



appetizer

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| local snapper ceviche 2 ways - tiradito & traditional, beetroot ice cream, popcorn, yuca chip | 14 |
| bbq hamachi togarashi, cucumber, melon, plum tomato & hint of citrus | 15 |
| oxtail & foie gras terrine mango gelée, caramelized fig, brioche | 15 |
| seared diver scallops cashew, local pumpkin purée | 15 |
| jerk duck carpaccio gherkins, dijon, arugula, truffle | 12 |

tapas

choose any 4 of the following

17

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| braised octopus red wine, fennel | |
| jerk chicken drumstick inverted, papaya mojo | |
| cuban ropa vieja spring roll, pico de gallo | |
| caribbean lobster kebab buttered sweet corn salad | |
| boneless lamb short rib truffle white bean purée | |
| iberico ham & toro, cayman sea salt, honey melon | |

salad & soup

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| caribbean lobster salad sweet & sour, daikon, shiitake, wakame, mizuna greens, mango & papaya, lime drizzle | 16 |
| ensalada cubano fresh avocado, cohiba smoked tomatoes, breadfruit chips, hearts of romaine, pomegranate dressing | 10 |
| casa havana house salad baby greens, hearts of palm, crispy pancetta, cherry tomatoes, passionfruit vinaigrette | 10.5 |
| traditional caesar salad prepared table side for min. 2 persons | (per person) 12 |
| caribbean lobster bisque lemongrass, coconut, tarragon, brioche | 13 |
| black bean soup cuban bread crouton, applewood smoked bacon, crema fresca | 12 |
| shrimp tom yum head on shrimp, tomato shrimp red curry broth, traditional garnish | 11 |



main course

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|---|--------------------|
| trilogy of cuban pork braised belly, crispy lumpia, tostones, oven roast tenderloin, smashed potato, apple-rum reduction | 29 |
| beef tenderloin chimichurri 8oz certified angus beef, sweet potato hash surf n turf: add caribbean lobster tail | 41 market price |
| lamb rump roast oven roasted boneless rump, "pont neuf" sweet potato, summer vegetables | 34 |
| macadamia crusted bass shiitake, truffle essence, pearl onion, cherry tomato, fava bean, mushroom tea | 36 |
| spicy tuna tempura plantain & local mango sushi roll teriyaki aioli, cucumber, wasabi | 34 |
| roast atlantic cod charro bean ragout, warm tomato & roast poblano salad -cilantro crema caliente | 31 |
| sesame crusted wahoo pickled green papaya & vegetables salad, avocado fries, soy coconut emulsion | 32 |
| grilled tofu with truffled wild mushroom salad wilted spinach, cherry tomatoes, teriyaki reduction | 27 |



dessert

mango banana napoleon
gingered raspberry coulis, hazelnut brittle
10

triple chocolate decadent
dark, milk, white
10

three cheese crème brûlée
goat, mascarpone & ricotta, macadamia wafer, mango caramel sauce
10

warm sticky toffee chocolate cake
raspberry coulis, vanilla ice cream
10

bananas foster
bananas flamed in rum caramel gastrique, vanilla ice cream
prepared table side for min. 2 persons
14 each



scotch

macallan, single highland malt, 18 year -22-
talisker, isle of skye single malt, 10 year -10.5-
johnnie walker, blue label -25-
glenlivet, single highland malt, 12 years -8.5-

cognac & rum

hennessy xo -20-
hennessy paradis -45-
remy martin vsop -9-
remy martin xo -20-
remy marin louis XIII -130-
ron zacapa 23 anos -16-
ron zacapa centenario xo -23-
barbancourt, 15 years -10-
havana club, 7 anos -8.5-

port

graham's malvedos 1998 -18-
graham's late bottle vintage 2003 -9-
graham's vintage 1980 -28-
graham's six grapes -9-
graham's 1994 -28-
dow's vintage 1985 -25-
dow's tawny, 20 year -15-