



STARTERS

Bang bang prawns R 95

Tempura crust, Sriracha Mayonnaise

Calamari R 90

Dusted in flour and oven grilled with lemon garlic butter or peri peri sauce
or fried Mediterranean style with a classic tartare

Broccoli fries (V) R 65

Tempura crust, smoked avocado and cream cheese dip

Snails 3 ways R 95

Snails Bourguignon, Italian Gorgonzola and Spanish red pepper cream

Marrow bones R 70

Herb salted, oven roasted served with crushed tomato and basil pesto bruschetta

Smoked Springbok Carpaccio R 85

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

Playing with samoosa's R 95

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

Gaucha grilled chilli chicken livers R 75

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 70

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

Calamari and Chorizo R 90

Chilli, olives and lemon garlic butter with wilted spinach and tomatoes

SALADS

Pear and blue cheese **R 80**

Roasted beets, candied pecans, chilli and honey dressing

Salt and pepper calamari salad **R 95**

Asian nim jam dressing

Mexican Guacamole salad **R 80**

Havana house 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, mixed greens and Sweet Sevilliana dressing

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

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

Table Greek salad **R 140**

Greek salad **R 75**

VEGETARIAN

Stir Fried Vegetables

R140

Rice, Mushrooms, vegetables, soya sauce, cashews, chilli & coriander v

Phad Thai

R145

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

Mushroom Risotto

R150

Wild exotic mushrooms, parmesan and herbs

Spring Linguini

R140

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

Fettuccine Havana

R140

Roasted peppers, mushrooms, chilli, sofrito cream & oregano



*put down the
reba.*

*J.A.
D.S.*

*Joost Springer
A.S. Gonzalez
at Havana*



GRILL

BEEF	200gram	300gram	400gram	600gram
T Bone (Dry aged)			R200	R240
Fillet	R170	R210	R250	
Rump		R185	R220	
Sirloin	R145	R185		
Rib Eye	R170	R210		
Fillet on the bone				R250 (500g)
Venison	R200			
Ostrich	R200			

Sauces R35

Roasted garlic, whiskey, thyme, shallots and cream	Béarnaise
Rum and BBQ	Mushroom
Cheese	Pepper
Red wine and pearl onion	Cheese and jalapeno
Peri Peri	Blue cheese
Chimichurri	

TOPPINGS

Prawn and porcini béarnaise	R75	Extra Crayfish	SQ
Crispy bacon and camembert	R60	Extra Prawn	SQ
Grilled Avocado, bacon and feta basil pesto	R55		
Mussel's, whiskey, thyme and cream	R55		
Bacon, blue cheese, roasted tomatoes	R60		



LAMB

Lamb Chops **R225**

grilled, sea salt, lemon, mint, cumin

Slow Roasted Lamb Shank **R245**

mash, seasonal vegetables, rosemary jus

POULTRY

Chicken and Prawn Curry **R175**

Wok fried rice, curry condiments

Deboned peri-peri chicken **R160**

Chilli butter, Havana braised vegetables and chips

Pollo Cilantro **R150**

Chicken fillets, coriander, lemon, chorizo, baby tomatoes and black olives with parmesan mash and Havana braised vegetables

Chicken Havana **R175**

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

Ostrich Au Poivre **R210**

Peppercorn jus, black olive mashed potato and old-fashioned pumpkin fritters

*cut down the
Hava.*

J. J.

*Jose Springer
U.S. Consul
at Havana*





PORK

Tomahawk grilled rack chop Korean BBQ basting **R170**
Wasabi and green onion mash, wok seared vegetables

Smoked House Ribs **R220**
Sesame honey mustard basting

Parmesan crusted crumbed steak **R145**
Pork loin sautéed in butter, black olive mash,
medley of vegetables, grilled lemons

Pork Belly **R180**
Cider apple and bacon cream reduction, onto parmesan and pesto mash with
Havana braised vegetables

FISH AND SHELL FISH

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

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 **R195**
Lemon butter

Coconut Line fish **R195**
Cilantro, ginger and lime,
Havana braised vegetables and wasabi mash

Mauritian grilled Line fish **R195**
Daube of tomatoes, peppers, thyme and ginger,
Coriander mash, Havana braised vegetables

Grilled Soles **R195**
Lemon caper butter, classic caper and cornichon, tartare sauce

*cut down the
cuba.*

J. A.

*Jose A. Springer
U.S. Consul
at Havana*



Calamari R195

Dusted in flour and oven grilled with lemon garlic butter or
Peri-Peri served with Marie Rose and tartare sauce

Scampi R220

Prawn parmesan crust fried Mediterranean style, house tartare,
Smoked Marie Rose sauce

Sugar glazed Norwegian salmon R220

Tandoori cream, braised vegetables and wasabi mash

Grilled Seafood platter SQ

(Selection changes daily ask your waiter)

Grilled Crayfish tails SQ

With Sriracha butter on chardonnay risotto

Prawns SQ

Langoustines SQ



VEGETABLES AND SIDES

Baked Sweet potato **R30**

Mashed potatoes **R30**

Pumpkin fritters **R30**

Creamed spinach **R30**

Sautéed garlic mushrooms **R40**

Greek salad **R65**

Onion and curry leaf chilli bites **R40**

Mushroom risotto **R40**

Steamed vegetables **R40**

Salt baked potato **R30**

House cut wedges **R30**

Green salad **R45**

Vegetable Fried rice **R40**

Desserts

Ices & Sorbets, house made Cookies **R50**
Home-made selection, check with your waiter for today's flavours

Espresso Mousse **R40**

Crème Brule
Flavours change daily **R60**

Hot Chocolate Fondant **R70**
Liquid Callebaut dark chocolate centre

Apple & Pecan Nut Bread Pudding **R55**
Butterscotch sauce, apple compote, ice cream

Pina Colada Cheesecake **R45**
Pineapple & mint jam

Dessert of The Day **R80**

Not Quite A Cheesecake **R48**
caramelised pears, brandy snap crisp, gorgonzola parfait

DIW... Cuba St.
di... 2020

