



STARTERS

Bang Bang Prawns R 95

Tempura crust, Sriracha Mayonnaise

Calamari R 90

Oven grilled with lemon butter or peri peri sauce
Fried Mediterranean style with classic tartare sauce

Snails 3 ways R 95

Garlic and parsley, smoked paprika, blue cheese

Smoked Springbok Carpaccio R 85

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

Playing with Samoosa's R 95

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

Cuban Chicken Livers R 75

Garlic, cream, tomato, peppers, chilli, coriander

Nacho's (V) R 70

Guacamole, salsa, jalapenos, sour cream

Creamy White Wine and Garlic Mussels R 80

Jalapeno Poppers (v) R 60

Tempura Fish Cakes R 50

3 in a portion- coriander, chilli, ginger with sweet chilli jam

Steak Trinchado R 80

Garlic, tomato, chilli, cream

John W. Cuba 21.

d. P. ...

SALADS

Pear and Blue Cheese (v) **R 85**

Candied pecans, cider and honey dressing

Asian Prawn and Pineapple salad **R 95**

Noodles, cashews, sesame seeds, honey and soy dressing

Castro Salad (v) **R 85**

Mixed greens, lentils, feta, cashews, sweet paprika vinaigrette

Caesar **R 70**

Grana, egg, anchovies, avocado

ADD grilled chicken **R 45**

ADD Bacon **R 20**

Avocado, Feta and Bacon **R 85**

Rosa tomatoes, cucumber, mixed greens

Table Greek Salad **R 140**

Greek Salad **R 80**

VEGETARIAN

Vegetable Stir Fry (v) **R 135**

Noodles or Rice, cashews and a selection of veg

Vegetable Enchilada (v) **R 135**

Mixed vegetables in a tortilla, baked with cheese and sofrito

Pasta Havana (v) **R 135**

Roasted peppers, mushrooms, chilli, sofrito cream & oregano



*put down the
cuba.*

*J.A.
D.*

*Just Spring
U.S. Embroidery
at Havana*



Grill

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	400g	R 200
	600g	R 240
FILLET	200g	R 170
	300g	R 210
	400g	R 250
RUMP	300g	R 185
	400g	R 220
SIRLOIN	200g	R 145
	300g	R 185
RIB EYE	200g	R 170
	300g	R 210

Specialities

Fillet on the Bone 500g R 250

Mash, baby spinach, red wine and onion jus

Jalapeno and Feta Stuffed Fillet R 210 

Bacon wrapped, tomato salsa, cheese sauce

*Best served medium to medium-rare

Shisa Nyama Short Ribs Thin Cut 400g R 170

Ostrich Fillet R 190

Black pepper mash, blueberry jus

*Best served medium to rare

Venison R 200

Choice of starch, greens, red wine jus

*Best served medium rare

Sauces R35

Creamy Garlic

BBQ

Mushroom

Cheese

Pepper

Red wine and onion

Cheese and jalapeno 

Peri Peri 

Cheese and Biltong

Chimichurri

TOPPINGS

Grilled Prince Prawn(3) **R 55**

Crispy bacon and camembert **R 60**

Marrow, blue cheese butter and crispy onions **R 55**

Creamy garlic mussels **R 55**



LAMB

Grilled Lamb Chops 400g **R 225**

Slow Roasted Lamb Shank **R 245**
mash, seasonal vegetables, rosemary jus

Lamb Stir Fry **R 150**

POULTRY

Chicken and Prawn Curry **R 175**
Basmati rice, curry condiments

Mozambican Chicken **R 160** 
Whole baby chicken, peri peri sauce and fries

Tandoori Style Chicken **R 150** 
Mushroom scented mash, minted cumin yogurt and salsa rosa

Chicken Che Guevara **R 175**
Penne pasta, chicken pieces, pink prawns, Dijon mustard cream sauce

PORK

Tomahawk Grilled Rack Chop Korean BBQ Basting **R 170**
Wasabi and green onion mash, wok seared vegetables

Deboned Pork Ribs **R165**
Sweet chilli basting, fries

Pork Belly **R 180**
Mash, pickled red cabbage, apple sauce

*cut down the
riba.*

J. J.

*Joost Springer
U.S. Consul
at Havana*

FISH AND SHELL FISH



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

Crayfish Tails **SQ**

Grilled Prawns **SQ**

Grilled Seafood Platter **SQ**

For one SQ – for two SQ

Simply Grilled Line fish **R 195**

Lemon butter, green beans, choice of starch

Seafood Curry **R 180**

Mauritian style daube curry with basmati rice and Poppadum

Calamari **R 195**

Lemon or peri peri served with savoury rice and green beans

Calamari **R 195**

Fried with tartare sauce and green side salad

Norwegian Salmon **R 230**

Champ and dill cream sauce

*cut down the
ruba.*

J.A.

*Joost Springer
U.S. Consul
at Havana*



VEGETABLES AND SIDES

Basmati rice **R 30**

Savoury rice **R 35**

Mashed potatoes **R 30**

Seasonal vegetables **R 35**

Cinnamon roasted butternut **R 35**

Salt baked potato **R 30**

Creamed spinach **R 30**

Crispy Onions **R 35**

Fries **R 30**

Sautéed garlic mushrooms **R 45**

Green salad **R 40**

Greek salad **R 60**

Caesar salad **R 40**

Cos, croutons, grana, Caesar dressing

Wok Fried rice **R 40**





Desserts

Cigarette and a cup of coffee **R 40**
Smoked espresso mousse

Crème Brulee **R60**

Fondant **R70**
Liquid Callebaut dark chocolate centre

Warm Chocolate Nut Brownie **R 50**
Vanilla ice-cream and chocolate sauce

Vanilla Ice-cream and Chocolate Sauce **R 50**

Pecan Bread and Butter Pudding **R55**
Butterscotch sauce, vanilla ice-cream

Trio of Sorbet **R 50**
Short bread biscuits

Handwritten signature: D. H. W. Cuba St. D. P. ...

