	RAW BAR	
k	Fin de Claire №2 · 1pc	180
k	<sup>k</sup> White pearl №2 · 1pc	180
k	Krystale №3 · 1pc	250
k	Caviar with cream and crispy ciabatta · 45/25/10/60 g	540
	Salmon tartare with yuzu sauce • 180 g	545
	Beef tartare with elderflower tartar • 185 g	430
	Veal carpaccio with delicate chili cream and onion jam $\cdot$ 190 g	530
	STARTERS	
	Chicken liver pate with onion jam • 180 g	280
	Confit tomatoes with stracciatella from our own cheese factory · 240 g	440
	Plateau of Italian cheeses with truffle honey (parmesan, pecorino, truffle gouda, dor blue) · 140/40/40 g	550
	Tasting set of meat specialties • 210/80/30 g	640
NEW	Turkey sous vide fillet with tonato sauce • 198 g	460
	SALADS	
	Mixed salad with vegetables and nut sauce • 390 g	460
	Salad with shrimp and pineapple confit $\cdot$ 250 g	570
	Caesar with shrimps · 280 g	460
	Caesar with chicken and bacon · 280 g	420
	Burrata with pesto sauce, avocado and tomatoes · 380 g	455
	Salad with wine pear and caramelized chicken liver • 240 g	410
NEW	Salad with stracciatella, jamon and persimmon $\cdot$ 280 g	465
NEW	Salad with eel and avocado · 350 g	735

Salad with roast beef and Shiitake mushrooms  $\cdot$  265 g

Salad with tuna tataki and chuka  $\cdot$  290 g

NEW

NEW



580

**780** 

## BRUSCHETTA Bruschetta with roasted peppers and pesto · 170 g Bruschetta with roast beef and truffle aioli · 150 g Pruschetta with salmon and stracciatella on avocado mousse · 200 g Bruschetta with salmon and stracciatella on avocado mousse · 200 g

PIZZA	
Four cheeses (gorgonzola, mozzarella, parmesan, brie)· 500 g	490
With roast beef and truffle aioli · 500 g	545
Margarita · 500 g	350
Chorizo picante · 500 g	485
Specialty «Havana» with shrimps and sweet fennel» $\cdot$ 500 g	575
HOT APPETIZERS	
Pan of mussels with Caribbean sauce and crispy ciabatta · 500/150/80 g	810
Crispy shrimps with chili cheese sauce · 180/50 g	580
Lavash with cheese and herbs · 290 g	290
* Sauté with seafood (shrimps, mussels, scallops, squid, octopus) · 530 g	910
SOUPS	
Borscht with rib and crispy bread · 400/80/100 g	325
Rich broth made from homemade chicken and noodles $\cdot$ 300 g	245
NEW Tom Yam · 380/60 g	840



PASTA AND RISOTTO		
Pasta Carbonara · 330 g	445	
Green risotto with seafood · 315 g	715	
Pasta with shrimp and fennel · 325 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 berry sauces • 400 g	630	
* Veal medallions with pepper sauce • 340 g	820	
Chicken kebab with spicy cabbage • 180/70/50 g	445	
NEW Duck leg confit with cauliflower puree • 400 g	590	
NEW BBQ pork ribs with spicy cabbage · 370 g	620	
FISH AND SEAFOOD DISHES		
NEW Dorado with mussels and roasted pepper sauce $\cdot$ 390 g	665	
* Octopus with young potatoes and baked peppers $\cdot$ 450 g	1050	
* Canadian Lobster grilled / thermidor / steamed $\cdot$ 100 g*	855	
* Salmon with lemon truffle sauce · 320 g	870	
NEW Sea bass with coconut and garlic puree · 320 g		
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*	250
* Tiger prawns 8/12 on the grill • 100 g*	550
* 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 2*	1000
* Grilled scallop • 100 2*	
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	

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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
Mashed potatoes • 150 g	135
Potato wedges with dill • 150/50 g	180
Sweet potato fries · 150/50 2	195

## **BAKERY**

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



DESSERTS	
Basque cheesecake with salted caramel • 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
Ice 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.

