





HAVANA

— CUBAN INSPIRED CUISINE • VIRGINIA BEACH —



The "Original" Havana at Great Neck
Since 1998

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



STARTERS

TUNA SASHIMI*

\$16.00

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.

EMPANADAS

\$14.00

Chef inspired filling & sauce, fried until golden & crisp

SOPA DE DIA

\$3.50 cup / \$7.00

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.

GRILLED AVOCADOS

\$12.00

Topped with pineapple-tomatillo salsa & pickled red onions. Served with tortilla chips

CHIPS & SALSA

\$6.00

Crisp tortilla chips served with fresh salsa.

SALADS

ENSALADA DE BISTEC*

\$18.00

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

\$12.00

Spinach leaves tossed with maple-balsamic dressing. Finished with walnuts, roasted red peppers, crispy apples, smoked bacon & goat cheese crumbles.

ENSALADA DE WEDGE

\$11.00

Fresh iceberg lettuce. Topped with tomatoes, bacon, onion strings & a chipotle herb-blue cheese dressing.

CAESAR SALAD

\$10.00

Romaine lettuce tossed with homemade caesar dressing, parmesan cheese and herbed croutons.

HAVANA STACK

\$12.00

Fresh grilled squash, zucchini, and portabella mushroom, baked with tomato and herb goat cheese. Finished with balsamic reduction.

ADD TO ANY SALAD

Chicken	\$9.00
Tuna	\$10.00
Salmon	\$10.00
Flank Steak	\$10.00
Crab Cake	\$14.00
Petite Filet	\$15.00
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\$1.00 CHARGE WILL BE
ADDED TO ANY SALAD SPLIT

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*

\$40.00

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

FLANK STEAK MOJO*

\$28.00

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 BUCO

\$29.00

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

CHICKEN & SHRIMP COCONUT CURRY

\$26.00

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

TUNA HAVANA*

\$28.00

Chimichurri marinated over cilantro jasmine rice with grilled asparagus and pineapple-tomatillo salsa.

HAVANA CRAB CAKES

\$36.00

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

SALMON SANTIAGO*

\$28.00

Pan seared over whipped sweet potatoes & green beans with citrus-maple glaze.

ROPA VIEJA

\$24.00

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

\$22.00

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 cilantro-jasmine rice, black beans, & green beans. Topped with mango avocado salsa.

HAVANA SIDES

ARROZ MORO (Havana rice & black beans)	\$6.00
FRIJOLES NEGROS (Black beans)	\$4.00
CILANTRO JASMINE RICE	\$4.50
GRILLED ASPARAGUS	\$8.00
SAUTÉED SPINACH	\$8.00
GREEN BEANS	\$5.00
ROASTED GARLIC MASHED POTATOES	\$4.50
WHIPPED SWEET POTATOES	\$5.00

RISOTTO	\$6.00
TOSTONES (Twice fried plantains)	\$6.00
MADUROS (Sweet plantains)	\$6.00
FRESH SALSA	\$4.50
GUACAMOLE	\$4.50
SOUR CREAM	\$2.00
FRESH JALAPEÑOS	\$2.00

* \$3.00 CHARGE WILL BE
ADDED IF FOR ENTREE SPLIT

* EATING RAW OR UNDERCOOKED FISH, SHELLFISH,
EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES.



HAVANA

— SMALL PLATES —



PETIT CASA FILET*

\$18.00

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

CRAB CAKE

\$17.00

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.

½ 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 QUESADILLA

\$10.00

Shredded B.B.Q chicken or pork, jack & cheddar cheese pressed in a flour tortilla, baked & finished with fresh salsa, & sour cream.

BACON WRAPPED ASPARAGUS

\$12.00

Grilled asparagus wrapped in apple-wood smoked bacon with spicy remoulade

CUBAN CHICKEN

\$16.00

Seared chicken sauteed with chorizo sausage, garlic, onions, peppers, and tomato.
Tossed in Havana rice.

CHILE RELLENO

\$7.00

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



HAPPY HOUR

Monday-Friday
5 p.m. to 6:30 p.m.

Special prices on
beverages and starters!



WINE WEDNESDAY

Come Wine With Us!

1/2 off bottles
of wine!



THIRSTY THURSDAY

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

ASK YOUR SERVER
ABOUT OUR
DINNER
SPECIALS!

Proprietor - Thomas Blair McGinnis
Chef de Cuisine - Spooner H Hull

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- * A gratuity of 20% is added to parties of 8 or more.
 - * Separate checks are not recommended on parties of 8 or more.
 - * Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food-borne illnesses.