

Pan y Aperitivos

Pan Habana - Crispy bread with aioli and dry sausage tapenade 7.00

Pan Trinidad - Artisan bread from local baker Luuk with aioli, olive tapenade and dry sausage tapenade 9.25

Cheesy cheesy cheesy bread - Home toasted garlic-cheese bread 8.00

Tostadas con tomate - Tostades with marinated tomato 8.00

Aceitunas - Marinated olives with garlic and basil 6.00

Almendras - Salted and smoked almonds 6.00

Jamón Serrano - Dried, salted ham from Andalusia 8.50

Manchego Membrillo - Spicy and salty sheep's cheese from La Mancha with quince jelly 8.50

Charcutería - Tasting of Mediterranean cold cuts with olives 14.50

Plato de queso - Tasting of Mediterranean cheeses with olives 14.50

Hemingway's Nacho's

Our famous homemade nachos with cajun spices

Nachos Classicos - Our classic! Homemade nachos with cheese, tomato salsa, guacamole and crème fraîche 14.50

Pulled Pork Nacho's - Homemade nachos richly filled with pulled pork, BBQ sauce and pico de gallo 17.50

Nacho's el Grande - Extra large portion of Pulled Pork Nachos as a main course or for a larger party 22.50 (also vegetarian possible)

Tapas

Quiche Patatas Dulce 7.50

Sweet potato quiche with spinach, tomato, egg and cheese

Colliflor crujiente 8.25

Crispy cauliflower with sriracha mayo, parmesan and spring onion

Queso de Cabra con Miel 9.25

Goat cheese gratinated with honey and nuts served with tostades

Dátiles 8.00

Breaded dates filled with chorizo, wrapped in bacon

Salmón 9.00

Baked marinated salmon fillet with green herbs and pistachio crumbs

Alitas de Pollo 8.25

Crispy fried chicken wings with Jamaican BBQ sauce

Albóndigas 8.25

Beef meatballs, tomato sauce, garlic, chili pepper

Gambas al Curry de Coco 10.00

Fried prawns in creamy tomato coconut curry with bread

Calamares 9.25

Fried squid rings with lemon and aioli

Sticky Icky Chicken 8.50

Spicy marinated chicken thigh with sticky smokey goodness sauce

Steak Tartare 9.75

Steak tartare with truffle mayonnaise, balsamic vinegar, toberries and tostadas

Ensalada de Bodequita 8.00

Hemingway's avocado salad, lime, ginger syrup and nachos

Salmón a Nuestra manera 9.00

Smoked salmon fillet marinated with Dijon mustard, dill and sweet pepper

Croquetas Chorizo 8.50

Chorizo croquettes with green herb mustard

Empanadas de Huerta 7.75

Vegetarian empanadas with kidney beans, tomato and pepper, with guacamole and salsa

Ribs de Santiago 12.75

Deliciously tender ribs with house marinade and aioli

Mexican Fish Taco 9.25

Soft tortilla with crispy fish, avocado, tomato and lime cream

Maíz de Coco 7.50

Roasted corn cob in spicy coconut tomato cream

Pulled Pork Pita 9.75

Pita bread with pulled pork, onions and chipotle mayonnaise



Tick

Tick the dishes on the bookmark and hand it to the service

Platos y Principales

Except the Moros y Cristianos, the dishes below are served with fries and warm vegetables

Cajun Rub Flank Steak 24.50

Beef bavette (200 gr) with cajun rub from the grill, grilled vegetables and chimmi churrie

Sticky Chicken 22.00

Large skewer with marinated chicken thigh topped with smokey goodness

Pulled Pork 22.50

Pulled pork cooked for 24 hours with pita, chipotle mayonnaise and BBQ sauce

Salmón 21.50

Baked marinated salmon fillet with green herbs and pistachio crumbs

Ropa Vieja Cubana 21.00

Traditional soft-cooked beef stew served with bread and corn on the cob

Gambas al Curry de Coco 24.50

Fried prawns fried in coconut and tomato curry served with bread

Moros y Christianos 19.50

Cuban spiced rice dish with spicy chicken, vegetables and kidney beans (vegetarian also possible)

Spareribs de Santiago 25.00

"Fall of the bone" spareribs with delicious house marinade and aioli

Colonel Cantwell's Grill Fiesta (from 2 persons) 30.00 p.p.

Mixed Grill with a.o. spare ribs, sticky chicken, steak, roasted vegetables, fries and various sauces

Burrito de la Habana 21.00

Tortilla wrap filled with beans, rice, tomato salsa and corn

Acompañamiento

Tasty side dishes to order along the tapas, main dish or simply separately

Patatas 6.00

Fries with mayonnaise

Patatas con Trufa 7.00

Fries with truffle mayo and parmesan

Patatas Bravas 8.25

Potatoes with aioli and spicy sauce

Arroz 6.00

Seasoned rice with vegetables

Ensalada 7.00

Green salad with sun tomatoes, cucumber and red onion



Menu's

menus from 2 persons

Papa's Tapas

Papa Hemingway's favorite dishes

Served in four courses (meat, fish & vegetarian)

Hemingway's homemade nachos - tapas frias plateau - extensive selection of warm tapas - grand dessert 35.00 p.p.

High Cocktail

2 cocktails p.p.

from our extensive cocktail menu with a delicious selection of different tapas 32.50 p.p.



LA BODEGUITA DEL MEDIO

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FUNDADA POR MARTÍNEZ EN 1942. ESTABLECIMIENTO No. 207, LA HABANA VIEJA, CUBA. Tel: (531) 867 02175 Email: comercial@bodeguita.hn.cu

Postres

Che's Chocolate 9.00

Chocolate brownie with pecan and walnuts, vanilla sauce and vanilla ice cream

Lime Pie el Floridita 9.00

Fresh lemon cake with merenque and farmer's ice cream

Torta dulce 9.00

Bread-and-butter pudding of sugar bread and banana

Sorbetta 4.00 per bol

To choose from raspberry, vanilla and lime (served with whipped cream and gingersnap)

Gran'Havana 12.50 p.p.

Tasting of the above desserts



My mojito in da Bodeguita
Ernest Hemingway

Arrangements

Bachelor outing, company party, family day or simply out with friends. The Via Vecchia has a number of attractive rooms and halls, but also very fun activities!

Can of course be combined with a good dinner in Cervantes, Hemingway's, Boccaccio or Moro, but also very fun to do as a separate activity.

For all possibilities please view our website, but think of a.o.

- Cocktail Workshops
- Pubquizzes
- Drink arrangements
- Parties
- Lunch buffets
- Meeting arrangements
- Babyshowers
- ...and many more!

Hemingway's Cuba Menu

- Raciones, Tapas & Cocktails -



Hemingway's
Music Restaurant & Cocktailbar

