

RAW BAR

* Fin de Claire N°2 · 1pc	180
* White pearl N°2 · 1pc	180
* Pike caviar with butter cream and crispy ciabatta · 40/25/25/60 g	525
Gravallax own salmon salting · 100/60/60 g	495
Salmon tar tar with spicy guacamole · 125/60/30 g	545
Beef tartare · 140/50 g	430
Veal carpaccio with delicate chili cream and onion jam · 210 g	495

STARTERS

Creamy duck liver pate and currant jam · 110/50 g	275
Confit tomatoes with stracciatella from our own cheese factory · 240 g	425
Plateau of meat specialties (prosciutto, coppa, chorizo, olives and grissini) · 340/30 g	620
Plateau of Italian cheeses with truffle honey (parmesan, pecorino, truffle gouda, dor blue) · 140/40/40 g	535

SALADS

Mixed salad with vegetables and nut sauce · 410 g	435
Salad with shrimp and pineapple confit · 250 g	535
Mixed salad with sous vide duck and mango sauce · 300 g	585
Caesar with shrimps · 260 g	445
Caesar with sous vide chicken · 230 g	395
Burrata with pesto sauce, avocado and tomatoes · 380 g	405
Salad with pear and caramelized chicken liver · 200 g	410

BRUSCHETTA

Bruschetta with roasted peppers and Dor Blue cheese* · 130 g	235
Bruschetta with salmon and confit tomatoes* · 140 g	350
Bruschetta with roast beef and truffle aioli* · 150 g	275

**All bruschettas contain cream cheese with orange zest

PIZZA

Four cheeses (gorgonzola, mozzarella, parmesan, brie) • 500 g	475
With roast beef and truffle aioli • 500 g	475
Margarita • 500 g	335
Chorizo picante • 500 g	445
«Specialty «»Havana»» with shrimps and sweet fennel» • 500 g	495

HOT APPETIZERS

Pan of mussels with Caribbean sauce and crispy ciabatta • 500/150/80 g	735
Crispy shrimps with chili cheese sauce • 140/40 g	545
Lavash with cheese and herbs • 290 g	260
* Sauté with seafood (shrimp, New Zealand mussels, Orcas scallop, squid, salmon) • 350/40 g	765

SOUPS

Borscht with duck and crispy bread • 350/50 g	295
Cuban soup with seafood • 380 g	610

PASTA AND RISOTTO

Tagliatelle Carbonara with parmesan espuma • 250 g	425
Saffron risotto with salmon and shrimps • 320 g	735
Pasta with shrimp and fennel • 280 g	575
Risotto with rabbit and mushrooms • 320 g	660

MEAT DISHES

Stewed veal cheeks with potato and truffle puree • 260/150 g	625
Duck breast with citrus puree and currants • 260/60/30 g	575
Duck leg with mashed cauliflower • 380 g	590

SAUCES

- BBQ · 50 g
- Adjika · 50 g
- Truffle aioli · 50 g
- Tartarus · 50 g
- Ketchup · 50 g
- Сирний чілі · 50 g

65

FROM THE FIRE

* Grilled dorado · 100 g*	250
* Grilled tiger prawns · 100 g*	550
* Grilled octopus · 100 g*	950
* Grilled squid · 100 g*	255
* Grilled salmon · 100 g*	350
* Canadian Lobster grilled / thermidor / boiled · 100 g*	950
* Ribeye steak (America) · 100 g*	725
* Ribeye steak (Ukraine) · 100 g*	350
Veal rack · 100 g*	300
Chicken kebab · 340 g	435
Pork barbecue · 100 g*	215
Chicken barbecue · 100 g*	165

*The price is per 100 g of raw product

FISH AND SEAFOOD DISHES

* Salmon fillet with espuma and bell pepper salsa · 150/120 g	745
Dorado in Sicilian sauce · 280 g	630
Octopus with young potatoes and baked peppers · 320 g	975

GARNISHES

Grilled vegetables (zucchini, aubergine, pepper, mushrooms) • 230 g	285
Grilled/steamed asparagus • 100 g	325
Grilled corn • 100 g	125
French fries • 150/50 g	125
Potato wedges with dill • 150/50 g	180
Sweet potato fries • 150/50 g	165

GARNISHES

Bread basket from our bakery • 300/30 g	135
Focaccia with sun-dried tomatoes and arugula • 100 g	145

DESSERTS

Basque cheesecake with salted caramel • 170 g	265
Napoleon with currant jam • 170 g	235
Chocolate fondant with banana sorbet • 90/50 g	265
Pear tart with vanilla ice cream • 250 g	285
Ice cream in assortment • 50 g	75
Sorbet in assortment • 50 g	75

* birthday discount does not apply to these positions

THIS INFORMATION PROSPECTUS CONTAINS MATERIALS ABOUT PRODUCTS AND THEIR
MANUFACTURERS, WHICH ARE SOLD ON THE TERRITORY OF THE PUBLIC CATERING
ESTABLISHMENT «HAVANA».
THE ORIGINAL MENU IS KEPT IN THE CONSUMER'S CORNER AND IS ISSUED UPON FIRST REQUEST.
PRICES ARE INDICATED IN THE NATIONAL CURRENCY - HRYVNIA.