



STARTERS

Bang Bang prawns R 110

Tempura crust, Sriracha Mayonnaise

Calamari R 100

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 110

Snails Bourguignon, Italian Gorgonzola and Spanish red pepper cream

Marrow bones R 85

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

Smoked Springbok Carpaccio R 110

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

Playing with samoosa's R 110

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

Grilled chilli chicken livers R 80

Peri Peri sauce

Steak Tartare R 100

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 105

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

Mushrooms Bruschetta R 85

Mixed Mushrooms, cream & Italian Herbs

put down the m
reba.
J. A.
Joel Springer
U.S. Ambassador
at Havana

SALADS

Pear and blue cheese **R 100**

Roasted beets, candied pecans, chilli and honey dressing

Salt and pepper calamari salad **R 100**

Asian nim jam dressing

Citrus Prawn salad **R 130**

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

Lentil feta and pecan salad **R 95**

Basil leaves, mixed greens and Sweet Sevilliana dressing

Caesar's Salad **R 105**

House cured lardons, coddled egg, romaine lettuce, Avo, 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.

Mushroom Risotto

R165

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

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

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	R80	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 300g **R195**
grilled, sea salt, lemon, mint, cumin

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

Slow Roasted Lamb Shank **R320**
mash, seasonal vegetables, rosemary jus

POULTRY

Chicken and Prawn Curry **R210**
Basmati rice, curry condiments

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

Whole Baby Chicken peri-peri **R195**
Chilli butter, Havana braised vegetables and chips

Pollo Cilantro **R175**
Chicken fillets, coriander, lemon, chorizo, baby tomatoes and black olives with parmesan mash and Havana braised vegetables

Chicken Havana **R195**
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
riba.*
J. J. D.
Joel Springer
U.S. Ambassador
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PORK



Tomahawk grilled rack chop BBQ basting **R195**

Wasabi and green onion mash, wok seared vegetables

Smoked House Ribs **R260**

Smokey BBQ basting

Pork Ribeye Steak **R170**

Sweet potato, butternut and mushroom sauce

Pork Belly **R195**

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 **R245**

Calamari, mussels, prawns, clams, lemons,
Rocket, lemon zest, baby tomatoes,
creamy white wine & garlic sauce, touch of chilli.

Grilled Line fish **R210**

Lemon butter

Coconut Line fish **R210**

Cilantro, ginger and lime,
Havana braised vegetables and wasabi mash

Line Fish & Prawns **R250**

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

Calamari **R210**

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

*put down the m
uba.*
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Scampi **R245**

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

Sugar glazed Norwegian salmon **SQ**

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**

Steamed vegetables **R45**

Salt baked potato **R35**

Sautéed garlic mushrooms **R45**

Greek salad **R75**

Mashed potatoes **R35**

Crispy onion rings **R35**

Creamed spinach **R40**

Green salad **R55**

Mushroom risotto **R50**

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

*Don't miss Cuba St.
at the bar*

