

Havana



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

STARTERS

- | | | | |
|---|---------|---|------------------------|
| Tuna Sashimi* | \$14.00 | Roasted Red Peppers & Goat Cheese | \$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 | |
| Chicken Nachos | \$14.00 | Beef & Chorizo Empanadas | \$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 | | Stuffed with shredded beef, chorizo sausage, peppers, onions, & goat cheese. Topped with red mole & sour cream | |
| Oyster Havana | \$14.00 | Calamari de Cuba | \$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 | |
| Scallops | \$14.00 | Cigar Rolls | \$9.00 |
| Wrapped in applewood smoked bacon, fried with a mango - tabasco butter sauce | | Tender shredded chicken & vegetables, wrapped in spring roll paper, lightly fried & finished with passion fruit-chili sauce | |
| Mussels or Clams | | Chips & Salsa | \$5.00 |
| Picanté | \$12.00 | Crisp tortilla chips served with fresh salsa | |
| Sautéed with corn, peppers, onions, garlic, spanish chorizo, & crushed tomatoes. Served with grilled crostinis | | 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	
Flank Steak Mojo*	\$24.00	Tuna Havana*	\$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		Chimichurri marinated ahi, grilled & served with cilantro jasmine rice & grilled asparagus. Topped with creole sauce	
Pork Osso Bucco	\$24.00	Salmon Santiago*	\$22.00
Slow roasted then lightly fried, served with manchego cheese risotto & grilled asparagus. Topped with a berry-white balsamic reduction		Parmesan-cilantro encrusted Salmon over sweet potato-corn hash with a key lime-orange maple glaze	
Chicken & Shrimp	\$22.00	Paella de Playa	\$20.00
Coconut Curry		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		Baked Pork Burrito	\$18.00
Traditional Ropa Vieja	\$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		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

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