

Syrups +.95
coconut | vanilla | chocolate
chai | dulce de leche

CAFÉ

Customize Your Beverage

miami sweet

half sweet

sin azucar

Alternative Milks +.95
oat | almond

Cuban Carrot Cake Latte
espresso, carrot syrup, milk

Colada 4 shots cuban strong espresso, whipped espresso sugar, served to share

Café Cubano cuban strong espresso, whipped espresso sugar

Café Con Leche (hot or iced) cuban strong espresso, steamed milk, whipped espresso sugar

Cortado espresso, steamed whole milk

Cortadito cuban strong espresso, steamed evaporated milk, whipped espresso sugar

Café Bon Bon espresso, condensed milk

Chocolate de Abuela classic cuban hot chocolate

Coco Matcha (hot or iced) matcha, coconut syrup, steamed milk

Mariposa Matcha (hot or iced) blue matcha, vanilla nance syrup, steamed milk

The Classics espresso, americano, latte, cappuccino, drip, cold brew

Loose Leaf Tea chai | english breakfast | earl grey | super fruit | lemon-ginger
chamomile | mint green

Iced Mango Tea

Shaken Teas mint limeade | mango passion fruit

6.15

has an extra espresso shot!
5.35

3.75

5.75

4.25

4.50

4.25

5.15

5.85

5.85

3.25+

3.45

3.50

5.25

BATIDOS 8.95

cuban-inspired smoothies

HOUSE SPRITZERS 5.95

housemade non-alcoholic spritzers

In The Tropics mango, mamey, coconut water

Good For You Mojito mint, spinach, lime juice, coconut water

Siempre Verde spinach, avocado, pineapple, coconut water

Cocolada coconut milk, coconut cream, pineapple, coconut syrup

guava lime
passion fruit-orange
mint limeade
coco piña



Calle Ocho Cocktails

Make it a pouch! +3

Wine 14

(in cans)

psst... they're two glasses each!

Mojito 11.50

white rum, lime, mint
cane sugar, soda

Cubanita 9.50

rum, tomato juice, lime,
 Worcestershire, hot sauce

Daiquiri (frozen) 11.50

rum, carrot, clementine, rum

Piña Colada 11.50

white rum, pineapple, coconut
cream, coconut milk

Beer 8

Right Proper Senate, Lager, DC
Right Proper Big Tomorrow, IPA, DC

Boost your boozie! bacardi ocho | cazadores tequila | 400 conejos mezcal +3
Make non-alcoholic with ronsin alcohol-free rum!

Carajillo 11.50

(the espresso martini's latin cousin!)

gold rum, espresso, banana
liqueur, spiced maduro syrup

Guava Leaf Negroni 12.95

gin, white rum, sweet vermouth,
red bitter, guava puree

Tropical Mimosa 9.50

choice of guava or passion fruit

Maduro Old Fashioned 12.95

bourbon, gold rum, spiced
maduro syrup, cascara bitters

Happy Hour Menu



DESSERTS 8.50

KIDS MENU 7.95

Tres Leches | Key Lime Pie

Havana Blend Tiramisu | Churros

Dulce de Leche Cheesecake

served with plantain chips & a brownie bite

Cheese Quesadilla +chicken

Kid's Bowl choice of protein,
rice, beans

Grilled Cheese +ham

We add a 4% surcharge to all checks to navigate rising operational costs. This does not replace employee tips but rather avoids continuously fluctuating menu prices.

*consuming raw or undercooked eggs may increase your risk of foodborne illness  vegetarian  dairy free  gluten-friendly, cross contamination possible



ALL DAY AFFAIR

great to share!

Pastelitos 4.85 ea

cuban pastries

guava | guava & cheese
sweet cream cheese | picadillo (beef)

Pan de Bono 3.25

yuca cheese roll

new!

Empanadas two for 7.98

picadillo (beef) | chicken | spinach & cheese
bacon, egg & cheese | chorizo roasted carrot

Croquetas four for 8.95

served with house pickles & lime

jamón (ham) | chicken |
carrot, caramelized onion & cheese

Avocado Tostada 11.50

avocado, pickled onions, pimenton, mustard
vinaigrette, cuban bread +fried egg* 2

Havana Ooh La La 28

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

Platanachos 11.75

house plantain chips, black bean dip, mozzarella,
cotija, pickled sofrito, salsa verde
+ sofrito chicken 3 +avocado 2

Ropa Vieja Sliders 14.95

cuban braised beef, cheese, pickled
onions, sweet plantains

Black Bean Dip 9.25

black beans, garbanzos, garlic,
cotija cheese, sofrito relish w/ plantain chips

BREAKFAST

Available until 11am weekdays & 2pm weekends
+avocado 2

Tostada 3.75

served with sweet plantain butter

Breakfast Sandwiches 9.85

scrambled eggs, swiss cheese, cilantro aioli
choose your flavor: mojo pork | spinach | ham

Coconut Oat Pudding 6.85

old fashioned oats, chia, coconut milk, pineapple
compote

SANDWICHES

+ croquetas 3 + fried egg 2 +avocado 2
+ plantain chips 3 + side salad 3

Colada Shop Cuban 14.25

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

Veggie Cuban 13.95

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

Guava BBQ Pollo 13.95

guava bbq chicken, pickled onions,
cilantro, cuban bread

Sofrito Chicken Wrap 12.95

chicken salad, sofrito aioli, carrots, pickled onions,
tomatoes, seasonal greens, crispy chickpeas, flour tortilla

SIDES

6.50

Yuca Fries

Stewed Sweet Plantains

Twice-Fried Tostones with Mojo

Rice & Beans after 10:30am

SOUP & SALADS

Available after 10:30am +mojo chicken breast 5 +avocado 2

Carrot Coconut Soup 8.50

carrot, coconut milk, house spices
served w/ seasoned saltines

Havana Caesar Salad 13.25

cotija cheese, croutons, sofrito relish,
seasonal greens, house caesar dressing

Crispy Congri Rice Salad 13.75

crispy black bean rice, avocado, mesclun, cherry
tomatoes, heart of palm, sweet plantains, pickled
cabbage, creamy mojo dressing

Goat Cheese Croqueta Salad 13.25

goat cheese croquetas, cucumber, carrot, pickled
onions, caramelized pepitas, roasted pineapple,
seasonal greens, guava dressing

LARGE PLATES

Available after 10:30am

Santiago Bowls 14.95

choose your base: sazón rice | seasonal greens
choose your protein: sofrito chicken | mojo pork
romesco cauliflower & mushrooms
includes black beans, pickled onions,
slaw & salsa verde

Empanada Tray 15.95

three empanadas, choice of
side green salad, side caesar or soup

