra, 2019

INTERESTING WHITES

BAIXA, SIRENA, ALBARIÑO 8.50/ 34.00
Rías Baixas, Spain, 2020

CAPOSALDO, MOSCATO 36.00
Lombardy, Italy, 2021

ROSÉ

FLOR DE AÑON, GARNACHA 8.00/ 32.00
Campo de Borja, Spain, 2020

PINOT NOIR

CASTLE ROCK 8.00/ 32.00
Columbia Valley, Washington, 2018

BREAD & BUTTER 40.00
Napa, California, 2020

PICKET FENCE 50.00
Russian River Valley, California, 2018

MERLOT

MONTES, CLASSIC 9.00/ 34.00
Colchagua, Chile, 2020

BENZIGER 40.00
Sonoma, California, 2017

J LOHR, LOS OSOS, 375 ML 20.00
Paso Robles, California, 2018

CASTLE ROCK 8.00/ 32.00
Columbia Valley, Washington, 2019

CABERNET SAUVIGNON

CANYON ROAD 8.00/ 32.00
California, 2021

SANTA RITA, MEDALLA REAL GOLD 40.00
Maipo, Chile, 2018

LIBERTY SCHOOL 11.00/ 42.00
Paso Robles, California, 2020

ST. SUPERY 95.00
Napa Valley, California, 2018

ST. FRANCIS 68.00
Sonoma, California, 2018

INTERESTING REDS

TRIVENTO, RESERVE, MALBEC 36.00
Mendoza, Argentina, 2020

BARBARIANS, GUALTA, MALBEC 9.00/ 34.00
Mendoza, Argentina, 2019

BANFI, CHIANTI CLASSICO 44.00
Toscana, Italy, 2019

CILLAR DE SILOS, CRIANZA 58.00
Ribera del Duero, Spain, 2018

MARQUES DE VARGAS, RESERVA 70.00
Rioja, Spain, 2015

MONT DE LA REINA, CRIANZA 87.00
Toro, Spain, 2012

MARQUES DE LA VIÑA, CRIANZA 8.00/ 32.00
Rioja Alavesa, Spain, 2019



LUNCH SPECIALS

Our entrées are served with your choice of two side dishes: White rice and black beans (counts as one, no doubles) moro rice, brown rice, sweet plantains, steamed broccoli, mariquitas, French fries, mashed potatoes, yuca, or fufu. (\$0.99 extra for house salad, caesar salad or tostones). Rice and pasta dishes are served with sweet plantains only.

MONDAY

- AJIACO** Cuban beef and vegetable soup. **Cup** 5.95 **Bowl** 6.95
BEEF STEW "Carne con papa" Slow-cooked tender beef and potatoes. 16.95
MOJITO CHICKEN Half roasted chicken cooked in a lime, garlic, and fresh herb sauce. 16.95
BREADED CHICKEN BREAST Fried breaded chicken breast with onions. 13.95
ARROZ IMPERIAL A classic Cuban dish made with layers of yellow rice, shredded chicken, ham, mayonnaise and melted cheese. 15.95

TUESDAY

- SPLIT PEA SOUP** Smoked pork, chorizo, split peas, carrots, and potatoes in a creamy broth. **Cup** 4.95 **Bowl** 5.95
EXECUTIVE LECHONCITA 7 oz. of shredded roasted pork with grilled onions, garlic and mojo sauce. 10.95
TORTELLINI Tossed in a creamy Alfredo sauce. With **Chicken** 13.95 With **Shrimp** 15.95
MOJITO CHICKEN Half roasted chicken cooked in a lime, garlic, and fresh herb sauce. 16.95
ARROZ IMPERIAL A classic Cuban dish made with layers of yellow rice, shredded chicken, ham, mayonnaise and melted cheese. 15.95

WEDNESDAY

- TAMAL EN CAZUELA** Creamy corn soup with chunks of pork. **Cup** 6.95 **Bowl** 7.95
TUNA SALAD Tuna salad with lettuce, avocado, tomatoes, cucumbers and carrots. 12.95
MOJITO CHICKEN Half roasted chicken cooked in a lime, garlic, and fresh herb sauce. 16.95
ROPA VIEJA Shredded beef with onions and peppers cooked in a tomato and wine sauce. 12.95
ARROZ IMPERIAL A classic Cuban dish made with layers of yellow rice, shredded chicken, ham, mayonnaise and melted cheese. 15.95

THURSDAY

- CALDO GALLEGO** Slow-cooked pulled pork soup with spinach, beans, and potatoes. **Cup** 6.95 **Bowl** 7.95
BEEF SOUP "Sopa de res" Latin-style hearty beef soup with yuca, butternut squash, corn, green plantains and potatoes. Served with white rice and sweet plantains. 10.95
MOJITO CHICKEN Half roasted chicken cooked in a lime, garlic, and fresh herb sauce. 16.95
SHRIMP CREOLE Eight seared shrimp in a savory creole sauce. 15.95
ARROZ IMPERIAL A classic Cuban dish made with layers of yellow rice, shredded chicken, ham, mayonnaise and melted cheese. 15.95

FRIDAY

- SPICY OXTAIL** Slowly cooked until the beef comes off the bone, in a hearty sauce. 22.95
FRIED RICE Stir-fried rice, onions, red peppers, ginger, soy sauce and scallions. With **Chicken** 13.95 With **Shrimp** 15.95
MOJITO CHICKEN Half roasted chicken cooked in a lime, garlic, and fresh herb sauce. 16.95
HARRY'S PICADILLO Sautéed onions, garlic, peppers and ground beef cooked in a tomato sauce. 12.95
ARROZ IMPERIAL A classic Cuban dish made with layers of yellow rice, shredded chicken, ham, mayonnaise and melted cheese. 15.95

DESSERTS

- KEY LIME PIE** Graham cracker crust, meringue, and lime zest. 6.95
FLAN A creamy and delicious custard with a caramel topping. 5.95
CHOCOLATE BOMB Chocolate brownie with chocolate ice cream and whipped cream on top. 7.95

BUILD YOUR BOWL

1) PROTEIN

Choose 1

- CHICKEN** 13.95
PORK "Masitas" 14.95
VACA FRITA 14.95
CHICKEN VACA 13.95
SHRIMP 16.95
FISH CHICHARRONES 13.95

2) RICE

Choose 1

- White Rice**
Brown Rice
Moro Rice
Yellow Rice

3) TOPPINGS

Includes your choice of up to 5 ingredients.
 \$1 per additional ingredient.

- | | |
|--------------------------|------------------------|
| Sour Cream | Pico de Gallo |
| Guacamole | Lettuce |
| Mozzarella Cheese | Sweet Plantains |
| Parmesan Cheese | Quinoa |
| Cheddar Cheese | Black Beans |
| Corn | Beets |

4) SAUCES

Choose 1

- Cilantro**
Chimichurri



Harry's Favorites 

APPETIZERS

EMPANADAS 2.95

Beef, Chicken, Ham and Cheese,
Spinach, Guava and Cheese

CROQUETTES 1.50

Ham, Chicken, Chorizo

CUBANITO 16.95

Two Cuban tamales, pork chunks and mariquitas.

MARIQUITAS 6.95

Plantain chips, mojito sauce.

MARIQUITAS HARRY'S 8.95

Mariquitas served with Cuban style ground beef
and melted cheese.

MARIQUITAS OLE 9.95

Mariquitas served with melted cheese and
Spanish chorizo sauce.

FRIED YUCA 6.95

With cilantro sauce.

FRIED YUCA & CHICHARRONES EXPLOSION 9.95

With cilantro sauce.

PORK CHUNKS 14.95

Juicy fried pork chunks, covered with onions
and mojo sauce.

CUBAN STYLE TAMAL 4.50

Pork filled corn flour tamales, served with a side
of salsa criolla.

SEAFOOD APPETIZERS

FISH CHICHARRONES 18.95

Crispy chunks of fish, served with fried yuca
and tartar sauce.

SAUTÉED GARLIC SHRIMP 14.95

Sautéed shrimp and garlic in olive oil and a wine sauce
with a spritz of lemon, served with mariquitas.

SEAFOOD VARADERO 20.95

Crispy shrimp, calamari, fish, and mussels
with fried yuca and tartar sauce.

FRIED CALAMARI 14.95

With creole sauce.

SOUPS

CREAM OF MALANGA Cup 5.95 Bowl 6.95

Creamy malanga soup with sautéed garlic.

CHICKEN SOUP Cup 5.25 Bowl 6.95

Slow-cooked pulled chicken with potatoes, carrots, and noodles.

BLACK BEAN SOUP Cup 4.95 Bowl 5.95

Made with classic sofrito seasoning.



TOSTONES

PICADILLO 9.95

Four tostones, covered with traditional picadillo.

SHRIMP CREOLE 10.95

Four tostones, covered with shrimp in a creole sauce.

MIXTOS 10.95

Combination of four picadillo and shrimp tostones.

BEEF TOSTONES ESPECIALES 14.95

Three tostones, covered with vaca frita and melted mozzarella cheese.

LECHONCITA 13.95

Three tostones, covered with pulled pork, onions, and queso fresco.

TOSTONES LOCOS 15.95

Three tostones, covered with shrimp and avocado in a creamy sauce.

CHICKEN TOSTONES ESPECIALES 13.95

Three tostones, covered with chicken, onions and melted mozzarella cheese.

TOSTONES GUAYABEROS 13.95

Three tostones, covered with shredded pork and grilled onions in a guava sauce.

FELICES LOS CUATRO 16.95

Four tostones, covered with aji amarillo ceviche, shrimp, fish and calamari.*

CEVICHES

Sweet potato, cilantro, lime juice, red onions, mariquitas.*

1) PROTEIN

Your choice of:

FISH 16.95

SHRIMP 18.95

MIXED 19.95

2) SAUCE

Your choice of:

Leche de Tigre

Aji Amarillo 

Rocoto 

CEVICHE TRIO 17.95

Fish ceviche sampler with leche de tigre, aji amarillo & rocoto.



TACOS

LECHONCITA 4.95

Pulled pork loin, guacamole, topped with a drizzle of cilantro sauce on a corn tortilla.

CHICKEN 4.95

Chicken breast, salsa de cilantro, topped with pico de gallo on a corn tortilla.

AL PASTOR 4.95

Marinated pork, onions, and pineapple, topped off with cilantro on a corn tortilla.

CHURRASCO 7.95

Steak and onions, topped with queso fresco and served with a side of hot sauce on a corn tortilla.

FISH 5.95

Fried fish and tartar sauce, topped off with pico de gallo on a flour tortilla.

SHRIMP 7.95

Blackened shrimp, lettuce, pico de gallo, served with a side of hot sauce on a flour tortilla.

* The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination. 20% service charge will be added to parties of five or more.



LATIN AMERICAN RICE

Served with sweet plantains.

ARROZ CON POLLO 16.95

Latin-style yellow rice with chicken, red peppers and onions.

ARROZ CON MARISCOS 24.95

Latin-style yellow rice with shrimp, mussels, calamari, red peppers and onions.

LATIN-STYLE PAELLA 39.95

Yellow rice with lobster, shrimp, mussels, calamari and chicken.

CREAMY RISOTTO

LOMO SALTADO 27.95

Traditional risotto, seared tenderloin, onions, tomatoes, soy sauce and french fries.

GRILLED SALMON FILLET 23.95

Grilled salmon alongside traditional creamy risotto.

GRILLED CHICKEN BREAST 18.95

Grilled chicken breast alongside traditional creamy risotto.

MIXED SEAFOOD 24.95

Shrimp, mussels, and calamari alongside traditional creamy risotto.

NEW YORK STEAK WITH RISOTTO 30.95

16 oz. grilled Angus center cut steak.

PASTA DISHES

Served with sweet plantains.

CHURRASCO WITH BLUE CHEESE 28.95

8 oz. grilled churrasco with melted cheese.

CHICKEN WITH BLUE CHEESE 16.95

Grilled chicken breast covered with a creamy blue cheese sauce.

NEW YORK STEAK WITH PASTA 30.95

16 oz. NY strip with blue cheese, served on a creamy pasta.

FUFU STUFFED CHURRASCO 29.95

8 oz. grilled certified Angus skirt steak, stuffed with mashed plantains, served on a creamy pasta.

FRIED RICE

Served with sweet plantains.

CHICKEN 15.95

Stir-fried chicken, rice, onions, and red peppers, with soy sauce and scallions.

BEEF 18.95

Stir-fried beef, onions, peppers, and ginger, mixed with white rice, soy sauce and scallions.

SHRIMP 17.95

Stir-fried shrimp, onions, peppers, and ginger, mixed with white rice, soy sauce and scallions.

MIXED 22.95

Our famous fried rice with a combination of shrimp, beef, chicken, calamari, mussels, soy sauce and scallions.

PORK CHUNKS 15.95

Stir-fried pork, onions, peppers, and ginger, mixed with white rice, soy sauce and scallions.

CARIBBEAN FRIED RICE 17.95

Pineapple and ham fried rice with pork chunks on top inside a pineapple.

COUNTRY FRIED RICE 15.95

Our famous fried rice with Spanish sausage, sweet plantain, topped off with a fried egg.

VEGETARIAN 12.95

Stir-fried broccoli, peppers, ginger, corn, and carrots, mixed with white rice, soy sauce and scallions.

SEAFOOD PASTA 25.95

Shrimp, mussels, calamari in a creamy red sauce.

CREAMY TORTELLINI

Tossed in a creamy Alfredo sauce.

With **CHICKEN** 15.95

With **SHRIMP** 17.95

TALLARINES VERDES

Linguini in a creamy spinach and cheese pesto sauce.

With **GRILLED CHICKEN BREAST** 18.95

With **GRILLED CHURRASCO** 29.95

With **GRILLED SALMON** 22.95

With **BREADED CHICKEN BREAST** 19.95



SALADS

AVOCADO SALAD 7.95

Avocado, carrots, red onions, house dressing.

HOUSE SALAD 5.95

Lettuce, tomatoes, cucumber, carrots, onions, house dressing.

GRILLED CHICKEN SALAD 16.95

Grilled chicken breast, covered with cheddar cheese, lettuce, avocado, tomatoes, cucumbers and carrots.

GRILLED CHICKEN CILANTRO SALAD 16.95

Grilled chicken breast, lettuce, avocado, tomatoes, cucumbers, carrots, creamy cilantro dressing, topped with parmesan cheese.

HARRY'S SALAD 17.95

Grilled chicken, covered with guacamole, sour cream, cheddar cheese, lettuce, avocado, tomatoes, cucumbers, carrots, house dressing.

TROPICAL GRILLED CHICKEN SALAD 17.95

Grilled chicken breast, fresh mango chunks, raisins, lettuce, avocado, tomatoes, cucumbers, carrots, house balsamic vinaigrette.

CHURRASCO SALAD 28.95

Grilled churrasco steak covered with crumbled blue cheese, lettuce, avocado, tomatoes, cucumbers, carrots, house dressing.

SENSATIONAL SALMON SALAD 21.95

Grilled salmon, strawberries, mango chunks, lettuce, avocado, tomatoes, cucumbers, carrots, house balsamic vinaigrette.

TUNA SALAD 15.95

Tuna salad with lettuce, avocado, tomatoes, cucumbers, carrots, hard boiled egg, house balsamic vinaigrette.

QUINOA SPRING SALAD 12.95

Quinoa, sweet potato, avocado, beets, mango, mixed salad greens, goat cheese, house balsamic vinaigrette.

GARDEN SALAD 10.95

Spinach, lettuce, tomatoes, avocado, cucumbers, carrots, orange segments, hard boiled egg, walnuts, house balsamic vinaigrette.

MEDITERRANEAN SALAD 12.95

Lettuce, avocado, tomatoes, cucumbers, carrots, goat cheese, house balsamic vinaigrette.

CAESAR SALAD 10.95

Lettuce, croutons, parmesan cheese and a homemade creamy dressing.

ADD-ONS

Grilled Chicken 6.00

Chicken Vaca Frita 7.00

Vaca Frita 7.00

Lechoncita 7.00

Grilled Salmon 11.00

Seared Shrimp 8.00

Grilled Churrasco 16.00

SIDES

MADUROS 3.95

MORO RICE 2.95

TOSTONES 5.95

FRENCH FRIES 3.95

HOUSE SALAD 4.95

WHITE RICE 2.50

YUCA 4.25

BROCCOLI 4.25

CAESAR SALAD 4.95

FUFU 4.95

BLACK BEANS 2.50

BROWN RICE 3.00

**MASHED
POTATOES** 4.25



SANDWICHES

Our sandwiches are served with your choice of one side dish: White rice and black beans (counts as one, no doubles) moro rice, brown rice, sweet plantains, steamed broccoli, mariquitas, French fries, mashed potatoes, yuca, cup of soup, or fufu. (\$0.99 extra for house salad, caesar salad or tostones).

TURKEY AVOCADO MELT 11.95

Turkey breast, avocado, melted Swiss cheese, lettuce, tomatoes and mayonnaise on whole wheat bread.

TUNA MELT SANDWICH 9.95 🌴

White albacore tuna salad with melted mozzarella cheese on top with white, whole wheat, or French bread.

CLUB SANDWICH 10.95

Turkey, ham or a combination with mozzarella cheese, Swiss cheese, bacon, lettuce and tomatoes with mayonnaise on white American bread or whole wheat bread.

GRILLED CHICKEN AVOCADO CLUB SANDWICH 12.95

Melted mozzarella cheese, avocado, bacon, lettuce and tomatoes with mayonnaise on French bread.

CHICKEN VACA FRITA SANDWICH 12.95 🌴

With melted mozzarella cheese and grilled onions on French bread.

STEAK SANDWICH "Pan con Bistec" 11.95

A juicy steak with chopped onions, potato sticks, melted mozzarella cheese, lettuce and tomatoes on French bread.

STEAK CLUB SANDWICH 13.95

Steak Sandwich with bacon and avocado on French bread.

DON JUAN OPEN-FACED SANDWICH 14.95

Sautéed steak sandwich with chopped onions and peppers, melted three cheese sauce, and shrimp on an open-faced French bread.

MOJITO PORK SANDWICH 11.95

Shredded pork with onions and mojo sauce on French bread. Add **Swiss cheese** \$1

DON LECHONCITO 11.95 🌴

Pulled pork, onions, sweet plantains, and cilantro sauce on French bread.

CLUB SANDWICH 10.95

Turkey, ham or a combination with mozzarella cheese, Swiss cheese, bacon, lettuce and tomatoes with mayonnaise on white American bread or whole wheat bread.

BBQ PULLED PORK SANDWICH 11.95

Pulled pork, shoestring potatoes, and BBQ sauce on a hamburger bun.

BEEF VACA FRITA SANDWICH WITH CHEESE 12.95 🌴

Vaca frita with Swiss cheese, on French bread.

MARINERO SANDWICH 11.95

Fried fish sandwich with tartar sauce, lettuce and tomatoes on French bread.

GABLES BURGER 12.95

Double cheeseburger, mushrooms, grilled onions, Swiss cheese, lettuce and tomatoes on a bun.

HARRY'S CHEESEBURGER 14.95

A double cheeseburger on a bun. Add any **milkshake** \$4

CUBAN SPECIALTIES

CUBAN SANDWICH 11.95 🌴

Ham, pork, mozzarella cheese, Swiss cheese, mustard and pickles on Cuban bread.

MIDNIGHT SANDWICH 11.95 🌴

Ham, pork, mozzarella cheese, Swiss cheese, mustard and pickles on sweet bread.

LE JEUNE SANDWICH 12.95

Cuban sandwich with bacon and eggs any style.

SPECIAL CROQUETTE SANDWICH 10.95

"**Croqueta Preparada**" Ham, mozzarella cheese, Swiss cheese, mustard and pickles on Cuban bread.

GRILLED CHICKEN BREAST SANDWICH 11.95

Covered with melted mozzarella cheese, lettuce, tomatoes and mayonnaise on French bread.

CILANTRO SAUCE GRILLED CHICKEN SANDWICH 11.95

Grilled chicken breast, mozzarella cheese with a cilantro cream sauce on French bread.

FRIED CHICKEN SANDWICH WITH CHEESE 12.95

Covered with melted mozzarella cheese, lettuce and tomato on a bun.

CRYING CHICKEN SANDWICH 12.95

Sriracha spicy fried chicken sandwich, Swiss cheese, avocado, lettuce and tomatoes on a bun.

HARRY'S CHICKEN SANDWICH 11.95

Chicken breast with guacamole, sour cream, cheddar cheese, lettuce and tomatoes on French bread.

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BEEF

Our entrées are served with your choice of two side dishes: White rice and black beans (counts as one, no doubles) moro rice, brown rice, sweet plantains, steamed broccoli, mariquitas, French fries, mashed potatoes, yuca, or fufu. (\$0.99 extra for house salad, caesar salad or tostones). Rice and pasta dishes are served with sweet plantains only.

PALOMILLA TROPICAL 17.95

A thin juicy steak covered with guacamole and cheddar cheese.

PALOMILLA STEAK 15.95 🌴

A thin juicy steak covered with chopped onions and parsley.

PALOMILLA GUANTANAMERA 18.95

A thin juicy steak stuffed with yuca, fufu, and pork rinds.

HARRY'S PICADILLO 14.95 🌴

Sautéed onions, garlic, olives, peppers and ground beef cooked in a tomato sauce.

ROPA VIEJA 14.95 🌴

Shredded beef with onions and peppers cooked in a tomato and wine sauce.

VACA FRITA 17.95 🌴

Shredded beef, seasoned and cooked with onions until crispy, topped with mojo sauce.

VACA FUFU 15.95

Vaca frita with mashed plantains.

BREADED STEAK 16.95

Fried breaded palomilla steak.

BABY CHURRASCO 28.95

8 oz. grilled Angus skirt steak, served with chimichurri sauce.

CHURRASCO STEAK 39.95

16 oz. grilled Angus skirt steak, served with chimichurri sauce.

LOMO SALTADO 24.95

Sautéed chopped tenderloin, with onions, peppers, tomatoes and French fries.

BEEF FAJITAS 21.95

Grilled skirt steak, covered with grilled onions and peppers, served with guacamole, sour cream, cheddar cheese and flour tortillas.

SPECIAL PARRILLADA 37.95

8 oz. churrasco steak, chicken breast, and Argentinian sausages.

NEW YORK STEAK WITH MUSHROOMS 31.95

16 oz. grilled Angus center cut steak.

PORK

PORK CHUNKS 17.95 🌴

Juicy and tender pork chunks slowly cooked for hours, covered with garlic, onions and mojo sauce.

GUAVA BARBEQUE PORK CHOPS 17.95

Thick and juicy grilled pork chops cooked in a guava BBQ sauce.

LECHONCITA 15.95 🌴

Shredded roasted pork with grilled onions, garlic and mojo sauce.

CRIOLLO PORK CHOPS 17.95

Thick and juicy grilled pork chops marinated with garlic and lime juice, covered with grilled onions.



SEAFOOD

Our entrées are served with your choice of two side dishes: White rice and black beans (counts as one, no doubles) moro rice, brown rice, sweet plantains, steamed broccoli, mariquitas, French fries, mashed potatoes, yuca, or fufu. (\$0.99 extra for house salad, caesar salad or tostones). Rice and pasta dishes are served with sweet plantains only.

GRILLED SALMON FILLET 19.95

Covered with grilled onions and peppers, served with guava tartar sauce. **Blackened** option available.

SALMON NARANJA 21.95

Grilled salmon in an orange sauce.

SALMON AVOCADO 20.95

Grilled salmon covered with an avocado sauce.

STUFFED SALMON WITH SPINACH 20.95

Broiled salmon fillet stuffed with a creamy spinach and parmesan cheese sauce.

SALMON CILANTRO WITH SHRIMP 22.95

Grilled salmon and shrimp in a creamy cilantro sauce.

SALMON TERIYAKI WITH SHRIMP 22.95

Grilled salmon and shrimp in a teriyaki sauce, goat cheese.

STUFFED SALMON WITH CRAB MEAT 22.95

Stuffed with crab meat served with creamy corn sauce.

GRILLED SNAPPER FILLET 19.95

Served with a tartar sauce.

TROPICAL SNAPPER FILLET 20.95

Grilled and served with a mango and wine sauce.

GRILLED SNAPPER FILLET WITH SHRIMP IN GARLIC SAUCE 23.95

Served in a creamy garlic sauce.

ORANGE SNAPPER 22.95

Fried snapper in an orange sauce.

WHOLE FRIED RED SNAPPER 46.95

Crispy whole fried Red Snapper, marinated in soy sauce.

LOBSTER CREOLE 35.95

7 oz. lobster tail with white wine, in a savory creole sauce.

LOBSTER "THERMIDOR" 35.95

Served in a garlic sauce.

GRILLED LOBSTER 34.95

7 oz. lobster tail, pan-seared.

GARLIC SHRIMP 17.95

Cooked in a garlic and wine sauce.

SHRIMP FAJITAS 17.95 🌴

Cooked with grilled onions and peppers.

SHRIMP CREOLE 17.95 🌴

Eight seared shrimp in a savory creole sauce.

GRILLED SHRIMP 17.95

Steaming hot shrimp, fresh off the grill.

CORVINA A LO MACHO 26.95

Corvina, shrimp, calamari, mussels in a seafood sauce.

GARLIC CORVINA AND SHRIMP 23.95

Corvina and shrimp in a creamy garlic sauce.

CORVINA FLORENTINE 23.95

Corvina and shrimp in a creamy sauce with spinach, mushrooms and gratin cheese.

GRILLED CORVINA FILLET 20.95

Served with olive oil and garlic.

CORVINA KEY WEST 24.95 🌴

Grilled corvina fillet covered with shrimp and a delicate creamy seafood sauce.

CORVINA CREOLE 21.95

Corvina fillet cooked in a spicy creole sauce.

FISH CHICHARRONES 18.95 🌴

Crispy chunks of fish, served with fried yuca and tartar sauce.

SEAFOOD VARADERO 25.95

Crispy shrimp, calamari, fish, mussels with fried yuca and tartar sauce.

SEAFOOD PARRILLADA 26.95

Shrimp, fish, calamari, and mussels with a creamy cilantro sauce and fried yuca.

ZARZUELA DE MARISCOS 24.95

Mixed seafood stew.



CHICKEN

Our entrées are served with your choice of two side dishes: White rice and black beans (counts as one, no doubles) moro rice, brown rice, sweet plantains, steamed broccoli, mariquitas, French fries, mashed potatoes, yuca, or fufu. (\$0.99 extra for house salad, caesar salad or tostones). Rice and pasta dishes are served with sweet plantains only.

CHICKEN VACA FRITA 15.95 🌴

"The original chicken vaca frita"

Shredded chicken, grilled onions and garlic cooked until crispy, with mojo sauce.

GRILLED CHICKEN BREAST 15.95

A large and juicy grilled chicken breast, marinated with lime juice and garlic, covered with grilled onions.

GRILLED CILANTRO CHICKEN BREAST 16.95

Marinated chicken breast, covered in a cilantro sauce and pico de gallo.

CHICKEN CHIMICHURRI 15.95

Grilled chicken breast with chimichurri sauce.

SPINACH AND AVOCADO GRILLED

CHICKEN BREAST 17.95

Grilled chicken breast covered with creamy spinach, avocado and mozzarella cheese.

POLLO SALTADO 16.95

Sautéed chopped chicken breast with onions, peppers, tomatoes and French fries.

BREADED CHICKEN BREAST 15.95

Fried breaded chicken breast with onions.

CHICKEN GORGONZOLA 16.95

Grilled chicken breast covered with a creamy gorgonzola sauce.

MANGO CHICKEN 15.95

Grilled chicken breast with a mango and wine sauce.

HARRY'S CHICKEN 17.95 🌴

Grilled chicken breast covered with guacamole, sour cream and melted cheddar cheese.

CHICKEN MUSHROOMS AND CHEESE 17.95

Grilled chicken breast, covered with a mushroom and wine sauce and melted mozzarella cheese.

GUAVA BARBECUE CHICKEN 15.95

Grilled chicken breast with a guava BBQ sauce.

CHICKEN FAJITAS 16.95

Covered with grilled onions and peppers, served with guacamole, sour cream, cheese and tortillas.

STUFFED CHICKEN 17.95

Chicken breast stuffed with ham, chorizo and cheese covered with a creamy sauce.

CREAMY SPINACH STUFFED CHICKEN 18.95

Chicken breast stuffed with ham, chorizo, spinach and cheese with a creamy sauce.

SPICY STUFFED CHICKEN 17.95

Chicken breast stuffed with ham, chorizo, cheese, covered with a creamy spicy sauce.

CHICKEN QUESADILLA 14.95

Grilled chicken with onions, chorizo, and cheese, served in a flour tortilla.



MILANESAS

Our entrées are served with your choice of two side dishes: White rice and black beans (counts as one, no doubles) moro rice, brown rice, sweet plantains, steamed broccoli, mariquitas, French fries, mashed potatoes, yuca, or fufu. (\$0.99 extra for house salad, caesar salad or tostones). Rice and pasta dishes are served with sweet plantains only.

CHEESE MILANESE

Breaded, covered with tomato sauce and mozzarella cheese.

Beef 16.95 Chicken 15.95

HAM AND CHEESE MILANESE

Breaded, covered with tomato sauce, ham and mozzarella cheese.

Beef 17.95 Chicken 16.95

MUSHROOM MILANESE

Breaded, covered with white sauce, mozzarella cheese and mushrooms.

Beef 17.95 Chicken 16.95

SPINACH MILANESE

Breaded, covered with white sauce, mozzarella cheese and spinach.

Beef 19.95 Chicken 18.95

3 CHEESE MILANESE

Breaded, covered with a tomato sauce, ham, mozzarella, cheddar, and blue cheese.

Beef 19.95 Chicken 18.95

A CABALLO MILANESE

Breaded, covered with tomato sauce, mozzarella cheese and 3 eggs.

Beef 19.95 Chicken 18.95

NEAPOLITAN MILANESE

Breaded, covered with tomato sauce, ham, fresh tomatoes and oregano.

Beef 18.95 Chicken 17.95

COUNTRY MILANESE

Breaded, covered with white sauce, ham, croquetas, corn and mozzarella cheese.

Beef 20.95 Chicken 19.95

HARRY'S COMBINATIONS

HARRY'S COMBINATION 17.95

Fried rice with your choice of vaca frita or lechoncita with an egg on top, served with sweet plantains only.

TRES VACAS FRITAS 18.95

Combination of beef, chicken and pork vaca frita.

PORK CHUNKS AND CHOP COMBINATION 17.95

A large grilled pork chop and juicy pork chunks.

PALOMILLA STEAK AND SHRIMP 19.95

Palomilla steak and garlic shrimp combination.

HAVANA TRIO 58.95

8 oz. C.A.B. Angus churrasco, whole Florida lobster and shrimp on the grill.

CHURRASCO AND SHRIMP 32.95

8 oz. grilled Angus churrasco steak, and shrimp creole.

MAR Y TIERRA VOLCANO 25.95

Beef, chicken and shrimp sautéed.

HARRY'S TACO TRIO 15.95

Al Pastor, chicken and shrimp tacos.



DESSERTS

FLAN 7.50

A creamy and delicious custard with a caramel topping.

COCONUT FLAN 7.95

Creamy flan with coconut inside and out.

DULCE DE LECHE FLAN 7.95

Creamy flan covered with dulce de leche.

FLAN TRES LECHES 9.95

Half sponge cake, half flan, whipped cream, and caramel syrup.

COPA LOLITA 8.95

An old Cuban memory from Copelia. Our flan served with vanilla ice cream and covered with homemade caramel.

COCO LOLITA 8.95

Coconut flan served with coconut ice cream and covered with shredded coconut and homemade caramel.

RICE PUDDING 7.50

Traditional Cuban rice pudding with golden raisins, and topped with cinnamon powder.

BURNT RICE PUDDING 7.95

Topped with a layer of hard caramel.

CREMA CATALANA 7.50

Custard with a brittle caramel top.

CHOCOLATE BOMB 9.95

Chocolate brownie with chocolate ice cream and whipped cream on top.

TRES LECHES 7.95

Sponge cake soaked in condensed milk sauce and covered with meringue.

CUATRO LECHES 8.95

Sponge cake soaked in a condensed milk sauce and covered with dulce de leche.

CINCO LECHES 9.95

Three layers of sponge cake, stuffed with dulce de leche and covered with burnt meringue.

GUAVA TRES LECHES 8.95

Three layers of sponge cake, guava marmalade, and whipped cream, topped with Heath toffee bar.

CHOCOLATE HARRY'S 9.95

Flour-less dark chocolate cake, soft in the center and served warm with vanilla ice cream. *(Please allow 25 minutes for cooking).*

KEY LIME PIE 8.95

Graham cracker crust, meringue, and lime zest.

HARRY'S COOKIE SUNDAE 14.95

Large chocolate chip cookie baked in its own skillet, covered with ice cream, marshmallows, Oreo cookies, and whipped cream. *(Please allow 15 minutes for cooking).*

COCONUT BREAD PUDDING 8.95 With Ice Cream 9.95

Served warm and covered in a coconut rum sauce.

TIRAMISU 9.95

Vanilla, coffee, Kahlua, and layers of ladyfingers, topped with cocoa powder and a chocolate ganache.

CHEESECAKES

PLAIN CHEESECAKE 8.95

Homemade cheesecake topped off with whipped cream.

GUAVA CHEESECAKE 8.95

Homemade cheesecake, baked with guava and topped off with whipped cream.

NUTELLA CHEESECAKE 9.95

Homemade cheesecake, baked with Nutella and topped off with whipped cream.

STRAWBERRY CHEESECAKE 8.95

Homemade cheesecake, baked with strawberry and topped off with whipped cream.

FLAN CHEESECAKE 9.95

Half creamy cheese flan and cheesecake.

MARIA DULCE DE LECHE CHEESECAKE 8.95

Dulce de Leche cheesecake with a brownie bottom.

OREO COOKIE AND BROWNIE CHEESECAKE 8.95

Homemade cheesecake, baked with oreos and brownies, and topped off with whipped cream.

CHOCOLATE CHEESECAKE 8.95

Homemade cheesecake, baked with chocolate and topped off with whipped cream.



CAKES

Add ice cream 2.95

CARROT CAKE 9.95

Homemade cake, baked with carrot, filled with cream cheese sauce, butter, vanilla and a hint of lime.

TRES LECHES DE COCO 9.95

Three layers of sponge cake, coconut sauce, caramel layer, toasted coconut, and whipped cream.

8 LAYERED CHOCOLATE MOUSSE CAKE 9.95

Panetela-style cake, chocolate mousse, chocolate sprinkles.

BROWNIE CAKE 9.95

Ghirardelli brownie, chocolate frosting, chocolate ganache.

SUMMER 5 LECHES 9.95

Layers of soaked sponge cake, dulce de leche and meringue covered with fresh strawberries.

WEDDING CAKE 9.95 🌴

Layers of baked meringue, dulce de leche, with strawberries and cream.

FERRERO ROCHER CAKE 9.95

Homemade sponge cake, baked with Ferrero Rocher chocolate truffles, layers of mouse, Nutella, Heath toffee, chocolate sprinkles, whipped cream, vanilla and almond flavors.

OVERDOSE MILKSHAKES

NUTELLA OVERDOSE 14.95

Nutella milkshake with a brownie and ice cream on top covered with Nutella.

TRES LECHES OVERDOSE 14.95 🌴

Tres leches milkshake covered with a tres leches cake, dulce de leche ice cream, dulce de leche and meringue.

STRAWBERRY CHIP OVERDOSE 14.95

Strawberry chocolate chip milkshake, dark chocolate cheesecake, strawberry chip ice cream, and chocolate covered strawberries.

COOKIE MONSTER OVERDOSE 14.95

Oreo cookie ice cream milkshake, chocolate chip cookie ice cream sandwich, chocolate bar, s'mores and meringue.

GUAVA OVERDOSE 14.95

Guava milkshake and guava cheesecake with whipped cream and guava sauce.

CHOCOLATE CAKE OVERDOSE 14.95

Chocolate or vanilla milkshake with our homemade chocolate layered cake.

ICE CREAM

6.95

STRAWBERRY CHIP

DULCE DE LECHE

COCONUT

VANILLA

GUAVA

CHOCOLATE

* Some of our desserts may contain liquor and peanut ingredients.

The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination. 20% service charge will be added to parties of five or more.



COFFEE

Add evaporated milk 0.50 | Add tres leches mix 1.00

CORTADITO 3.50	CAFÉ CUBANO 2.95
CAPUCCINO 4.95	CAFÉ CON LECHE 4.95
ESPRESSO 2.95	LIPTON BLACK TEA 3.95
DOUBLE ESPRESSO 5.00	GREEN TEA TAZO 3.95
AMERICAN COFFEE 3.95	ESPRESSO MARTINI 12.00
COLADA 3.50	CARAJILLO 12.00
DOUBLE COLADA 5.00	IRISH COFFEE 14.00

LIQUOR

APEROL 12.00	WOODFORD RESERVE 14.00
FRANGELICO 12.00	MACALLAN 12 19.00
KAHLUA 12.00	LICOR 43 12.00
BAILEYS 12.00	GRAND MARNIER 12.00
SAMBUCA ROMANA 12.00	COINTREAU 12.00
DON JULIO AÑEJO 17.00	DISARONNO 12.00
RON ZACAPA 23 15.00	HENNESSY VS 14.00