

Menu

Ingredients used are subject to change based on quality and availability.

There is a basic minimum spend of R 100.00 per guest for dinner.

No sharing of main meals.

Corkage with a maximum of 4 bottles:

R60 per bottle of wine

R 150 per bottle of champagne

STARTERS

SALMON CEVICHE

marinated red onions, corn, coriander
R 85

DECONSTRUCTED PRAWN SAMOOSA

R 95

CALAMARI

patagonian, grilled – garlic & lemon or peri-peri
fried – aioli
R 75

CHORIZO & CALAMARI

rosa tomatoes, olives, rocket
R 85

TEMPURA FISHCAKES

coriander, ginger, chilli, soy
R 75

CUBAN CHICKEN LIVERS

garlic, cream, tomato, chilli, coriander
R 65

CREAMY WHITE WINE & GARLIC MUSSELS

R 75

TRIO OF SNAILS

three flavours – garlic & parsley * smoked paprika * blue cheese
R 90

SPRINGBOK CARPACCIO

mustard & parmesan sauce, deep fried capers, pickled radishes
R 80

STEAK TARTARE

finely chopped raw beef fillet, traditional garnishes
R 90

TWICE BAKED CHEESE SOUFFLÉ (V)

R 60

JALAPENO POPPERS (V)

R 50

HAVANA NACHOS (V)

salsa, guacamole, jalapenos, sour cream
R 55

TASTING PLATTER

for two or more
R 50 (per person)

SALADS

GREEK

R 80

CAESAR SALAD

parmesan, egg, anchovies, avocado
R 80
add bacon R 10
add chicken R 20

AVOCADO, FETA, BACON

rosa tomatoes, cucumber
R 80

PEAR & GORGONZOLA

candied pecans, cider & honey vinaigrette
R 80

CASTRO

mixed greens, lentils, feta, cashew nuts, sweet paprika vinaigrette
R 80

ASIAN PRAWN & PINEAPPLE

noodles, cashew nuts, peppers, sesame, honey & soy dressing
R 95

VEGETARIAN

STIR FRIED VEGETABLES

noodles or rice, mushrooms, cashews, chilli, basil
R 120

FETTUCCINE HAVANA

roasted peppers, chilli, sofrito, cream, oregano
R 120

BAKED GNOCCHI

potato dumplings, mushroom cream, cherry tomatoes, parmesan
R 135

SEAFOOD

SELECTION OF FRESH LINE CAUGHT FISH

SIMPLY GRILLED

lemon butter

R 175

CHAR GRILLED

pineapple stir fry

R 175

NORWEGIAN SALMON

coriander & citrus mash, wasabi

R 210

CALAMARI

GRILLED

patagonian, garlic & lemon or peri-peri

R 165

FRIED

lemon & aioli

R 165

SHELLFISH

SEAFOOD CURRY

fish, mussels, pink prawns, coconut milk, tomato soffrito

basmati rice, poppadom

R 170

SEAFOOD GNOCCHI

potato dumplings, mussels, pink prawns, prawns, creamy white

wine sauce

R 170

GRILLED PRAWNS

grilled – SQ

mozambique (beer style) – SQ

GRILLED BABY CRAYFISH

SQ

SEAFOOD PLATTER

crayfish, calamari, prawns, langoustines, line fish & mussels

for one – SQ

for two – SQ

BEEF

All beef is wet aged; with the exception of T-Bone and Fillet on the Bone which are dry-aged.

Steaks are seasoned with Maldon salt, black pepper, thyme & mustard seeds.

Grills are served with a choice of fries, baked potato, mash potato or basmati rice.

GRAIN-FED "PRIME A GRADE" BEEF

T-BONE

400 g R 175, 600 g R 205

FILLET

200 g R 155, 300 g R 185, 400 g R 215

RUMP

300 g R 160, 400 g R 190

SIRLOIN

200 g R 130, 300 g R 160

FREE-RANGE, GRASS-FED BEEF

Havana serves selected certified free range grass fed beef. We proudly offer 'field to fork' traceability and our in-house block man prepares the perfect cut.

RUMP

200 g R 140, 300 g R 170

RIB EYE

200 g R 145, 300 g R 175

SPECIALITIES

RUMP : GRAIN VS GRASS

200g grain-fed & 200g free-range grass-fed
duo of peppercorn & red wine sauces

R 210

FILLET ON THE BONE (500g)

mash, spinach, red wine & pearl onion sauce

R 210

JALAPENO & FETA STUFFED FILLET

bacon wrapped, tomato salsa, cheese sauce

R 180

CAMEMBERT RUMP

200g lean rump, onion marmalade

R 170

BEST OF BOTH

200g lean rump, 3 grilled prawns, citrus mash

R 185

BUTTER SIRLOIN

300g, marrow & blue cheese butter, crispy fried onion

R 190

SIDE ORDERS

CUBAN POISON

R 10

SAUTÉED MUSHROOMS

R 40

CREAMED / WILTED SPINACH

R 35

CINNAMON ROASTED BUTTERNUT

R 35

SEASONAL VEGETABLES

R 35

GREEN SALAD

R 40

GREEK SALAD

R 60

DURBAN STYLE ONION RINGS

R 30

FRIES / MASH POTATO / BAKED POTATO / BASMATI RICE

R 30

BASIL PESTO GNOCCHI

R 25

KING PRAWN (EACH)

SQ

BABY CRAYFISH (EACH)

SQ

ACCOMPANIMENTS

SAUCES

biltong & cheese / cheese / cuban rum barbeque / mushroom / peppercorn / peri-peri / red wine & pearl onion

R 30

POULTRY

TANDOORI STYLE CHICKEN

mushroom scented mash, minted cumin yoghurt

R 135

MOZAMBICAN CHICKEN

whole baby chicken, peri-peri butter, fries

R 140

CHICKEN CHE GUEVARA

pink prawns, dijon mustard cream, buttered fettuccine, greens

R 155

CHICKEN & PINK PRAWN CURRY

basmati rice

R 155

PORK

DEBONED PORK RIBS

sweet chilli basting, fries
R 150

PORK CHOP

wholegrain mustard mash, baby spinach, cajun & thyme cream
R 155

PORK BELLY

mash, greens, bacon and cider sauce
R 170

LAMB

GRILLED LAMB CHOPS

fries, choice of sauce
R 190

SLOW ROASTED LAMB SHANK

mash, seasonal vegetables, rosemary jus
R 210

GAME

OSTRICH FILLET

black pepper mash, blueberry jus
R 160

VENISON

greens, red wine jus, fries
R 170

DESSERTS

ICES & SORBETS, HOUSE MADE COOKIES

homemade selection, flavour of the day
R 50

ESPRESSO MOUSSE

R 40

CRÈME BRÛLÉE

R 50

HOT CHOCOLATE FONDANT

liquid Callebaut dark chocolate centre (13 min)
R 60

PECAN NUT BREAD & BUTTER PUDDING

butterscotch sauce, ice cream
R 55

WARM CHOCOLATE NUT BROWNIE

ice cream, chocolate sauce
R 50

DESSERT OF THE DAY

R 55