

# Havana



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

## STARTERS

<b>Tuna Sashimi*</b>	\$14.00	<b>Roasted Red Peppers &amp; Goat Cheese</b>	\$12.00
Blackened yellow fin tuna seared rare, thinly sliced with wasabi, ponzu dipping sauce, seaweed salad & fried crispy wonton		Goat cheese stuffed roasted red peppers served with roasted garlic, extra virgin olive oil & toasted crostinis	
<b>Chicken Nachos</b>	\$14.00	<b>Chef Croquettes</b>	\$10.00
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		Chef's Daily selection of potato croquettes, lightly fried & served over roasted garlic & red pepper aioli	
<b>Oyster Havana</b>	\$14.00	<b>Calamari de Cuba</b>	\$10.00
A stew of sautéed oysters, onions, apple smoked bacon, cream, cilantro & parmesan cheese. Served with grilled sourdough bread		Seasoned in house spices, lightly fried & served over Caribbean aioli	
<b>Scallops</b>	\$14.00	<b>Cigar Rolls</b>	\$9.00
Pan Seared over quinoa & kale salad with pepitas & black beans. Finished with green goddess sauce		Tender shredded chicken & vegetables, wrapped in spring roll paper, lightly fried & finished with passion fruit-chili sauce	
<b>Mussels or Clams Verde</b>	\$12.00	<b>Chips &amp; Salsa</b>	\$5.00
Sautéed with peppers, onions, Spanish chorizo, & salsa verde. Served with grilled crostinis		Crisp tortilla chips served with fresh salsa	
		<b>Sopa de Dia</b>	\$3.00 cup/\$6.00 bowl
		Chef's Daily selection of homemade soup	

## SALADS

<b>Ensalada de Bistec*</b>	\$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	
<b>Ensalada de Casa</b>	\$9.00
Spinach leaves tossed with maple-balsamic dressing. Finished with walnuts, roasted red peppers, crispy apple smoked bacon & goat cheese crumbles	
<b>Ensalada de Wedge</b>	\$8.00
Fresh iceberg lettuce. Topped with tomatoes, bacon, onion strings & a chipotle herb-blue cheese dressing	
<b>Havana Stack</b>	\$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

<b>Sandwich Cubano</b>	\$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

<b>Casa Filet*</b>	\$28.00	<b>Havana Crab Cakes</b>	\$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	
<b>Flank Steak Mojo*</b>	\$24.00	<b>Tuna Havana*</b>	\$24.00
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		Wasabi pea encrusted ahi served with cilantro jasmine rice & grilled asparagus. Topped with a ginger & lemon-grass cream sauce	
<b>Pork Osso Bucco</b>	\$24.00	<b>Salmon la Semilla*</b>	\$22.00
Slow roasted then lightly fried, served with manchego cheese risotto & grilled asparagus. Topped with a berry-white balsamic reduction		Pan Seared over quinoa & kale salad with pepitas & black beans. Finished with green goddess sauce	
<b>Chicken &amp; Shrimp</b>	\$22.00	<b>Paella de Playa</b>	\$20.00
<b>Coconut Curry</b>		Sautéed chicken, shrimp, clams, mussels, fish, spanish chorizo, peppers & onions, tossed with bouillabaisse then baked with Havana rice	
Seared chicken & shrimp sautéed with peppers, onions, & coconut-curry cream. Served over cilantro jasmine rice. Topped with mango, & scallions		<b>Baked Pork Burrito</b>	\$18.00
<b>Traditional Ropa Vieja</b>	\$20.00	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	
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		<b>Jerk Chicken</b>	\$16.00
		Grilled jerk chicken breast over cilantro-jasmine rice, black beans, & green beans. Topped with avocado salsa	

### 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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