

## RAW BAR

* Caviar with cream and crispy ciabatta · 40/25/25/60 g	590
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 · 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 · 390 g	470
Caesar with shrimps · 280 g	485
Caesar with chicken and bacon · 280 g	475
Salad with wine pear and caramelized chicken liver · 240 g	420
Salad with eel and avocado · 350 g	735
Salad with tuna tataki and chuka · 290 g	780
Warm salad with veal and grilled meat · 250 g	570

## BRUSCHETTA

Bruschetta with pesto sauce and roasted peppers ta sirom dor blue · 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	520
With roast beef and truffle aioli · 500 g	630
Margarita · 500 g	350
Chorizo picante · 500 g	515
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	640
Lavash with cheese and herbs · 290 g	360
*Sauté with seafood (shrimps, mussels, scallops, squid, octopus) · 530 g	1350

## SOUPS

Borscht with crispy bread and lard · 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	535
Pasta with shrimp and fennel • 325 g	595
Buckwheat soba with chicken in sweet and sour sauce • 360 g	370

## 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
Burger with veal and cheese sauce • 45 /12/40 g	850
Duck breast with sweet potato • 370 g	890

## FISH AND SEAFOOD DISHES

Baked salmon with sweet chili sauce • 320 g	870
Octopus with mashed potatoes • 350 g	1250
Dorado fillet with basmati rice and vegetables • 270 g	850

## SAUCES

• BBQ • 50 g	
• Adjika • 50 g	
• Truffle aioli • 50 g	
• Tartarus • 50 g	70
• Ketchup • 50 g	
• Cheese • 50 g	85

## FROM THE FIRE

\*The price is per 100 g of raw product

* Grilled dorado fillet · 100 g*	<b>470</b>
Dorado whole · 100 g*	<b>270</b>
Grilled salmon · 100 g*	<b>440</b>
* Tiger prawns 8/12 on the grill · 100 g*	<b>600</b>
Grilled squid · 100 g*	<b>255</b>
* Grilled octopus · 100 g*	<b>1450</b>
* Ribeye steak (America) · 100 g*	<b>920</b>
* Ribeye steak (Ukraine) · 100 g*	<b>350</b>
Veal rack · 100 g*	<b>300</b>
Pork barbecue · 100 g*	<b>350</b>
Chicken barbecue · 100 g*	<b>235</b>

## GARNISHES

Grilled vegetables (zucchini, aubergine, pepper, mushrooms) · 230 g	<b>290</b>
Grilled corn · 100 g	<b>145</b>
French fries · 150/50 g	<b>150</b>
Mashed potatoes · 150 g	<b>135</b>
Potato slices with herbs · 150/50 g	<b>195</b>
Sweet potato fries · 150/50 g	<b>250</b>

## BAKERY

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

## DESSERTS

Chocolate fondant with banana ice cream · 100 g	<b>330</b>
Napoleon · 120 g	<b>280</b>
Cheesecakes with passion fruit sauce · 220 g	<b>225</b>
Creme brulee · 160 g	<b>265</b>

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.

**HAVANA**

RESTAURANT