



STARTERS

BANG BANG PRAWNS R 90
tempura crust, sriracha mayonnaise

PLAYING WITH SAMOOSA'S R 95
every element of a prawn
samoosa...deconstructed all the way

CALAMARI R 75
oven grilled with lemon butter or peri-peri
fried mediterranean style with classic tartare
sauce

TEMPURA FISHCAKES R 50
3 in a portion – coriander, chilli, ginger with soy
reduction

CUBAN CHICKEN LIVERS R 70
garlic, cream, tomato, peppers, chilli, coriander

**CREAMY WHITE WINE & GARLIC
MUSSELS R 75**

SNAILS 3 WAYS R 95
garlic & parsley * smoked paprika * blue
cheese

**SMOKED SPRINGBOK
CARPACCIO R 80**
shaved parmesan, rocket, biltong dust,
coriander infused olive oil

JALAPENO POPPERS (V) R 55

HAVANA NACHOS (V) R 60
salsa, guacamole, jalapenos, sour cream

SALADS

GREEK SALAD R 80

TABLE GREEK SALAD R 140

CAESAR SALAD R 70
grana padana, egg, anchovies, avocado
add bacon R 20
add grilled chicken breast R 45

**AVOCADO, FETA, BACON
SALAD R 85**
rosa tomatoes, cucumber, mixed greens

CASTRO SALAD R 85
mixed greens, lentils, feta, cashew nuts, sweet
paprika vinaigrette

**ASIAN PRAWN AND
PINEAPPLE SALAD R 95**
noodles, cashew nuts, sesame seeds, honey
& soy dressing

VEGETARIAN

VEGETABLE STIR FRY R 125
noodles or rice, cashews and a selection of
vegetables

PASTA HAVANA R 125
penne, peppers, chilli, sofrito, cream, oregano

SEAFOOD

LINE FISH CATCH CHANGES DAILY

SIMPLY GRILLED LINE FISH R 180
lemon butter, green beans, choice of starch

NORWEGIAN SALMON R 220
champ and dill cream sauce

GRILLED CALAMARI R 170
lemon butter or peri-peri sauce, savoury rice,
green beans

FRIED CALAMARI R 170
tartare sauce, green side salad

**GRILLED PRAWNS
SQ**

**CRAYFISH TAILS
SQ**

SEAFOOD PLATTER
for one – SQ
for two – SQ

SPECIALITIES

FILLET ON THE BONE (500g) R 230
mash, baby spinach, red wine & onion sauce

**JALAPENO & FETA
STUFFED FILLET R 190**
bacon wrapped, tomato salsa, cheese sauce

**SHISA NYAMA SHORT RIBS
THIN CUT (400g) R 160**

OSTRICH FILLET R 170
black pepper mash, blueberry jus

VENISON R 180
choice of starch, greens, red wine jus



BEEF

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-BONE

400 g R 180
600 g R 220

FILLET

200 g R 160
300 g R 190
400 g R 225

RUMP

300 g R 165
400 g R 195

SIRLOIN

200 g R 135
300 g R 165

RIB EYE

200 g R 160
300 g R 195

SIDE ORDERS

CREAMED SPINACH R 30

CINNAMON ROASTED BUTTERNUT R 35

GREEN SIDE SALAD R 40

GREEK SIDE SALAD R 60

CAESAR SIDE SALAD R 40

cos lettuce, croutons, grana padana,
caesar dressing

CRISPY ONIONS R 35

FRIES / MASH POTATO / SALT BAKED

POTATO / BASMATI RICE R 30

SAVOURY RICE R 35

WOK FRIED RICE R 40

ACCOMPANIMENTS

SAUCES R 30

cheese / barbeque / mushroom / peppercorn /
peri-peri / red wine & onion
cheese & jalapeno / creamy garlic

LOADED TOPPINGS

creamy garlic mussels R 50

marrow, blue cheese butter and crispy
onions R 55

grilled prince prawns (3) R 55

POULTRY

TANDOORI STYLE CHICKEN R 140

mushroom scented mash, minted cumin
yoghurt, salsa rosa

MOZAMBICAN CHICKEN R 150

whole baby chicken, peri-peri butter, fries

CHICKEN CHE GUEVARA R 160

penne pasta, chicken pieces, pink prawns,
dijon mustard cream sauce

CHICKEN & PRAWN CURRY R 175

basmati rice, curry condiments

PORK

DEBONED PORK RIBS R 155

sweet chilli basting, fries

TOMAHAWK GRILLED RACK CHOP R 165

korean bbq basting, wasabi and green onion
mash

PORK BELLY R 170

mash, pickled red cabbage, apple sauce

LAMB

GRILLED LAMB CHOPS (400g) R 210

LAMB STIR FRY R 140

SLOW ROASTED LAMB SHANK R 220

mash, seasonal vegetables, rosemary jus