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	540
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	530
Ceviche with Dorado, orange and grapefruit · 130 g	395
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## **STARTERS**

Creamy duck liver pate and currant jam • 110/50 g	280
Confit tomatoes with stracciatella from our own cheese factory $\cdot$ 240 $g$ NEW  Forest mushroom pate $\cdot$ 110 $g$	440 295
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	550
Tasting set of meat specialties	640
SALADS	
Mixed salad with vegetables and nut sauce $\cdot$ 410 g	460
Salad with shrimp and pineapple confit $\cdot$ 250 g	570
Mixed salad with sous vide duck and mango sauce $\cdot$ 300 g	590
Caesar with shrimps · 260 g	460
Caesar with sous vide chicken · 230 g	420
Burrata with pesto sauce, avocado and tomatoes $\cdot$ 380 g	455
Salad with pear and caramelized chicken liver • 200 g	410
Salad with squid, asparagus and pesto sauce · 180 g	480
Olivier salad with shrimp · 260 g	445



## BRUSCHETTA-Bruschetta with roasted peppers 235 and Dor Blue cheese\* • 130 g 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 490 (gorgonzola, mozzarella, parmesan, brie) 500 g With roast beef and truffle aioli · 500 g 545 Margarita · 500 g 350 Chorizo picante · 500 g 485 Specialty «Havana» with shrimps 575 and sweet fennel» · 500 g **HOT APPETIZERS** Pan of mussels with Caribbean sauce 810 and crispy ciabatta · 500/150/80 g Crispy shrimps with chili cheese sauce • 140/40 g 580 Lavash with cheese and herbs • 290 g 290 \* Sauté with seafood 785 (shrimp, New Zealand mussels, Orcas scallop, squid, salmon) · 350/40 g **SOUPS** Borscht with duck and crispy bread · 350/50 g 325 Cuban soup with seafood · 380 g 730

245

275

305



Rich broth made from homemade chicken

Summer soup with tongue · 400/60 g

Summer soup with chicken sous vide from • 400/60 g

and egg noodles · 300 g

NEW

NEW

PASTA AND RISOTTO	
Tagliatelle Carbonara with parmesan espuma • 250 g	445
Saffron risotto with salmon and shrimps • 320 g	735
Pasta with shrimp and fennel ⋅ 280 g	595
Risotto with rabbit and mushrooms · 320 g	685
MEAT DISHES	
Stewed veal cheeks with potato and truffle puree · 260/150 g	665
Duck breast with citrus puree and currants • 260/60/30 g	630
* Veal medallions with carrots and peas · 350 g	820
Lyulya kebab with chicken, salad and sauce · 340 g	445
Filet Mignon with young vegetables (Argentina) · 200/120 g	1230
FISH AND SEAFOOD DISHES	
Dorado in Sicilian sauce • 280 g	645
* Octopus with young potatoes and baked peppers $\cdot$ 320 g	1050
<b>*</b> Canadian Lobster grilled / thermidor / steamed $\cdot$ 100 g*	855
* Salmon with asparagus and cream sauce • 320 g	870
SAUCES —	
<ul> <li>BBQ · 50 g</li> <li>Adjika · 50 g</li> <li>Truffle aioli · 50 g</li> <li>Tartarus · 50 g</li> <li>Ketchup · 50 g</li> <li>Cheese chili · 50 g</li> </ul>	

## FROM THE FIRE

* Grilled dorado · 100 g*	500
* Tiger prawns 8/12 on the grill · 100 g*	550
* Grilled octopus · 100 g*	950
* Grilled squid · 100 g*	255
* Grilled salmon · 100 g*	380
* Ribeye steak (America) · 100 g*	760
* Ribeye steak (Ukraine) · 100 g*	350
* Grilled octopus · 100 z*	1000
* Grilled scallop · 100 ₹*	500
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	145

## **BAKERY**

Mashed potatoes ⋅ 150 g

Potato wedges with dill • 150/50 g

Sweet potato fries • 150/50 2

Bread basket from our bakery · 300/30 g	155
Focaccia with sun-dried tomatoes and arugula · 100 g	160

135

180

195



DESSERTS	
Basque cheesecake with salted caramel $\cdot$ 170 g	265
Napoleon with currant jam • 170 g	255
Chocolate fondant with banana sorbet • 90/50 g	290
Pear tart with vanilla ice cream · 250 g	290
lce cream in assortment · 50 g	75
Sorbet in assortment · 50 g	75

<sup>\*</sup> 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.

