



## Classic Cuba Itinerary December 19 - 27, 2015

### **Saturday, December 19, 2015 | [Miami International Airport](#), Pullman Miami Airport Hotel (previously Sofitel)**

- Please take the complimentary Pullman Hotel shuttle located outside the airport at the second level (tickets and departures level). For arrivals at Terminal D, please proceed to the second sidewalk for the shuttle
- 3:00 PM or later, check in at the Pullman Hotel
- 6:30 PM Flight briefing and welcome reception at the Pullman Hotel
- 7:30 PM Dinner on own

### **Sunday, December 20, 2015 | Havana, Hotel Meliá Cohiba**

- 2:00 AM Light breakfast in the hotel lobby
- 2:15 AM Meet in lobby for shuttle to airport
- 3:00 AM Group check-in at Miami International Airport for Xtra Airways XP3838
- 6:00 AM Depart on Xtra Airways XP3838 (chartered by Cuba Travel Services)
- 7:00 AM Arrive at José Martí International Airport
  - \*\*It is likely that you or a member of your group will get pulled aside at Immigration and/or Customs for routine questioning*
- Meet with residents at the colorful mural-based José Fuster Community Art Project
- Lunch at La Ferminia, in a restored mansion. This famous restaurant serves traditional creole Cuban food and skewered meats
- Visit Revolution Square
- Orientation with your insightCuba tour leader
- Hotel check-in
- 7:30 PM Welcome dinner with your travel companions at Los Naranjos

### **Monday, December 21, 2015 | Havana, Hotel Meliá Cohiba**

- Breakfast at hotel
- Participate in a discussion about urbanism and architecture with Isabel Rigol, cultural heritage consultant
- Walking tour of Old Havana
- Lunch at La Imprenta in Old Havana
- Meet with the community members, staff and directors of the Casa de los Abuelos, a rehabilitation and care center for seniors in Old Havana
- By your hotel poolside, interact with Cuban students and young professionals to gain better insight into life in Cuba
- For dinner, enjoy Cuba's best chicken and secret sauce at El Aljibe

### **Tuesday, December 22, 2015 | Havana, Hotel Meliá Cohiba**

- Breakfast at hotel
- Visit a local food co-op
- Take part in an educational exchange with the students at a local dance company visited only by insightCuba
- Dine at paladar La Casa for lunch



- Special screening of *Maestra*, a documentary film about the young, female teachers of the 1961 Cuban Literacy Campaign, followed by a discussion
- Interact with the young members and director of La Colmenita children's theater
- Dinner at paladar La California

**Wednesday, December 23, 2015 | Havana, Hotel Meliá Cohiba**

- Breakfast at hotel
- Visit the magnificent Cemetery Colon, the most important burial ground of the Caribbean, with a local guide
- Visit a local polyclinic
- Lunch with a view at paladar La Moneda Cubana in Old Havana
- Explore Cuba's most impressive collection of national art with a specialist at the Fine Arts Museum
- Enjoy an evening and dinner on your own; we suggest you try one of the many local paladares

**Thursday, December 24, 2015 | Playa Larga, Cienfuegos, Hotel Jagua**

- Breakfast at hotel
- Check out of the hotel and depart for Trinidad via Playa Larga
- Meet with a representative of the national park near Playa Larga, on the Bay of Pigs
- Meet with a local paladar owner before enjoying a fabulous seafood meal at his home
- After lunch, visit the Bay of Pigs museum before continuing to Cienfuegos
- 5:30 PM Check-in, followed by dinner at the hotel

**Friday, December 25, 2015 | Trinidad, Cienfuegos, Hotel Jagua**

- Breakfast at hotel
- Explore Trinidad's Museo Romantico with a local specialist
- Visit with local residents in their homes to learn about private enterprise movements in Cuba
- Lunch at paladar Sol y Son
- Meet with local artists in their studios, including a plastics artist, ceramicist, and wood engraver
- Return to Cienfuegos where you'll enjoy an evening and dinner on your own

**Saturday, December 26, 2015 | Havana, Hotel Meliá Cohiba**

- Breakfast at hotel
- Check out and depart for Havana
- En route, visit the graphic art cooperative center "Art in Your Hands"
- Meet with the Concert Chamber Orchestra of the South
- On your way back to Havana, stop for a light lunch
- Visit Hemingway's home at Finca Vigia, the birthplace of many of Hemingway's best works, including *For Whom the Bell Tolls* and *The Old Man and the Sea*
- Lovely farewell over dinner at Café Oriente in Old Havana

**Sunday, December 27, 2015**

- Breakfast at hotel
- Check out of the hotel



- 10:45 AM Check in at José Martí International Airport Terminal 2 for Xtra Airways XP3831
- 1:45 PM Depart for Miami International Airport

**Tour Leader:** Consuelo Perez Weber

**Hotel Information:**

[Pullman Miami Airport Hotel \(previously Sofitel\), Miami](#)

5800 Blue Lagoon Drive  
Miami, FL 33126  
(305) 503-8348

[Hotel Meliá Cohiba](#)

Avenida Paseo e/ 1ra y 3ra  
Vedado, Habana, Cuba  
53-7-833-3636

Hotel Jagua  
Avenida 2  
Cienfuegos, Cuba  
53-4-355-1003

**Insight Cuba 24-hour emergency service number:** 1-888-772-9336

**Cuban Partner Agency:**

Havanatur Celimar  
Calle Paseo N° 451 Esquina 19  
Vedado, Plaza, La Habana, Cuba  
53-7-830-9669

**In the event of emergency:**

United States Embassy  
Calzada, entre L y M  
Vedado, Havana, Cuba  
53-7-833-3551(through 3559)

*\* Group check-in is facilitated by the charter company and our airport greeters. The greeter will meet you at the briefing in Miami on the first day of the program to go over airport procedure only. During check-in, the greeter will collect your passport, as the charters must submit the passport information to the airlines agent, who in turn has to scan it for the TSA Secure Flight System and Customs and Borders Protection Advance Passenger Information system in order to print the boarding pass. Please know that this is normal for a group check-in.*

*Check-in at Miami airport can be lengthy because of heavy U.S. government regulations on all charter flights and travel to Cuba. This is why it begins hours earlier than you might expect. At times, it may appear disorganized. This process must comply fully with Department of Transportation (DOT) regulations, and the DOT requires that all flight documents be submitted at least one-and-a-half hours before departure, which means air counter agents must close the counter one-and-a-half hours prior to departure. For this reason, charter check-in must start four hours before departure. Charter flights typically have two airline agents register all passengers (usually 140) on the flight, while non-charter flights have check-in machines, multiple agents, and online check-in. The agent-to-passenger ratio and stringent regulations involved in charter flights to Havana mean that traveling to Cuba requires time and patience.*



*From time to time, Cuban Customs and Immigration officials may ask you or someone from your group additional questions as you enter Cuba. Please note this is standard operating procedure for Americans entering Cuba and is nothing to be concerned about. They will typically ask to see your passport and will record your passport number. They may also inquire about your profession, who you are traveling with, what state you are from, why you are in Cuba, and ask other basic questions. Simply answer all questions truthfully, and tell them that you are traveling with insightCuba on a people-to-people tour. You may wish to offer them a copy of your itinerary. They will most likely be appreciative and want to keep it. This is why we recommend printing two copies of your itinerary.*

*When you arrive in Havana, you will be greeted by your Cuban guide and insightCuba tour leader and will receive your program orientation, which will cover more in-depth details about the program, and questions you may have about your trip.*

*Customary end-of-tour gratuities for the Cuban guide, driver, tour leader, and hotel chambermaids are left to the guest's discretion and should be based on your satisfaction with the level of service received.*

*This itinerary is subject to change. To maintain authenticity, many of the places we visit are not tourist destinations and are not always available. Our programs are created to provide full-time educational exchanges through people-to-people contact. These programs require mandatory participation under our license by the U.S. Department of the Treasury.*

**Buen Viaje!**



## Paladares of Havana

Paladares are one of the best ways to enjoy local Cuban cuisine. A paladar is a small, family-run restaurant, usually in a converted part of a home. Many paladares appear and operate much like a normal restaurant.

Paladares were first legalized in Cuba in the 1990's after the post-soviet economic crisis known as the Special Period. Since the 1990's, paladares have grown and flourished throughout the country. Over the last two decades paladares have come to define and reinvent the Cuban food scene. They continue to delight locals and tourists alike with new and innovative ideas, locations, and cuisine.

*\*Reservations are recommended for all paladares.*

Key:

- ◆ InsightCuba Staff Pick
- ✓ Vegetarian Friendly

### Vedado and Nuevo Vedado

#### [Le Chansonnier](#) ◆

**Calle J No. 257 e/ Línea y 15, Vedado (7) 832-1576 E-Mail: [info@lechansonnierhabana.com](mailto:info@lechansonnierhabana.com)**

Le Chansonnier is located in a beautiful Vedado mansion. They serve up Cuban-Style Cuisine, and delicious cocktails. Like many restaurants in Cuba, its menu changes based on season and availability. The main dishes are normally rabbit, duck, or lamb. They do offer a few unique and fresh options such as the cold eggplant or spicy crab and squid dish. There are no vegetarian entrees available. For those with a sweet tooth, all desserts are made in-house, and the quality really shows! Staff favorites include the cheesecake and chocolate tart.

#### [El Atelier](#)

**Calle 5, No. 511 altos, e/ Paseo y 2, Vedado (7) 836-2025 E-Mail: [reservar@atelier-cuba.com](mailto:reservar@atelier-cuba.com)**

Located just two blocks from the Melia Cohiba, El Atelier serves up different and delicious food. The food changes by the week or by the day. This is a perfect place for someone looking for something distinct and authentic. This is an accommodating location for large groups.

#### [Café Laurent](#) ◆✓

**Calle M No. 257 e/ 19 y 21, Vedado (7) 832-6890 E-Mail: [cafelaurent@yahoo.com](mailto:cafelaurent@yahoo.com)**

A must see for foodies looking to eat well in Havana! Open since 2011, this paladar is one of the newest and best additions to the neighborhood. It is located in a converted penthouse apartment, with a stylish dining room and a wonderfully airy terrace. They offer a good variety from fish, lobster and pork chops and veal. Vegetarians should try the vegetable tower, which is wonderfully spiced and boasts a variety of veggies. The view is wonderful, and meals are delicious. Also a great place to stop in for coffee and dessert.

#### [Juana la Cubana](#)

**Calle 19 No. 1101 esq. a 14. Vedado, Plaza de la Revolución (7) 831-9968**

Juana la Cubana is full of star-studded, high end customers. This is an outdoor restaurant with good quality food and fair prices. They serve traditional Cuban creole style dishes. Try the Cuban-style fried fish for a unique and delicious meal.

#### [El Cocinero](#)

**Calle 26 e/ 11 y 13 Vedado (7) 832-2355**

This hidden gem, located inside a retired peanut oil factory, has a trendy feel that makes you wonder if you are still in Cuba. Its location is marked only by a towering chimney, which bears the paladar's name. It is a restaurant, lounge, and terrace bar, all in one. Call in advance to ensure you get a table on the rooftop lounge. But in case of bad weather,



there is an indoor dining room downstairs. Try the delicious empanadas and don't miss out on the frozen chocolate cake. Dinner at El Cocinero can be nicely paired with a night-time visit to the new Fábrica de Arte, just next door. Opening at 8 pm and closing at 4 am, it uses the other side of the retired factory as an art exhibit, theater, and concert hall. As of March, it has evening activities from Thursday until Sunday, and stays open until 2am. For the weekend crowd, they have live music Thursday through Saturday. There is a 2 CUC cover charge on the weekends.

### [Porto Habana](#)

**Calle E No. 158 B, Pizo 11 e/ Calzada y 9na, Vedado**

This paladar gives you the experience of eating in a Cuban apartment in one of the tallest apartment buildings in Havana. Located on the 11th floor, the owners have transformed their home into a simple, welcoming restaurant with affordable prices. There are no vegetarian options on the menu, but ask your server and they will whip something up for you. Try the delicious seafood options paired with a frappe mojito. But make sure you save room for dessert as it is not to be missed. Reserve the corner table on the glassed-in terrace for maximum views and romantic effect.

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## Miramar and Playa

### [La Esperanza](#) ✦

**Calle 16 No. 105 e/ 1ra y 3ra, Miramar (7) 202-4361**

This paladar is far from the normal Havana dining experience. It is located in the suburbs of Miramar and boasts a unique and sophisticated style. The food is delicious, and different from your run of the mill rice and bean plate. All the food is cooked and seasoned perfectly and they have some vegetarian options. Try the grilled lobster. It's sweet, perfectly cooked and reasonable at only 17 CUC's for two lobster tails. The lemon pie is not to be missed.

### [Río Mar](#)

**Calle 3A y Final No.11 La Puntilla, Miramar (7) 209-4838 E-Mail: [riomarbargrill@gmail.com](mailto:riomarbargrill@gmail.com)**

Rio Mar is a beautifully located paladar, with views of boats and fisherman, and terrace seating. While enjoying the fabulous location, ambiance, and service, try one of the many seafood options with a glass of chilled white wine. This is a perfect location for a romantic night out. Request the terrace table when you make a reservation, and you will be seated in a lovely private room separated from the main dining area.

### [La Fontana](#) ✓

**Ave 3ra. A & 46, #305, Miramar, Playa (7) 202-8337 E-Mail: [Info@lafontanahavana.info](mailto:Info@lafontanahavana.info)**

The smoky aromas of sizzling meats waft through the hip patio garden of La Fontana. The grill is always fired up and ready to serve anything from ribs, to grilled octopus. For vegetarians, the charcoal grilled vegetables are smoky and delicious.

### [La Cocina de Lilliam](#)

**Calle 48 No. 1311 e/ 13 y 15, Playa (7) 209-6514 E-Mail: [info@lacocinadelilliam.com](mailto:info@lacocinadelilliam.com)**

Set in the dream-like gardens of Miramar, La Cocina de Lilliam is a romantic oasis. The menu features international food, along with classic Cuban options, with a twist. Be warned, this place is known to be closed on Saturday.

### [Doctor Café](#)

**Calle 28 No. 111 e/ 1ra y 3ra, Miramar (7) 203-4718**

Doctor Café is pretty basic when it comes to ambiance and decor. This paladar's claim to fame is its exceptional food. It boasts a large BBQ, with lamb, ribs, beef, and more. There are also plenty of wine options.



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## Centro Havana

### [La Guarida](#) ✦✓

**Corcordia No. 418 e/ Gervasio y Escobar, Centro Habana (7) 866-9047 E-Mail: [paladar@laguarida.com](mailto:paladar@laguarida.com)**

La Guarida was made famous by the Oscar nominated Cuban Film, Fresa y Chocolate. It is also one of Havana's oldest and most well-known paladares. In order to enjoy the restaurant's stellar ambiance and superb menu, you must ascend three flights of fairly steep, high rise steps. Once you reach the top you will be impressed by the elegant dining rooms, draped with the work of famous Cuban artists. Vegetarians will have no problem finding something delicious from the variety of options available. Dessert is not to be missed.

### [La California](#) ✦

**Calle Crespo 55 entre, San Lázaro y Refugio, Centro Habana (7) 863-7510**

Set in Centro Havana, La California is beautifully decorated with a fun and eclectic mix of modern and antique furniture. There is indoor as well as outdoor seating, and each part of the restaurant has its own unique vibe. The food is a delicious mix of traditional Cuban, Italian, and the chef's own inventions. The service is good, and the staff is friendly and helpful. This is a unique and delicious option that is outside the normal Havana cuisine.

### [San Cristobal](#) ✦✓

**San Rafael No 469 entre Lealtad and Campanario, Centro Habana (7) 860-1705 or (7) 867-9109**

The perfect combination of setting, service, and value makes it well worth the trip to Centro Habana. This paladar has become famous since Jay-Z and Beyoncé's visit in 2013. Vegetarian options are limited to soups, appetizers, and sides, but there is a variety to choose from. Wonderful individual dining rooms are nestled into a historically beautiful building.

### [Nazdarovie](#) ✦✓

**Malecon #25 E/ Prado y Carcel, Centro Habana (7) 860-2947**

Enjoy the exotic flavors from the former republics of the Soviet Union at Nazdarovie in Central Havana. In addition to a regular menu of soviet dishes, each week the chef will be offering a new dish from somewhere in the former USSR. Popular dishes include blood red borscht, Ukranian dumplings and hand-rolled babushkas- born in the Soviet Union but now well entrenched in Cuban society.

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## Old Havana

### [El Gijonés](#)

**Prado No. 309 altos, esq. Virtudes, 2do Piso, Habana Vieja (7) 863-2625**

You aren't going to see any local Cubans out eating here. However, if you want to taste some of Cuba's classic dishes, this place has it all. Cocktails are expensive but intriguing, with more adventurous options than your run of the mill mojito. Their guarapo, a classic Cuban drink made from pressed sugar cane, is authentic, delicious, and made in house.

### [Doña Eutimia](#) ✦

**Callejón del Chorro No. 60C, Plaza de la Catedral, Habana Vieja (7) 861-1332 E-Mail: [d.eutimia@yahoo.es](mailto:d.eutimia@yahoo.es)**

This is the authentic, traditional paladar Habana Vieja has been waiting for. The food is tasty and traditional. It opened in February 2011 and has been serving up classic Cuban dishes and delicious coffee ever since. There are several different eating areas, including a private bar and dining area up a spiral staircase. Try the frozen mojito.

### [Ivan Chef Justo](#) ✦

**Aguacate #9 esquina a Chacón, Habana Vieja (7)863-9697**

Ivan Chef Justo serves a combination of Spanish, Mediterranean, and Cuban cuisine on a second-floor apartment on the edge of Old Havana. It is just out of sight for the common tourist, but it's in a picturesque spot of the "real" Old Havana.



Most of the produce they purchase comes from local farms right outside of Havana. The paladar has a homey, intimate, and comfortable feel. Ivan Chef Justo is also home to one of Havana's best desserts, the cuatro leches cake, a variation on the traditional tres leches cake.

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### Outside of Havana

#### [Café Ajiaco](#) ✦

**Calle 92 No. 267 e/ 5ta y 3ra E, Cojímar, Habana del Este (7) 765 -0614 E-Mail: [contacto@ajiacocafe.com](mailto:contacto@ajiacocafe.com)**

Café Ajiaco is well worth the 20-minute drive from Havana. The restaurant is open air and comfortably shady. They serve delicious and authentic Cuban food that is sure to please including traditional dishes, as well as uniquely inventive items. The staff is welcoming, friendly, and capable. Ask them for recommendations and discuss cocktail options. On your way out, be sure to add your name to their wall dedicated to signatures and graffiti from guests from all over the world. Their version of ajiaco -- a traditional Cuban soup -- is very delicious.