

RAW BAR

* Fin de Claire №2 · 1pc	180
* White pearl №2 · 1pc	180
* Caviar with cream and crispy ciabatta · 45/25/10/60 g	575
* Red caviar with crispy ciabatta · 50/50 g	860
Salmon tartare with yuzu sauce and sesame oil · 180 g	545
Beef tartare with elderflower tartar · 185 g	455
Veal carpaccio with delicate chili cream and onion jam · 190 g	565

STARTERS

Chicken liver pate with onion jam · 180 g	295
Plateau of Italian cheeses with raspberry coulis (Parmesan, Brie, Gouda with pesto, Gouda with sun-dried tomatoes, nuts, raspberry jelly) · 140/40/40 g	575
Tasting set of meat specialties · 210/80/30 g	680
Turkey sous vide fillet with tomato sauce · 198 g	460

SALADS

Mixed salad with vegetables and nut sauce · 390 g	470
Salad with shrimp and pineapple · 250 g	585
Salad with tuna tataki and chuka · 290 g	795
Caesar with shrimps · 280 g	485
Caesar with chicken and bacon · 280 g	420
Burrata with pesto sauce, avocado and tomatoes · 380 g	465
Salad with wine pear and caramelized chicken liver · 240 g	410
Salad with stracciatella cheese, jamon and orange fillet · 280 g	465
Salad with eel and avocado · 350 g	735
Salad with roast beef and Shiitake mushrooms · 265 g	580
Salad with tuna tataki and chuka · 290 g	780
Warm salad with veal and vegetables · 250 g	495

BRUSCHETTA

Bruschetta with roasted peppers and pesto · 170 g	295
Bruschetta with roast beef and truffle aioli · 150 g	275
Bruschetta with salmon and stracciatella on avocado mousse · 200 g	395

PIZZA

Four cheeses (Gorgonzola, Mozzarella, Parmesan, Brie) · 500 g	490
With roast beef and truffle aioli · 500 g	575
Margarita · 500 g	350
Chorizo picante · 500 g	485
Specialty «Havana» with shrimps and sweet fennel» · 500 g	595

HOT APPETIZERS

Pan of mussels with Caribbean sauce and crispy ciabatta · 500/150/80 g	850
Crispy shrimp kataifi and sweet chili sauce · 180/50 g	615
Lavash with cheese and herbs · 290 g	345
* Sauté with seafood (shrimps, mussels, scallops, squid, octopus) · 530 g	1100

SOUPS

Borscht with rib and crispy bread · 400/80/100 g	370
Rich broth made from homemade chicken and noodles · 300 g	245
Tom Yam · 380/60 g	840

PASTA AND RISOTTO

Pasta Carbonara · 330 g	475
Green risotto with shrimp · 315 g	765
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	685
Duck breast with citrus puree and berry sauces · 400 g	685
* Veal medallions with pepper sauce · 340 g	860
Chicken kebab · 180/50 g	445
Duck leg confit with cauliflower puree · 400 g	590
BBQ pork ribs with spicy cabbage · 370 g	620

FISH AND SEAFOOD DISHES

Dorado with mussels and roasted pepper sauce · 390 g	685
* Octopus with young potatoes and baked peppers · 450 g	1150
* Baked salmon with sweet chili sauce · 320 g	870
Sea bass with coconut and garlic puree · 320 g	765

SAUCES

• BBQ · 50 g	65
• 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 · 100 g*	550
* Grilled squid · 100 g*	255
* Grilled salmon · 100 g*	440
* Ribeye steak (America) · 100 g*	810
* Ribeye steak (Ukraine) · 100 g*	350
* Grilled octopus · 100 z*	1300
* Grilled scallop · 100 z*	650
Veal rack · 100 g*	300
Pork barbecue · 100 g*	310
Chicken barbecue · 100 g*	215
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
Mashed potatoes · 150 g	135
Potato slices with herbs · 150/50 g	180
Sweet potato fries · 150/50 z	230

BAKERY

Bread basket from our bakery · 300/30 g	175
Focaccia with sun-dried tomatoes and arugula · 100 g	160

DESSERTS

NEW

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Honey cake with passion fruit sauce • 120 g	295
Cheesecakes with passion fruit • 220 g	210
Profiteroles with custard • 60 g	180
Lime profiterole • 60 g	295
Ice cream in assortment • 50 g	75
Napoleon • 120 g	235
Red velvet • 120 g	235

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.