

1423 N. Great Neck Rd. • Viginia Beach, VA 23454 • 757.496.3333

# **STARTERS**

\$16.00

# Tuna Sashimi\*

Blackened yellow fin tuna seared rare, thinly sliced with wasabi, ponzu dipping sauce, seaweed salad & fried crispy wonton

**Chicken Nachos** \$16.00 Crisp tortilla chips topped with black beans & shredded B.B.Q. chicken smothered in jack & cheddar cheese. Baked, then finished with lettuce, fresh salsa, guacamole & sour cream

#### **Oyster Havana**

\$15.00

A stew of sautéed oysters, onions, apple smoked bacon, cream, cilantro & parmesan cheese. Served with grilled sourdough bread

Sopa de Dia

\$3.00 cup/\$6.00

Chef's Daily selection of homemade soup

# **Roasted Red Peppers**

& Goat Cheese

\$14.00 Goat cheese stuffed roasted red peppers served with roasted garlic, extra virgin olive oil & toasted crostinis

#### Calamari de Cuba \$12.00

Seasoned in house spices, lightly fried & served over Caribbean aioli

### **Cigar Rolls**

\$10.00

Tender shredded chicken & vegetables, wrapped in spring roll paper, lightly fried & finished with passion fruit-chili sauce

Potato Cakes \$8.00 Fried & served with sour cream & chives

Chips & Salsa \$6.00 Crisp tortilla chips served with fresh salsa



#### Ensalada de Bistec\*

Our sliced mojo flank steak served over romaine lettuce, tomatoes, red onion, cucumbers & feta cheese crumbles. Tossed with a herb-feta cheese dressing

#### Ensalada de Casa

\$9.00

\$16.00

Spinach leaves tossed with maplebalsamic dressing. Finished with walnuts, roasted red peppers, crispy apple smoked bacon & goat cheese crumbles

Ensalada de Wedge \$9.00 Fresh iceberg lettuce. Topped with tomatoes, bacon, onion strings & a chipotle herb-blue cheese dressing

# SANDWICH

Sandwich Cubano \$12.00 Shredded B.B.Q. pork, sliced ham, swiss cheese & house pickles with spicy mustard on ciabatta bread then toasted. Served with arroz moro



\*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food-borne illnesses.

# ENTREES

#### Casa Filet\*

Beef tenderloin, grilled & served over dark rum-peppercorn sauce with roasted garlic mashed potatoes & grilled asparagus

#### Flank Steak Mojo\*

\$27.00

\$36.00

Grilled flank steak marinated in our house mojo, sliced, served over roasted garlic mashed potatoes & green beans topped with a chipotle-corn scallion butter sauce

#### Pork Osso Bucco

# \$26.00

Slow roasted then lightly fried, served with cheese risotto & grilled asparagus. Topped with a dark cherry-white balsamic reduction

# **Chicken & Shrimp**

\$25.00

# Coconut Curry

Seared chicken & shrimp sautéed with peppers, onions, & coconut-curry cream. Served over cilantro jasmine rice. Topped with mango, & scallions

#### Havana Crab Cakes

Plantain encrusted served with whipped sweet potatoes, green beans, & black beans. Topped with a spicy remoulade

#### Salmon Santiago\*

Parmesan-cilantro encrusted over whipped sweet potatoes, & green beans with a key lime orange maple glaze

### Ropa Vieja

Slow roasted shredded flank steak mixed with peppers, garlic, onions, & spices. Served over arroz moro, & caramelized onions then finished with a red mole & green enchilada sauce

#### **Baked Pork Burrito**

Shredded B.B.Q. pork rolled in a flour tortilla with jack & cheddar cheese. Served over arroz moro & green beans. Topped with red mole sauce & sour cream

#### Jerk Chicken

\$20.00 Grilled jerk chicken breast over cilantrojasmine rice, black beans, & green beans. Topped with mango avocado salsa

AVANA SIDE

Arroz Moro (Havana rice & black beans)	\$4.50
Frijoles Negros (Black beans)	\$3.50
Cilantro Jasmine Rice	\$3.50
Grilled Asparagus	\$7.50
Sautéed Spinach	\$7.50
Green Beans	\$4.50
Roasted Garlic Mashed Potatoes	\$3.50
Whipped Sweet Potatoes	\$4.50
Tostones (Twice fried plantains)	\$4.50
Fresh Salsa	\$4.50
Guacamole	\$4.50
Sour Cream	\$1.50
Fresh Jalapenos	\$1.50

\$24.00

\$22.00

\$25.00

\$34.00

TAPAS MENU It means small plates. Try some of

HAVANA

# Petit Casa Filet\* \$16.00

Beef tenderloin drizzled with dark rum-peppercorn sauce served over roasted garlic mashed potatoes

# Crab Cake \$15.00

Plantain encrusted served over whipped sweet potatoes & topped with a spicy remoulade

### Chicken or Pork Tostada \$14.00

Shredded B.B.Q. chicken or pork over a corn tortilla with arroz moro & topped with queso sauce

# 1/2 Chicken Nacho \$12.00

Crisp tortilla chips topped with black beans shredded B.B.Q. chicken smothered in jack & cheddar cheese & then topped with lettuce, fresh salsa, guacamole, & sour cream

# Chicken or Pork

<u>Quesadilla \$10.00</u>

Shredded B.B.Q chicken or pork, jack & cheddar

cheese pressed in a flour tortilla, baked & finished with fresh salsa, & sour cream

### Mojo Steak Tostada\* \$16.00

Thinly sliced mojo flank steak over a corn tortilla with arroz moro topped with salsa verde, & sour cream

# Chicken or Pork Tacos \$12.00

Shredded B.B.Q. chicken or pork on flour tortillas with shredded lettuce, salsa, & sour cream over arroz moro

# Chile Relleno \$6.00

Cornmeal encrusted relleno pepper stuffed with jack & cheddar cheese finished with red mole sauce & sour cream

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BE SURE TO VISIT OUR SISTER RESTAURANT



FOR ITALIAN FARE

#### ASK YOUR SERVER ABOUT OUR NIGHTLY DINNER SPECIALSI

MOJITO MONDAYS Please join us for special priced Mojito's!

### WINE WEDNESDAY Come Wine With Us! 1/2 off selected

bottles of wine!

# THIRSTY THURSDAY

1/2 Price Havana Martini's All Night!!

# HAPPY HOUR

Monday-Friday 5p.m. to 6:30p.m. Special prices on beverages and starters!

Proprietor: Thomas B. McGinnis Chef De Cuisine: Wilfredo Albino Jr Nacho De Cuisine: Bishop Newton

Mixologist: Pauline N. Rose

A gratuity of 20% is added to parties of 8 or more. Separate checks are not recommended on parties of 8 or more.