

Staviana



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

STARTERS

Tuna Sashimi* \$14.00

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

Chicken Nachos \$14.00

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

Oyster Havana \$14.00

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

Scallops \$14.00

Wrapped in apple-wood smoked bacon, grilled & served with a caramelized onion butter sauce

Mussels or Clams

Picanté \$12.00

Sautéed with corn, peppers, onions, garlic, spanish chorizo, & crushed tomatoes. Served with grilled crostinis

Roasted Red Peppers

& Goat Cheese \$12.00

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

Calamari de Cuba \$10.00

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

Cigar Rolls \$9.00

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

Humus del Dia \$8.00

Chef's Daily selection of homemade hummus served with grilled pita bread

Chips & Salsa \$5.00

Crisp tortilla chips served with fresh salsa

Sopa de Dia \$3.00 cup/\$6.00 bowl

Chef's Daily selection of homemade soup

SALADS

Ensalada de Bistec* \$14.00

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

Ensalada de Casa \$9.00

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

Ensalada de Wedge \$8.00

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

Havana Stack \$10.00

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

With Crab Cake \$22.00

SANDWICH

Sandwich Cubano \$10.00

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

Smaller Salad Portions Are Available

\$1.00 charge will be added to any salad split

Add To Any Salad

Chicken – \$6.00

Salmon – \$7.00

Flank Steak – \$7.00

Tuna – \$8.00

Petite Filet – \$12.00

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

ENTREES

Casa Filet*	\$28.00	Havana Crab Cakes	\$26.00
Beef tenderloin, grilled & served over dark rum-peppercorn sauce with roasted garlic mashed potatoes & grilled asparagus		Plantain encrusted served with whipped sweet potatoes, green beans, & black beans. Topped with a spicy remoulade	
Tuna Havana*	\$24.00	Flank Steak Mojo*	\$24.00
Wasabi pea encrusted ahi served with cilantro jasmine rice & grilled asparagus. Topped with a lemon grass-ginger cream sauce		Grilled flank steak marinated in our house mojo, thinly sliced, served over roasted garlic mashed potatoes & green beans topped with a chipotle-corn scallion butter sauce	
Chicken & Shrimp	\$22.00	Salmon San Miguel*	\$22.00
Coconut Curry Seared chicken & shrimp sautéed with peppers, onions, & coconut-curry cream. Served over cilantro jasmine rice. Topped with mango, & scallions		Miso glazed Salmon over chick pea & kale salad	
Pork Osso Bucco	\$22.00	Paella de Playa	\$20.00
Slow roasted then lightly fried served with garlic mashed potatoes & grilled asparagus. Topped with a berry-white balsamic reduction		Sautéed chicken, shrimp, clams, mussels, fish, spanish chorizo, peppers & onions, tossed with bouillabaisse then baked with Havana rice	
Traditional Ropa Vieja	\$18.00	Baked Pork Burrito	\$18.00
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		Shredded B.B.Q. pork rolled in a flour tortilla with black beans, jack & cheddar cheese. Served over arroz moro & green beans. Topped with red mole sauce & sour cream	
		Blackened Chicken*	\$16.00
		Spicy Cuban rubbed Chicken breast over whipped sweet potatoes & green beans. Topped with smoked tomato cream sauce	

HAVANA SIDES

Arroz Moro (Havana rice & black beans)	\$4.00
Frijoles Negros (Black beans)	\$3.00
Cilantro Jasmine Rice	\$3.00
Grilled Asparagus	\$6.00
Sauteed Spinach	\$6.00
Green Beans	\$4.00
Roasted Garlic Mashed Potatoes	\$3.00
Whipped Sweet Potatoes	\$4.00
Tostones (Twice fried plantains)	\$4.00
Maduros (Sweet fried plantains)	\$4.00
Fresh Salsa	\$4.00
Guacamole	\$4.00
Sour Cream	\$1.00
Fresh Jalapenos	\$1.00

*\$3.00 charge will be added to any entree split

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