



## *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

*Signature*  
*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**

*cut down the  
cuba.*  
*J.A.*  
*Just Spring  
U.S. Embroidery  
at Havana*

## 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





# 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.

<b>T BONE</b>	<b>400g</b>	<b>R 200</b>
	<b>600g</b>	<b>R 240</b>
<b>FILLET</b>	<b>200g</b>	<b>R 170</b>
	<b>300g</b>	<b>R 210</b>
	<b>400g</b>	<b>R 250</b>
<b>RUMP</b>	<b>300g</b>	<b>R 185</b>
	<b>400g</b>	<b>R 220</b>
<b>SIRLOIN</b>	<b>200g</b>	<b>R 145</b>
	<b>300g</b>	<b>R 185</b>
<b>RIB EYE</b>	<b>200g</b>	<b>R 170</b>
	<b>300g</b>	<b>R 210</b>



## *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

Prawn Curry **R 205**

Tomato based curry, basmati rice and curry condiments

*cut down the  
uba.*

*J.S.*

*Josef Springer  
U.S. Consul  
at Kavar*





## *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

*Signature*  
*Callebaut*  
*DP 20/02/20*