RAW BAR	
* Fin de Claire Oyster №2 • 1pc	180
* White pearl Oyster №2 · 1pc	180
* Caviar with cream and crispy ciabatta • 40/25/25/60 g	590
* 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	550
Veal carpaccio with delicate chili cream and onion jam • 190 g	565

# **STARTERS**

Chicken liver pate with onion confit $\cdot$ 180 g	310
Plateau of Italian cheeses (Parmesan, Brie, Gouda with pesto, Gouda with sun-dried tomatoes, nuts) · 140/40/40 g	595
Antipasti with olives, sun-dried tomatoes and grissini (prosciutto/chorizo/coppa) · 210/80/30 g	710
Turkey sous vide fillet with tonato sauce • 198 g	460
SALADS	
Mixed salad with vegetables and nut sauce $\cdot$ 390 g	470
Salad with shrimp and pineapple $\cdot$ 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	475
Burrata with pesto sauce, avocado and tomatoes $\cdot$ 380 g	465
Salad with wine pear and caramelized chicken liver • 240 g	420
Salad with stracciatella cheese, jamon and orange fillet $\cdot$ 280 g	485
Salad with eel and avocado $\cdot$ 350 g	735
Salad with roast beef and Shiitake mushrooms $\cdot$ 265 g	580
Salad with tuna tataki and chuka · 290 g	780
Теплий салат з телятиною та грильятою · 250 g	570



# BRUSCHETTA Bruschetta with pesto sauce and roasted peppers ta sirom dor blue · 170 g Bruschetta with roast beef and truffle aioli · 150 g 275 Bruschetta with salmon and stracciatella on avocado mousse · 200 g

### PIZZA Four cheeses 520 (Gorgonzola, Mozzarella, Parmesan, Brie) · 500 g With roast beef and truffle aioli · 500 g 630 Margarita · 500 g 350 Chorizo picante · 500 g 515 Specialty «Havana» with shrimps 595 and sweet fennel» · 500 g **HOT APPETIZERS** Pan of mussels with Caribbean sauce 850 and crispy ciabatta · 500/150/80 g Crispy shrimp kataifi and sweet chili sauce · 180/50 g 640 Lavash with cheese and herbs • 290 g 360 \*Sauté with seafood 1350 (shrimps, mussels, scallops, squid, octopus) · 530 g

# Borscht with crispy bread and lard $\cdot$ 400/80/100 g 370 Rich broth made from homemade chicken and noodles $\cdot$ 300 g 245 Tom Yam $\cdot$ 380/60 g 840



**SOUPS** 

	PASTA AND RISOTTO	
	Pasta Carbonara • 330 g	535
	Black risotto with seafood · 315 g	765
	Pasta with shrimp and fennel · 325 g	595
	Risotto with mushrooms · 320 g	685
NEW	Buckwheat soba with chicken in sweet and sour sauce • 360 g	370
NEW	Rice noodles with veal and mushrooms • 320 g	575

### **MEAT DISHES**

	Stewed veal cheeks with potato and truffle puree · 260/150 g	685
;	*Veal medallions with vegetables • 340 g	890
	Assorted lyulya kebab • 180/50 g	460
NEW	Burger with veal and cheese sauce • 45/12/40 g	850
NEW	Grilled lamb chops with corn and sauce • 140/200 g	1150
NEW	Duck breast with sweet potato • 370 g	890
	FISH AND SEAFOOD DISHES	
	Baked salmon with sweet chili sauce $\cdot$ 320 g	870
NEW	Octopus with mashed potatoes • 350 g	1250
NEW	Dorado fillet with basmati rice and vegetables • 270 g	850
NEW	Sea bass fillet with orzo pasta · 290 g	890

## SAUCES -

- BBQ · 50 g
  Adjika · 50 g
  Truffle aioli · 50 g
  Tartarus · 50 g
  Ketchup · 50 g
- Cheese · 50 g **85**



### FROM THE FIRE

\*The price is per 100 g of raw product

*Grilled dorado fillet · 100 g*	470
Dorado whole ⋅ 100 g*	270
Grilled salmon • 100 g*	440
*Tiger prawns 8/12 on the grill $\cdot$ 100 g*	600
Grilled squid • 100 g*	255
* Grilled octopus · 100 ≥*	1450
*Grilled scallop • 100 2*	650
*Ribeye steak (America) · 100 g*	920
*Ribeye steak (Ukraine) · 100 g*	350
Veal rack · 100 g*	300
Pork barbecue · 100 g*	350
Chicken barbecue · 100 g*	235
*Veal kebabs · 100 g*	390
— GARNISHES —————	
Grilled vegetables (zucchini, aubergine, pepper, mushrooms) · 230 g	290
*Grilled/steamed asparagus · 100 g	470
Grilled corn · 100 g	145
French fries • 150/50 g	150
Mashed potatoes • 150 g	135
Potato slices with herbs • 150/50 g	195
Sweet potato fries · 150/50 z	250
BAKERY	
Bread basket from our bakery · 300/30 g	175
Focaccia with sun-dried tomatoes and arugula $\cdot$ 100 g	160



### DESSERTS-Honey cake with passion fruit sauce • 120 g 330 Banana cheesecake 330 with salted caramel $\cdot$ 135 g Chocolate fondant 330 with banana ice cream • 100 g Napoleon · 120 g 280 Cheesecakes with passion fruit sauce • 220 g NEW 225 Creme brulee • 160 g NEW 265



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.

