

ROOFTOP NO TE BAÑES EN EL MALECON

COCTELES DE AUTOR SIGNATURE COCKTAILS

ME VOY PA MI CASA - 2.5 \$
BT aguardiente, honey, lime juice and ginger juice

LA SUERTE - 2.5 \$
BT spiced rum, tamarind and pineapple juice, vanilla syrup and basil

MOJITO ROYAL - 6.5 \$
HC 3-year rum, mint, simple syrup, lime and sparkling wine

EL NEGRO ESE - 8 \$
HC Smoky rum, Campari and vermouth rosso

CHAN CHAN - 8 \$
HC Selección de Maestros rum, tobacco and cacao syrup, coffee bitters and dehydrated leaf

TU ERES UNA PACIENTE - 4 \$
BT spiced rum, cinnamon syrup, Aperol and lime juice

ANGELO'S MARTINI - 4 \$
The essence of Malecon663 in a glass

MOCTELES MOCKTAILS

ME VOY PA MI CASA VIRGEN - 2 \$
Ginger juice, lime and honey

SPRITZ TROPICAL - 2 \$
Pineapple juice, mint, lime, vanilla syrup and tonic water

MOJITO VIRGEN - 2 \$
Mint, lime juice, simple syrup and sparkling water

CHIN CHIN FRUTAS - 2 \$
Frozen lemonade with fruits of the day

PIÑA COLADA VIRGEN - 3 \$
Pineapple juice, coconut and milk



BEVERAGES

Still water - 1 \$
Sparkling water - 2.5 \$
Tonic water - 2.5 \$
Energy drink - 2 \$
Imported soft drink - 2 \$
Local beer - 2.5 \$
Wine by the glass - 3 \$

COCTELES DE AQUI CUBAN CLASSICS

Daiquirí - 2.5 \$
Daiquiri de frutas - 3 \$
Canchanchara - 2.5 \$
Caipiriña - 2.5 \$
Caipiriña de frutas - 3 \$
Mojito - 3.5 \$
Piña colada - 4 \$

COCTELES DE ALLA INTERNATIONAL CLASSICS

Sangria - 4 \$
Tinto de verano - 4 \$
Aperol Spritz - 7 \$
Negroni - 5 \$
Margarita - 4.5 \$
Espresso Martini - 4.5 \$
Cubanito - 4.5 \$
Bloody Mary - 5.5 \$
Caipiroska - 4 \$
Moscow mule - 4 \$
Gin tonic - 4 \$

RUM

HC 7-year - 3 \$
HC Smoky - 3.5 \$
HC Selección de Maestros - 7.5 \$
HC Pacto Navio - 8.5 \$
Santiago 8-year - 3.5 \$
Santiago 11-year - 6 \$
Santiago 12-year - 6 \$
Eminente Reserva 7-year - 11 \$

BOTTLES

Campo Viejo red wine - 20 \$
Campo Viejo white wine - 20 \$
Campo Viejo Cava - 25 \$
Mumm Champagne - 100 \$
HC 7-year - 30 \$
Jameson Whisky - 35 \$
HC Selección de Maestros - 75 \$
HC Pacto Navio - 85 \$

+10% service charge

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TABLAS A COMPARTIR SHARING BOARDS

NI DE AQUI NI DE ALLA - 15 \$
Iberian charcuterie and cheese selection

LA COMBINACION PERFECTA - 15 \$
A tasting of our signature pica pica (bites)

HASTA QUE SE SEQUE EL MALECON - 25 \$
Surf and turf grill platter

ENTRANTES STARTERS

SABOR A MI - 7 \$
Baby greens salad with blue cheese and cured ham

BAILE INOLVIDABLE - 6.5 \$
Beef tartare with oyster teriyaki on a plantain crisp

FABULA DEL OCEANO - 7 \$
Tempura lobster with salsa verde

ECHALE LIMON - 6.5 \$
Raw fish in seasonal leche de tigre, tortilla chips and peanut clusters

A COGER LA COLA - 7.5 \$
Octopus carpaccio with tamarind ponzu and ají cachucha relish

MATADOR - 7.5 \$
Beef carpaccio, parmesan crisps, baby greens and truffle oil

AZÚCAR

HOUSE DESSERT - 2.5 \$

PICA PICA APETIZERS

ESTO SI SABE A CUBA - 4 \$
Crispy bean croquettes with guava sauce

ME DICEN CUBA - 5 \$
Ropa vieja gyoza with ajiaco sauce

MI DEBILIDAD - 7 \$
Chicken wings glazed in Korean-style guava BBQ

VEREDA TROPICAL - 5 \$
Corn crisp, smoked fish and ají cachucha relish

AY AMOR - 5 \$
Chickpea hummus, pesto, pickled onion and tortilla chips

PLATOS PRINCIPALES MAIN COURSES

MAMIFERO NACIONAL - 9 \$
Pork ribs glazed in Korean-style guava BBQ, sweet potato purée

EL BUEY CANSA'O - 9 \$
Shredded beef ropa vieja on a plantain crisp

PASAPORTE - 14 \$
Beef cut of the day with flavored butter and crispy sweet potatoes

TU ERES MI ESTRELLA - 8 \$
Teriyaki chicken and pineapple yakitori, stir-fried vegetables

COSA GORDA - 9 \$
Black Angus burger on brioche, ají cachucha relish, parmesan and crispy sweet potatoes

LO BUENO NO SALE BARATO - 10 \$
Lobster with flavored butter, sweet potato purée

EL TREN DEL SABOR - 11 \$
Crispy garlic octopus feijoada

LA VIE EN ROSE - 10 \$
Teriyaki fish, stir-fried vegetables

+10% service charge