

# Staviana



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

## STARTERS

<b>Tuna Sashimi*</b>	\$15.00	<b>Mussels or Clams</b>	
Blackened yellow fin tuna seared rare, thinly sliced with wasabi, ponzu dipping sauce, seaweed salad & fried crispy wonton		<b>Picanté</b>	\$13.00
<b>Chicken Nachos</b>	\$15.00	Sautéed with corn, peppers, onions, garlic, spanish chorizo, & crushed tomatoes. Served with grilled crostinis	
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		<b>Roasted Red Peppers &amp; Goat Cheese</b>	\$13.00
<b>Oyster Havana</b>	\$14.00	Goat cheese stuffed roasted red peppers served with roasted garlic, extra virgin olive oil & toasted crostinis	
A stew of sautéed oysters, onions, apple smoked bacon, cream, cilantro & parmesan cheese. Served with grilled sourdough bread		<b>Calamari de Cuba</b>	\$11.00
<b>Scallops</b>	\$14.00	Seasoned in house spices, lightly fried & served over Caribbean aioli	
Lightly fried with green tomatoes & served with a mango - tabasco butter sauce		<b>Cigar Rolls</b>	\$10.00
<b>Ceviche</b>	\$14.00	Tender shredded chicken & vegetables, wrapped in spring roll paper, lightly fried & finished with passion fruit-chili sauce	
Shrimp, scallops & calimari marinated with fresh watermelon, cilantro, red onion, jalapeno, honey, and mint. Served chilled with tortilla chips		<b>Potato Cakes</b>	\$8.00
		Fried and served with sour cream & chives	
		<b>Chips &amp; Salsa</b>	\$6.00
		Crisp tortilla chips served with	

## SALADS

<b>Ensalada de Bistec*</b>	\$15.00
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>	\$9.00
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	
<b>With Crab Cake</b>	\$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 – \$7.00  
Salmon – \$8.00  
Flank Steak – \$7.00  
Tuna – \$9.00  
Petite Filet – \$13.00

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

## ENTREES

<b>Casa Filet*</b>	\$29.00	<b>Havana Crab Cakes</b>	\$27.00
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>	\$25.00	<b>Tuna Havana*</b>	\$25.00
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		Grilled with bell pepper & olive salsa over cheese risotto, and green beans	
<b>Pork Osso Bucco</b>	\$25.00	<b>Salmon En Papillote*</b>	\$23.00
Slow roasted then lightly fried, served with cheese risotto & grilled asparagus. Topped with a dark cherry-white balsamic reduction		Topped with chimichurri compound butter, bell peppers, & onions wrapped in a banana leaf & steamed over cilantro jasmine rice & black beans.	
<b>Chicken &amp; Shrimp</b>	\$23.00	<b>Paella de Playa</b>	\$21.00
<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>	\$19.00
<b>Traditional Ropa Vieja</b>	\$21.00	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>	\$17.00
		Grilled jerk chicken breast over cilantro-jasmine rice, black beans, & green beans. Topped with mango guacamole	

## HAVANA SIDES

Arroz Moro (Havana rice & black beans)	\$4.00
Frijoles Negros (Black beans)	\$3.00
Cilantro Jasmine Rice	\$3.00
Grilled Asparagus	\$7.00
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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# HAVANA TAPAS MENU

*It means small plates.*

Try some of  
these delicious items!

## Petit Casa Filet - \$16.<sup>00</sup>

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

## Crab Cake \$15.<sup>00</sup>

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

## Cuban Chicken \$14.<sup>00</sup>

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

## Chicken or Pork Tostada \$11.<sup>00</sup>

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

## ½ Chicken Nacho \$9.<sup>00</sup>

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

## Asparagus \$8.<sup>00</sup>

Grilled Asparagus wrapped with apple wood smoked bacon & finished with a spicy remoulade

## Chicken or Pork Quesadilla \$8.<sup>00</sup>

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

## Grilled Avocado \$8.<sup>00</sup>

Cut in half, pitted then grilled & topped with tomato & onion salsa

## Chile Relleno \$5.<sup>00</sup>

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

*Venuto*  
AMERICAN RESTAURANT WITH AN ITALIAN TWIST

FOR ITALIAN FARE

LOCATED NEXT DOOR

ASK YOUR SERVER  
ABOUT OUR  
NIGHTLY DINNER SPECIALS!

## 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 7p.m.  
Special prices on  
beverages and starters!

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

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