

Breakfast

CROQUETAS BASKET - \$6.00

Get your day off to a delightful start with a basket of pork croquetas and sweet, oven-roasted maduros. (Never tried croquetas? Think: hushpuppy meets pork.)

TRADITIONAL CUBAN TOASTS

Tostada (Cuban Toast with Butter) - \$1.25

Pan con timba (Toast with Guava) - \$1.50

Tostada con queso (Cheese Toast) - \$2.50

Cafecitos & Dulces

COFFEES & TEA

Available Cuban Style or Unsweetened

Cafe cubano - \$0.75

Double - \$1.00

Rich espresso. For a Cuban style treat, let us add a traditional sugar infusion.

Cortadito - \$1.00

Cafe cubano with a dash of warm, frothed milk

Cafe con leche - \$1.50; Large - \$2.50

Cafe cubano with two parts warm, frothed milk

Americano - \$1.00

A rich, flavorful cousin to American style coffee

Tea - \$1.50

Organic Black Tea, Green Tea,
Ginger, Chamomile

Hot Chocolate - \$1.50; Large - \$2.50

SWEETS

Guava pastelitos - \$1.50

Palmeras - \$2.00

Mantecaditos - \$0.75 ea,
3 for \$2.00, 6 oz bag for \$5.00

Made by South Durham Confection Company, these cookies are a twist on the traditional Cuban favorite—a perfect addition to a cafecito.

Artisanal Sorbet - \$3.75 ea

Made by Duham-based Tamu, these artisanal sorbets feature the finest local, seasonal, and specialty ingredients. Ask for this week's flavors.



*Are you a fan of Old Havana coffees?
Ask about joining our Coffee
Club to earn free coffees.*

Sides & Snacks

FRIJOLES NEGROS - \$1.75

Our traditionally slow-cooked Cuban black beans are vegetarian friendly and can be eaten alongside white rice or as a soup on their own.

ARROZ - \$1.25

This moist and tender white rice is the perfect accompaniment to the Frijoles Negros. For an extra special treat ask for a spoonful of our pork drippings drizzled on top.

CROQUETAS - \$3.00

Enjoy a serving of four pork croquetas with your meal. They also make a delicious snack on their own! (Never tried croquetas? Think: hushpuppy meets pork.)

MADUROS - \$3.75

These oven-roasted, ripe sweet plantains have delightful crispy edges and make a beautiful marriage with our slow roasted pork*.

PLANTAIN CHIPS - \$1.50

The thinly-cut fried plantains make a delightful alternative to potato chips and serve as the perfect accompaniment to your Cuban sandwich.

SEASONAL SALAD - \$2.75

Our side salads change with the seasons. That's because we use fresh, locally-sourced ingredients.

Beverages

COLD DRINKS - \$1.75

Enjoy one of our all-natural refreshments, including old-fashioned sodas made with cane sugar.

MILK - \$1.50

Enjoy a glass of local, pasture-raised milk.

LOCAL BEER - \$4.00 FOR A ROYAL PINT

Choose between Fullsteam's flagship Southern Lager or El Toro Cream Ale, served in a European pint glass (20 oz).

Sandwiches

*All of our slow roasted pork comes from local, pasture-raised pigs, without added hormones or antibiotics.

**Our sandwiches are served on rolls from Guglhupf bakery, reminiscent of those eaten in rural Cuba.

Add extra toppings to customize your sandwich.

Cheese - \$1.00, Avocado - \$0.75, Pickles - \$0.50, Black Bean Paste - \$1.00

HAVANA - \$7.75

This classic from Cuba's capital city features generous layers **slow roasted pork***, Boar's Head **ham** and **cheese**, **pickle**, **mustard**, and **mojo sauce**.

SANTIAGO - \$6.95

Hailing from Cuba's eastern capital, this sandwich highlights the best of **slow roasted pork***, topped with a little **mustard** and our signature **mojo sauce**.

TAMPA - \$7.95

Created by the Cuban immigrant community in the Floridian city, this sandwich brings together generous layers of **slow roasted pork***, Boar's Head **ham**, **cheese**, and **salami**, **pickle**, **mustard**, and **mojo sauce**.

EL CANEY - \$7.95

Named for a Cuban town renowned for its avocados, this twist on a Cuban sandwich brings together a generous portion of our **slow roasted pork***, **avocado**, **cheese**, a touch of **mustard**, and our signature **mojo sauce**.

NOT-SO-CUBAN - \$7.95

We've combined Boar's Head **turkey** and **cheese**, **avocado**, a touch of **mustard**, and our signature **mojo sauce** to create a delicious, if not Cuban, sandwich. (Substitute pickles for avocado.) (*Pork-free.*)

CAMAGUEY - \$5.80

This generous **grilled cheese** sandwich, which includes **pickle**, **mustard**, and **mojo sauce**, is named for the Cuban town and province known for its cheese. (*Vegetarian friendly.*)

BARACOA - \$5.50

This sandwich, filled with **black bean paste** made from slow-cooked beans, is topped with **mustard**, **pickle**, and **mojo sauce**. It takes its name from a town situated in the Eastern part of the island, well known for its beans and other non-meat dishes. (*Vegetarian friendly.*)

Plates

Get your veggies in. Add a side of our seasonal salad - \$2.75

SAMPLER PLATE - \$9.75

Get a taste of Old Havana with a generous serving of **slow-roasted pork***, tender **rice**, slow-cooked **black beans**, and a half order of our famous **maduros**.

VEGETARIAN PLATE - \$6.50

You don't have to eat meat to have an authentic, satisfying meal. Escape to Cuba with a combination of our **rice**, slow-cooked **black beans**, and a full order of our famous **maduros**.

LUNCHEON PLATE - \$6.95

Want a lighter lunch? Enjoy the best of our **slow-roasted pork*** with a side of **rice** and two pieces of our famous **maduros**. For an extra special treat ask for a spoonful of our pork drippings drizzled on your rice.

PORK PATE - \$9.60

Feeling gourmet? Try our all-meat **house-made pork pate** (no liver), served with **Cuban toast**, **seasonal salad**, and **maduros**.

NEW!

Old Havana

SANDWICH SHOP

919.667.9525 • oldhavanaeats.com • 310 East Main Street, Downtown Durham
Follow us on Facebook and Twitter @oldhavanaeats