



## *STARTERS*

### **Bang bang prawns R 105**

Tempura crust, Sriracha Mayonnaise

### **Calamari R 95**

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

### **Snails 3 ways R 100**

Snails Bourguignon, Italian Gorgonzola and Spanish red pepper cream

### **Marrow bones R 80**

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

### **Smoked Springbok Carpaccio R 95**

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

### **Playing with samoosa's R 105**

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

### **Grilled chilli chicken livers R 80**

Peri Peri sauce

### **Steak Tartare R 95**

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

### **Nacho's (V) R 75**

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

### **Calamari and Chorizo R 95**

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

### **Grilled Black Mushrooms R 85**

Stuffed with pepper dews, feta, rocket and balsamic reduction

cut down the  
leaves.

J.A.  
D

Joost Springer  
U.S. Ambassador  
at Havana

# SALADS

Pear and blue cheese **R 95**

Roasted beets, candied pecans, chilli and honey dressing

Salt and pepper calamari salad **R 95**

Asian nim jam dressing

Citrus Prawn salad **R 125**

Mixed greens, prawns, grapefruit, oranges, basil, honey and orange dressing

Lentil feta and pecan salad **R 90**

Basil leaves, mixed greens and Sweet Sevilliana dressing

Avocado and bacon Caesar's **R 95**

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

Table Greek salad **R 155**

Greek salad **R 95**



# VEGETARIAN

Stir Fried Vegetables

**R145**

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

Vegetable Lasagne

**R145**

Seasonal vegetables, mozzarella and cheddar cheese

Mushroom Risotto

**R155**

Wild exotic mushrooms, parmesan and herbs

Spring Linguini

**R145**

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

Fettuccine Havana

**R145**

Roasted peppers, mushrooms, chilli, sofrito cream & oregano

Thai Green Curry

**R145**

Mixed Mediterranean vegetables, coconut milk, chilli, basil



## GRILL

<b>BEEF</b>	<b>200gram</b>	<b>300gram</b>	<b>400gram</b>	<b>600gram</b>
<b>T Bone (Dry aged)</b>			<b>R240</b>	<b>R285</b>
<b>Fillet</b>	<b>R190</b>	<b>R240</b>	<b>R280</b>	
<b>Rump</b>	<b>R165</b>	<b>R205</b>	<b>R250</b>	
<b>Sirloin</b>	<b>R165</b>	<b>R205</b>		
<b>Rib Eye</b>	<b>R195</b>	<b>R245</b>		
<b>Fillet on the bone</b>				<b>R295 (500g)</b>
<b>Venison</b>	<b>R210</b>			
<b>Ostrich</b>	<b>R210</b>			

## Sauces R36

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



## LAMB

Lamb Chops 300g **R195**  
grilled, sea salt, lemon, mint, cumin

Lamb Chops 400g **R255**  
grilled, sea salt, lemon, mint, cumin

Slow Roasted Lamb Shank **R295**  
mash, seasonal vegetables, rosemary jus

## POULTRY

Chicken and Prawn Curry **R195**  
Wok fried rice, curry condiments

Deboned Chicken peri-peri **R180**  
Chilli butter, Havana braised vegetables and chips

Whole Baby Chicken peri-peri **R190**  
Chilli butter, Havana braised vegetables and chips

Pollo Cilantro **R165**  
Chicken fillets, coriander, lemon, chorizo, baby tomatoes and black olives with  
parmesan mash and Havana braised vegetables

Chicken Havana **R190**  
Lemon shrimp and mustard jus, mushroom and parmesan mashed potatoes,  
Havana braised vegetables

Ostrich Au Poivre **R220**  
Peppercorn jus, black olive mashed potato

*cut down the  
veba.*

*J. J.*

*Jose Springer  
U.S. Ambassador  
at Havana*





## *PORK*

Tomahawk grilled rack chop Korean BBQ basting **R185**

Wasabi and green onion mash, wok seared vegetables

Smoked House Ribs **R245**

Sesame honey mustard basting

Pork Ribeye Steak **R160**

Sweet potato, butternut and mushroom sauce

Pork Belly **R190**

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

Line Fish & Prawns **R240**

Topped with prawns, creamy white wine and garlic sauce,  
green beans, sweet potato and butternut

*cut down the  
rib.*  
*J. J.*  
*Joost Springer*  
*U.S. Consul in Havana*



Prawn and Chicken Chow Mein **R185**  
Ginger, garlic, mushroom, coriander and teriyaki

Calamari **R195**  
Grilled with lemon garlic butter or  
Peri-Peri served with Marie Rose and tartare sauce

Scampi **R230**  
Prawn parmesan crust fried Mediterranean style, house tartare,  
Smoked Marie Rose sauce

Sugar glazed Norwegian salmon **R250**  
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 **R35**

Crispy onion rings **R35**

Creamed spinach **R30**

Sautéed garlic mushrooms **R45**

Greek salad **R70**

Onion and curry leaf chilli bites **R40**

Mushroom risotto **R45**

Steamed vegetables **R45**

Salt baked potato **R35**

House cut wedges **R35**

Green salad **R50**

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*

