



# HAVANA



Please be aware that a 10% discretionary service charge will be added to your bill.

If you have a food allergy, intolerance or sensitivity, please speak to your waiter about ingredients in our dishes before you order your meal.



## STARTERS

### TEMPURA PRAWN 170

Using our special spice blend, we created the ideal tempura batter. Perfectly cooked through and finally presented on a bed of Sriracha

### FALKLAND CALAMARI 150

Dusted tubes & heads, fried and served with an anchovy aioli and a mixed pepper salsa

### VENISON CARPACCIO 170

Thinly sliced venison topped with sliced portabella mushrooms and shaved Grana Padano drizzled with extra virgin olive oil

### CASCADING PRAWN 170

Sautéed prawns in a spicy aromatic arrabbiata layered between crispy fried layers of pastry drizzled with a balsamic reduction

### CHICKEN LIVERS 150

Free range chicken livers smothered in a creamy and spicy tomato cream served with garlic grilled ciabatta

### CREAMY MUSSEL POT 150

Wine steamed mussels naped in a velvet cream and garlic sauce with parsley and fresh lemon served with garlic grilled ciabatta

### FISH CROQUETTE 150

Flakes of our fresh line fish brought together with sautéed carrots and roasted potato crumbed with panko bread crumbs served with a mixed pepper salsa and a spicy aioli

### TRINCHADO 150

Prime cuts of beef sautéed in a garlic and white wine spicy tomato based sauce with fresh herbs and garlic grilled ciabatta

### NACHOS V 150

Flash fried nacho discs topped with our home-made guacamole, mixed pepper salsa and jalapeños served with sour cream

### BAKED BROCCOLI V 150

Steamed broccoli topped with a rich garlic and cheese sauce sprinkled with a lemon and parmesan gremolata and baked until golden served with crispy shaved potato and garlic grilled ciabatta

### SCALLOPS SQ

Wild scallops from Canada, pan-seared until golden brown and crispy. Accompanied by a bright, refreshing salsa rosa. Served with our silky-smooth anchovy aioli

### CAVIAR SQ

Transport your taste buds through the Caspian Sea on a luxurious delicacy affair







## SALADS

### CHICKEN CAESAR 220

Crisp romaine lettuce topped with boiled free range eggs, flamed grilled chicken, shaved Grana Padano drizzled with a rich and creamy caesar dressing with grilled croutons and mixed wild greens

### A.F.B 200

Avocado, feta & bacon salad with wild greens and mixed peppers drizzled with a herbed vinaigrette

### GREEK 170

Wild greens topped with creamy danish feta, marinated olives, red onion and mixed peppers drizzled with a herbed vinaigrette

## PASTA

### BUTTERNUT RAVIOLI 250

Butternut filled pockets smothered in a creamy red pepper and parmesan cream with mushrooms and Grana Padano shards

### PORK TORTELLONI 300

Aromatic pork belly stuffed pasta served with a rich tomato arrabbiata served with Grana Padano shards and puffy crackling

### HAVANA 250

Penne tossed with sautéed mixed peppers & mushrooms in a spicy creamed arrabbiata

### CHE GUEVARA 350

Linguine tossed with grilled chicken & prawn in a creamy mustard and white wine sauce

### SEVEN SEAS SQ

Linguine tossed with prawns, falkland calamari, mussels flamed in a white wine and tomato arrabbiata with fresh herbs

### CRAYFISH PASTA SQ

Freshly caught, seasoned with fresh herbs and garlic. Served either with our agnolotti pockets, in our renowned thermidor sauce alternatively, try our capellini in our arrabbiata based sauce





## BEEF

### FILLET ON THE BONE **450**

500g wet aged fillet on the bone served with a gremolata roasted marrow bone topped with a herbed aioli and a mixed pepper salsa with a creamed mashed potato

### JALAPEÑO & FETA FILLET **350**

300g wet aged beef fillet stuffed with jalapeños and a creamy feta rolled together with bacon on a dauphinoise, served on a velvet cheese sauce and topped with a mixed pepper and tomato salsa

### FILET MIGNON **400**

200g wet aged flambéed medallions layered on a dauphinoise potato with a tempura onion ring and crispy fried potato hair served with a red wine jus

### VENISON **SQ**

Venison loin on a dauphinoise potato with an aromatic rooibos tomato relish and honey glazed carrots

### VEAL **SQ**

Prime cut of veal, pan seared to perfection with rosemary, garlic & shallots. Accompanied with a jus

### BONE IN RIBEYE **500**

Wet aged in our in-house butchery, flame grilled to perfection, accompanied with balsamic reduction, jus, seasonal veggies

## LAMB

### LAMB RACK **400**

Confit and grilled lamb rack on a creamy mustard mash with wild mushrooms, honey glazed carrots, grilled broccoli and a rich lamb jus

### LAMB SHANK **380**

6 hour slow roasted lamb shank served with our creamy mash, mixed peppers, green beans and onion rings served with a rich lamb jus





## PORK

### PORK NECK **350**

Deboned pork neck grilled and tossed in our signature BBQ sauce on wholegrain mustard infused mashed potato with crispy tempura onion rings

### BELLY **350**

18 hour slow cooked pork belly served with a blueberry infused mashed potato roasted cinnamon butternut, pickled red cabbage and crispy puffed crackling drizzled with a rich pork jus

## POULTRY

### CHICKEN & PRAWN **350**

Sautéed chicken fillet in a spicy aromatic tomato cream with fresh herbs on a saffron savoury basmati rice and topped with grilled prawns and a mixed pepper salsa

### LA PLANCHA **300**

Marinated chicken fillets grilled on an open flame and served on a mushroom infused mash dolloped with a coriander and mint yogurt raita and a mixed pepper salsa

### CONFIT DUCK **SQ**

Marinated over 24 hours, then slow cooked over a 4 hour period, finally roasted until golden brown, accompanied by crispy daphnoise, blanched broccoli, honey glazed carrots & thyme





## SEAFOOD

### CRAYFISH **SQ**

Grilled crayfish in a garlic infused butter OR in a rich & creamy thermidor sauce baked to perfection

### TIGERS **SQ**

Grilled tiger prawns in a garlic infused butter

### LANGOUSTINES **SQ**

Grilled langoustines in a garlic infused butter

### SEAFOOD JOURNEY **SQ**

Seafood tasting menu - Let us take you on a multi-course culinary experience (please inquire with your waiter)

### LINEFISH **SQ**

Grilled linefish served on a pea infused mashed potato, roasted broccoli and a rich and creamy tomato concassé

### NORWEGIAN SALMON **SQ**

Butter grilled salmon served with fluffy mashed potato, crispy dough chips, broccoli and a mixed pepper salsa drizzled with a rich lemon cream with a herb oil





## SIDES

SAVOURY RICE **60**

MASHED POTATOES **60**

SEASONAL VEGETABLES **60**

CINNAMON ROASTED BUTTERNUT **60**

HASSELBACK POTATO **60**

CREAMED SPINACH **60**

TEMPURA ONION RINGS **60**

PARISIENNE FRIES **60**

SAUTÉED GARLIC MUSHROOMS **60**

SIDE GREEK SALAD **60**

## SAUCES

CREAMY GARLIC **50**

HAVANA BBQ **50**

MUSHROOM **50**

CREAMY CHEESE **50**

GREEN PEPPERCORN **50**

CHEESE & JALAPEÑO **50**

PERI PERI **50**





## DESSERT

### PANNA COTTA **150**

Vanilla set cream panna cotta served with a wild berry compote and fresh berries

### CRÈME BRÛLÉE **150**

Rich set custard topped with a shattering sugar crust

### FONDANT AU CHOCOLAT **180**

A deep and flavourful chocolate cake with an oozing chocolate centre with vanilla ice cream

### HAVANA BROWNIE **150**

A rich and gooey pecan nut brownie topped with wild berries and strawberries and vanilla ice cream

### ENTREMET **SQ**

Seasonal Multi-layered French Dessert

### TIRAMISU **170**

Coffee-flavoured Italian dessert, layered with ladyfingers, cocoa and mascarpone

