



HAVANA

RESTAURANT

MENU

RAW BAR

* Oyster Fin de Clair 2 · 1 pc	180
* Oyster White Pearl 2 · 1 pc	180
* Pike 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 cheese sauce · 185 g	550
Veal carpaccio with delicate chili cream and onion jam · 190 g	565

new

STARTERS

Chicken liver pâté 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 grilled veal · 250 g	570

BRUSCHETTA

Bruschetta with pesto sauce, roasted peppers · 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 kataifi shrimp with 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
new Okroshka with shrimp · 400 g	330
new Okroshka with roast beef · 400 g	330

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
new Veal lyulya kebab · 180/50 g	460
Burger with veal and cheese sauce · 450/120/40 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*	470
Dorado whole · 100 g*	270
Grilled salmon · 100 g*	440
* Tiger prawns 8/12 on the grill · 100 g*	600
Grilled squid · 100 g*	255
* Grilled octopus · 100 g*	1450
* 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

GARNISHES

Grilled vegetables (zucchini, aubergine, pepper, mushrooms) · 230 g	290
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 g	250

BAKERY

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

DESSERTS

Chocolate fondant with banana ice cream · 100 g	330
Honey cake with passion fruit sauce · 95 g	330
Cheesecakes with passion fruit sauce · 220 g	225
Banana cheesecake · 135 g	330

