| RAW BAR | |
|---|-----|
| * Fin de Claire №2 • 1pc | 180 |
| * White pearl №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 | 540 |
| Salmon tar tar with spicy guacamole • 125/60/30 g | 580 |
| Beef tartare • 140/50 g | 430 |
| Veal carpaccio with delicate chili cream and onion jam · 210 g | 495 |
| Ceviche with Dorado, orange and grapefruit · 130 g | 395 |
| STARTERS | |
| Creamy duck liver pate and currant jam • 110/50 g | 280 |
| Confit tomatoes with stracciatella from our own cheese factory · 240 g | 440 |
| Forest mushroom pate • 110 g | 295 |
| Plateau of meat specialties (prosciutto, coppa, chorizo, olives and grissini) \cdot 340/30 g | 620 |
| Plateau of Italian cheeses with truffle honey (parmesan, pecorino, truffle gouda, dor blue) · 140/40/40 g | 545 |
| SALADS | |
| Mixed salad with vegetables and nut sauce \cdot 410 g | 460 |
| Salad with shrimp and pineapple confit \cdot 250 g | 565 |
| Mixed salad with sous vide duck and mango sauce \cdot 300 g | 585 |
| Caesar with shrimps • 260 g | 445 |
| Caesar with sous vide chicken • 230 g | 420 |
| Burrata with pesto sauce, avocado and tomatoes \cdot 380 g | 420 |
| Salad with pear and caramelized chicken liver • 200 g | 410 |

Salad with squid, asparagus and pesto sauce · 180 g

Olivier salad with shrimp • 260 g

NEW



475

435

| BRUSCHETTA | |
|--|-----|
| Bruschetta with roasted peppers and Dor Blue cheese* • 130 g | 235 |
| Bruschetta with salmon and confit tomatoes* • 140 g | 370 |
| 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 | 515 |
| Margarita · 500 g | 335 |
| Chorizo picante · 500 g | 480 |
| «Specialty «»Havana»» with shrimps and sweet fennel» • 500 g | 520 |
| 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 | 570 |
| Lavash with cheese and herbs • 290 g | 280 |
| * Sauté with seafood (shrimp, New Zealand mussels, Orcas scallop, squid, salmon)· 350/40 g | 785 |
| SOUPS | |
| Borscht with duck and crispy bread • 350/50 g | 310 |
| Cuban soup with seafood · 380 g | 730 |
| Rich broth made from homemade chicken and egg noodles · 300 g | 245 |
| Summer soup with chicken sous vide from • 400/60 g | 275 |

305



Summer soup with tongue • 400/60 g

| Tagliatelle Carbonara with parmesan espuma · 250 g Saffron risotto with salmon and shrimps · 320 g | 425 735 |
|---|------------|
| 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 | 640 |

| Stewed veal cheeks with potato and truffle puree \cdot 260/150 g | 640 |
|--|------|
| Duck breast with citrus puree and currants • 260/60/30 g | 590 |
| Filet Mignon with young vegetables (Argentina) · 200/120 g | 1230 |
| * Veal medallions with carrots and peas · 350 g | 820 |
| Lyulya kebab with chicken, salad and sauce • 340 g | 445 |
| FISH AND SEAFOOD DISHES | |
| Dorado in Sicilian sauce · 280 g | 645 |
| * Octopus with young potatoes and baked peppers \cdot 320 g | 1050 |
| * Canadian Lobster grilled / thermidor / steamed • 100 g* | 855 |
| * Salmon with asparagus and cream sauce • 320 g | 835 |

SAUCES BBQ · 50 g Adjika · 50 g Truffle aioli · 50 g Tartarus · 50 g Ketchup · 50 g Cheese chili · 50 g

FROM THE FIRE

| * Grilled dorado · 100 g* | 250 |
|--|-----|
| * Tiger prawns 8/12 on the grill \cdot 100 g* | 550 |
| * Grilled octopus · 100 g* | 950 |
| * Grilled squid · 100 g* | 255 |
| * Grilled salmon · 100 g* | 350 |
| * Ribeye steak (America) · 100 g* | 725 |
| * Ribeye steak (Ukraine) · 100 g* | 350 |
| Veal rack ⋅ 100 g* | 300 |
| Pork barbecue · 100 g* | 215 |
| Chicken barbecue · 100 g* | 165 |
| Veal kebabs ⋅ 100 g* | 370 |
| *The price is per 100 g of raw product | |
| — 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 | 130 |

BAKERY

Mashed potatoes ⋅ 150 g

Potato wedges with dill \cdot 150/50 g

Sweet potato fries ⋅ 150/50 ²

| Bread basket from our bakery • 300/30 g | 135 | |
|--|-----|--|
| Focaccia with sun-dried tomatoes and arugula · 100 g | 160 | |

135

180

180



| DESSERTS | |
|--|-----|
| Basque cheesecake with salted caramel • 170 g | 265 |
| Napoleon with currant jam • 170 g | 235 |
| Chocolate fondant with banana sorbet • 90/50 g | 280 |
| 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 LEAFLET CONTAINS MATERIALS ABOUT THE PRODUCTS AND THEIR MANUFACTURERS, WHICH IS SOLD ON THE TERRITORY OF THE «HAVANA» CATERING ESTABLISHMENT.

THE ORIGINAL MENU IS KEPT IN THE CONSUMER'S CORNER AND IS AVAILABLE UPON REQUEST.

PRICES ARE INDICATED IN THE NATIONAL CURRENCY - HRYVNIA.

