



ENTRANTES

Sriracha Gambas R 140

Tempura Crusted Prawns In Sriracha Mayonnaise

Calamares R 110

Calamari Tubes & Squid Heads, Grilled Or Fried With Tartare Sauce

Caracoles R 120

Snails In Garlic & Parsley, Smoked Paprika, Blue Cheese

Carne Cruda R 110

Thinly Sliced Meat, Porcini Mushrooms & Parmesan Slices, Drizzled In Olive Oil

Gambas Y Pasteleria R 150

Prawns In Sofrito Sauce, On Wonton Pastry

Hígados De Pollo R 100

Spicy Chicken Livers

Nacho's (V) R 100

Guacamole, Salsa, Jalapeño, Sour Cream)

Mejillones A La Crema R 130

Mussels In A Creamy Garlic & White Wine Sauce

Jalapeño Poppers (v) R 100

Crumbed Jalapeño Flash Fried

Croquetas De Pescado R 100

Flash Fried Crumbed Fish Dumplings

Trinchado R 120

Steak Strips In Garlic, Tomato, Chilli & Cream

Plato Al Gusto R 300

A Selection Of Hors d' oeuvres



CARNE DE RES

All our 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 and mustard seeds. Grills are served with a choice of fries, baked potato, mash potato or basmati rice.

T HUESO	400g	R 280
T BONE	600g	R 320
FILETE	200g	R 220
FILLET	300g	R 260
	400g	R 320
GRUMPA	200g	R 190
RUMP	300g	R 230
	400g	R 280
SOLOMILLO	200g	R 190
SIRLION	300g	R 230



ESPECIALIDADES

Filete Con Hueso **R 350**

Fillet On The Bone, Mash, Baby Spinach, Red Wine & Onion Au Jus

Jalapeño & Feta Filete **R 280**

Fillet Wrapped With Bacon, Tomato Salsa & Cheese Sauce

Filete De Avestruz **R 280**

Ostrich Fillet With Mustard Mash & Blueberry Au Jus

Venado **R 320**

Venison With Greens & Mustard Mash

Chateaubriand **R 650**

Half Roasted Tenderloin, Cut Into Medallions & Flambéed At Your Table

Filet Mignon **R 300**

Medallions Of Tenderloin Prepared With Red Wine Au Jus

SALSAS R50

Creamy Garlic

BBQ

Mushroom

Cheese

Pepper

Red wine and onion

Cheese and jalapeno 

Peri Peri 

Cheese and Biltong

Chimichurri



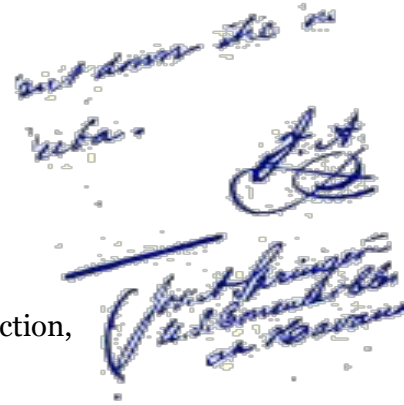
CORDERO

Costillas De Cordero R 370

Rack Of Lamb, With Mustard Mash, Carrot Puree, Balsamic Reduction,
Mint Sauce & Au Jus

Pierna De Cordero R 350

Lamb Shank, With Mustard Mash, Carrot Puree, Balsamic Reduction,
Mint Sauce & Au Jus



POLLO

Enchilado De Gambas Y Pollo R 270

Prawn & Chicken, In A Sofrito Sauce With Cream, Served With Cuban Flatbread Or Rice

Pollo Asado R 250



Grilled Baby Chicken With A Peri Peri Sauce

Pollo A La Plancha R 210



Two Marinated Chicken Fillets, Mushroom Scented Mash,
Minted Cumin Yogurt & Salsa Rosa

Pollo Che Guevara R 270

Chicken & Prawn, In Dijon Mustard & Cream Sauce,
Tossed In Linguini Pasta

Muslos De Pollo R 200

Sweet & Spicy Marinated Deboned Chicken Thighs



CERDO

Costillas A La Parrilla R250

Deboned Pork Ribs In A Sweet Chilli Cuban Sauce

Barriga De Cerdo R 270

Pork Belly With Mash, Pickled Red Cabbage & Apple Sauce

FRUTAS DEL MAR

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

Langosta SQ

Grilled Lobster In Garlic Butter Served With Savoury Rice

Garras De Tigre SQ

Grilled Tiger Prawns In Garlic Butter Served With Savoury Rice

Langostinos SQ

Grilled Langoustines In Garlic Butter Served With Savoury Rice

Frutas Del Mar Plato SQ

Seafood Platter

Pescado De Linea SQ

Linefish In Lemon Butter, Green Beans

Paella R 250

Seafood With Saffron Flavoured Rice

Calamares R 250

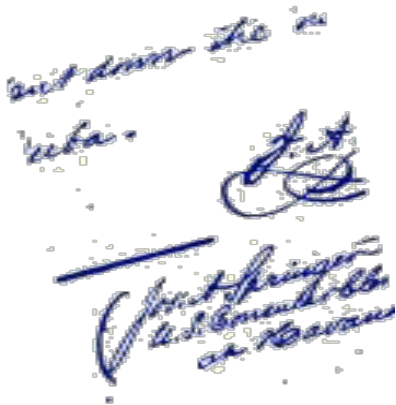
Calamari Tubes & Squid Heads, Grilled Or Fried With Tartare Sauce

Salmón Noruego SQ

Norwegian Salmon In A Champ & Dill Cream Sauce

Enchilado De Gambas R 270

Prawns, In A Sofrito Sauce With Cream, Served With Cuban Flatbread Or Rice





POSTRES

Havana Panna Cotta **R 120**
Berry coulis, Berry sorbet

Crème Brulee **R 110**

Fondant **R 150**
Liquid Callebaut dark chocolate centre

Warm Chocolate Nut Brownie **R 120**
Vanilla ice-cream and chocolate sauce

Vanilla Ice-cream and Chocolate Sauce **R 70**

Pecan Bread and Butter Pudding **R 90**
Butterscotch sauce, vanilla ice-cream

Trio of Sorbet **R 80**
Short bread biscuits



*2017
Cuba 21
D.P. Havana*