



Shawarma
Cuba 21.

d. P. ...


STARTERS

Bang bang prawns R 90

Tempura crust, Sriracha Mayonnaise

Avocado poppers (V) R 65

Cheese and jalapeno sauce

Calamari R 75

Oven grilled with lemon garlic butter or peri peri sauce

Fried Mediterranean style with a classic caper and cornichon tartare

Broccoli fries (V) R 65

Tempura crust, smoked avocado and cream cheese dip

Snail bruschetta 2 ways R 90

Snails Bourguignon and Italian Gorgonzola

Marrow bones R 65

Oven roasted, herb gremolata, out, basil pesto brochette

Smoked Springbok Carpaccio R 80

Shaved parmesan, rocket, biltong dust, coriander infused olive oil

Playing with samoosa R 90

Every element of a prawn samoosa.... De-constructed all the way

Gaucha grilled chilli chicken livers R 65

Spicy smoked white BBQ sauce

Steak Tartare R 90

Raw beef fillet hand chopped to order, traditional garnishes for you to put together

Nacho's (V) R 60

Guacamole, Pico de Gallo salsa, cheese curds with all the trimmings

Mussels El Cubano R 75

Chilli, cilantro, cumin, tomato, beer and ginger

Grilled Chicken livers and calamari R 85

Peri-peri, cilantro lemon butter

SALADS

Pear and blue cheese **R 80**

Roasted beets, candied pecans, chilli and honey dressing

Prawn and avocado **R 95**

Mixed greens, roasted lemon vinaigrette

Salt and pepper calamari salad **R 95**

Asian nim jam dressing

Mexican Guacamole salad **R 80**

Organic corn nachos, cheese curds, salsa and Jalapenos

ADD grilled prawns **R 60**

ADD grilled chicken breast **R 45**

Lentil feta and pecan salad **R 80**

Basil leaves and mixed greens, Sweet Sevilliana dressing

Avocado and bacon Caesar's **R 85**

House cured lardoons, coddled egg, romaine lettuce,
shaved parmesan , anchovy croutons.

Big Greek salad for the table **R 140**

Greek salad **R 75**

VEGETARIAN

Seiten Steak **R150**

Vegan Char grilled steak, BBQ basting sauce of choice

Phad Thai **R140**

Thai rice noodle, vegetable and smoked tofu stir-fry.

Mushroom risotto **R150**

Wild and exotic mushrooms, chilli, parmesan and herbs

Spring Linguini **R140**

Baby tomato, lemon zest, mushroom, rocket, chilli & basil pesto





GRILL

BEEF	200 gram	300gram	400gram	600 gram
T Bone			R180	R220
Fillet	R160	R190	R225	R380 (sliced for 2)
Rump		R165	R195	
Sirloin	R135	R165		R330(sliced for 2)
Rib Eye		R175	R220	
Shisa Nyama Short ribs (thin cut)			R160	
Fillet on the bone	R220 (500g)			

Sauces R30

Jack Daniels, thyme, shallot and cream	Béarnaise
Pineapple and rum BBQ	Mushroom
Cheese	Green, red & black peppercorn cream
Red wine and pearl onion	Cheese and jalapeno
Hellfire Spanish relish	Moroccan chermoula pesto
Durban curry gravy	

LOADED SAUCE'S

Prawn and porcini béarnaise	R70
Crispy bacon and camembert	R55
Grilled Avocado, bacon and feta basil pesto	R50
Mussel's, whiskey thyme and cream	R50
Bacon, blue cheese, roasted tomatoes	R55

BUTTERS R15

Tandoori butter
Smoked Café de Paris
Honey onion & bacon



LAMB

Shisa Nyama rack chops

Chakalaka gravy, baked sweet potato....

Stacked for 1 **R190**

Stacked for 2 **R370**

Twice cooked lamb **R190**

Slow roasted then BBQ glazed on the grill, Havana braised vegetables,
chermoula mash

Lamb Tanganyika Coffee cumin and coriander rub **R190**

Seven vegetable mashed potatoes, red wine and pearl onion reduction

Moroccan lamb burger **R140**

Turkish Zhug ketchup and butter garlic fries

CHICKEN

Chicken and Prawn Curry **R175**

Wok fried rice, curry condiments

Turkish spiced deboned peri-peri chicken **R140**

Seven vegetable mashed potatoes and Zhug chilli butter

Grilled Chicken Fillets **R150**

Bay leaf, chorizo and grilled tomato skewer, three flavoured butters

Chicken Havana **R175**

Lemon shrimp and mustard jus, mushroom and parmesan mashed potatoes,
Havana braised vegetables

*cut down the
uba.*

J. J.

*Joost Springer
U.S. Consul
at Havana*

GAME

Venison **R180**

(Styles according to the type of game we have)

Ostrich Au Poivre **R180**

Peppercorn jus, black olive mashed potatoes
And old fashioned pumpkin fritters

PORK

Tomahawk grilled rack chop Korean BBQ basting **R165**
Korean BBQ basting, wasabi and green onion mash, wok seared vegetables

Palliard of pork **R140**

Baked Sweet potato green salad and roasted lemon vinaigrette

Red Chilli House Ribs **R195**

Smoked and basted with a bite

Parmesan crusted crumbed steak **R140**

Pork loin sautéed in butter, black olive mash,
medley of vegetables, grilled lemons



Pork Belly **R175**

Fennel nutmeg and herbs confetti of vegetables,
Onto parmesan and pesto mashed potatoes,
Havana braised vegetables

FISH AND SHELFISH



(Our Line fish catch changes daily ask your waiter for daily specials)

Belgian mussels **R150**

Light white wine, leeks and garlic cream, fries and mayonnaise

Prawns/ crayfish/ langoustines **SQ**

(Selection changes daily ask your waiter)

Grilled Seafood platter **SQ**

(Selection changes daily ask your waiter)

Grilled crayfish tails **SQ**

With Sriracha butter and smoked Marie Rose sauce

Linguini seafood **R230**

Calamari, mussels, prawns, clams, lemons,
Rocket lemon zest and baby tomatoes sautéed
In olive oil, garlic and a touch of chilli

Grilled Line fish **R180**

Lemon butter

Shitake mushroom crusted line fish **R190**

Cilantro ginger butter, Havana braised
Vegetables, wasabi mash

*cut down the
uba.*

J.S.

*Jose Springer
U.S. Consul
at Havana*



Mauritian grilled line fish **R190**
Daube of tomatoes, peppers, thyme and ginger,
Coriander mash Havana braised vegetables

Grilled Soles **R190**
Lemon caper butter, classic caper and cornichon, tar tare sauce

Calamari **R170**
Oven grilled with lemon garlic butter or
Peri-Peri, sauce Marie Rose and tar tare sauce

Scampi and calamari **R210**
Fried Mediterranean style, house tar tare,
Smoked Marie Rose sauce

VEGETABLE AND SIDES



Baked Sweet potatoes **R30**

Mashed potatoes **R30**

Pumpkin fritters **R30**

Creamed spinach **R30**

Sautéed garlic mushrooms **R40**

Tempura onions **R35**

Vegetable Fried rice **R40**

Mushroom risotto **R40**

Roasted vegetables **R40**

Salt baked potato **R30**

house cut fries **R30**

Green salad **R40**

Greek salad **R60**



Desserts

Cheese, pears and chocolate
House made crackers brandy soaked sultana compote. **R90**

Cigarette and a cup of coffee
Smoked espresso Mousse **R60**

Crème Brule
Flavours change daily **R60**

Black forest Panna cotta
Cherries, chocolate and Kirshwasser **R70**



Ice cream on an aero cookie ganache
Hot chocolate dome **R60**

Homemade vanilla ice-cream
Salted caramel sauce and dark chocolate shards **R60**

An ode to past whales
Hot chocolate fondant harpooned with a magnum ice cream **R80**

House made sorbets and ice creams
Short bread biscuits. **R60**

DESSERT DRINKS

Salted caramel white Russian baileys
Caramel vodka, cream and salted caramel sauce on ice



Nutty Buddy

Amaretto, Nutella, vanilla ice-cream and whipped cream

Espressotini

Vodka, espresso, martini citrus zest, shaken and served on ice

Champagne and berry Ice cream float

Peppermint crisp Pedro

Jameson, peppermint crisp, vanilla ice cream and cream