



APPETIZERS

Classic Avocado Prawn Cocktail	600
<i>Served with a classic cocktail sauce</i>	
Mexican Seafood Cocktail	800
<i>Spicy marinated Crabmeat, Prawns and Avocado chunks</i>	
Quesadilla	500
<i>Filled with Chicken or Vegetables served with Guacamole</i>	
Spicy Baby Calamari	600
<i>Sautéed in Olive oil, Garlic & smoked Paprika. Rum flamed</i>	
Smoked Sailfish	750
<i>Smoked Malindi Sailfish with blinis, dill-mayonnaise & boiled egg</i>	
Tuna Tostada	600
<i>Seared Yellow-fin Tuna steak with spicy Fruit and Avocado Salsa over crispy tortilla</i>	
Seafood Cakes	750
<i>Crab, Prawn and Snapper cakes with ginger & Lime leaves. Served with Guacamole & fried Green Tomato Salad</i>	
Crêpes (v)	500
<i>Stuffed with Goat cheese, Spinach, Tomatoes and Mushrooms</i>	
Brioche with Mushroom and Quail Eggs (v)	650
<i>Toast, topped with Mushroom cream, caramelized Onions & fried Quail eggs</i>	

All prices are inclusive of applicable taxes and levies
We accept major credit cards—subject to bank approval
(v) denotes Vegetarian Meal

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SOUPS & SALADS

Chicken soup with Coconut Milk	580
Spicy Thai style Prawn Soup	600
Mexican Meatball & Bean Soup <i>With pasta & and a touch of basil</i>	550
Avocado & Tomato Salad (v) <i>In a classic vinaigrette</i>	450
Caesar Salad <i>Served either with sesame crusted Tuna or grilled Chicken or oven-baked chili Prawns or fried Beef strips</i>	700
Grilled Halloumi Cheese Salad <i>Halloumi cheese, mixed green Salad, Avocado, Tomato, Parma Ham & Artichoke with Balsamic reduction</i>	780
Seafood Salad <i>Crunchy vegetables, Noodles with Calamari, Prawn & Octopus in a Lime-Honey Vinaigrette</i>	980
Spicy Steak Salad <i>Sirloin strips, Rocket, Carrot, Cucumber, Tomato and Radishes in a spicy Thai dressing</i>	900

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TAPAS

Calama	750
<i>Sautéed Squid & Chorizo with Cherry Tomatoes & Vegetables</i>	
Sautéed shrimps & Spicy Italian Sausage	980
<i>Served with Onions & Feta chunks</i>	
Uncle José's seared Beef Crostini	800
<i>Beef medallions, dressed in Olive oil & Balsamic on toasted bread with chopped Tomato & Basil. Topped with Saffron & Garlic Aioli</i>	
Crisp fried Prawn with sweet Chili	720
<i>Shrimp coated in a spicy batter, crisp fried</i>	
Calamari Tapas	700
<i>Sautéed calamari & chorizo. Topped with Feta & fried Quail Eggs</i>	
Sautéed Shrimps in Chili Oil	750
<i>Shrimps, Chorizo & Cherry Tomatoes in smoked Paprika, Chili in Garlic & Olive oil</i>	
Patata Bravas with Chorizo	580
<i>Fried Potato wedges tossed with Chorizo and Peppers. Served with a spicy Tomato dip</i>	
Hongos	700
<i>Sautéed button Mushrooms in Olive oil, Garlic & Chili</i>	
Cojonudo	650
<i>Open Sandwich of chorizo & fried Quail Eggs</i>	



FISH & SEAFOOD

Red Snapper Vera Cruz 900

Steamed Fish fillet in either:

Rich Spicy tomato–saffron sauce with capers, and olives - or

Coconut Broth with Lemongrass and Chili

Sautéed Prawns 1,250

Fresh Indian Ocean Prawns - served in your choice of Sauce:

- *Mexican creamy Coriander Sauce*
- *Thai Red Curry Sauce with Peppers*
- *Spicy Green Coconut Curry Sauce*

Grilled Tilapia or Snapper fillet 920

Crispy Fish Fillet served with your favorite sauce of:

- *Mustard Sauce*
- *Mascarpone minty parsley Sauce*
- *Zanzibar Coconut Curry Sauce*
- *Beurre Blanc with Shrimp*

Jumbo Prawns 1,500

Grilled with Garlic herb butter. On or off the shell

Pepita Crusted Snapper 900

Fish fillet coated with green pumpkin seeds.

Baked to perfection served with home-made sweet Chili Sauce



STEAKS & RIBS

Stuffed Butterfly Beef Steak	900
<i>Grilled Beef fillet stuffed with Cheddar Cheese and topped with spicy Blue Cheese Sauce</i>	
Pan-roasted Filet Mignon	950
<i>Topped with creamed assorted Mushrooms, gratinated with Parmesan Cheese</i>	
Beef Fillet Surf 'n Turf	1,180
<i>Topped with caramelized Onions, topped with a Lobster Tail in Béarnaise Sauce</i>	
Grilled Sirloin Steak	950
Pan roasted Rib-Eye on bone	950
Baby Pork Ribs	960
<i>Perfectly cooked Ribs topped with our homemade special Barbeque Sauce</i>	
Pressed Pork Belly	910
<i>Twice baked and extra crispy. In White Wine & Thyme jus</i>	
Pan-roasted Pork Fillet	1,150
<i>Served with a mustard & horseradish cream sauce</i>	
Grilled Pork Loin Chop	900
<i>With Tomatoes, Butter & Baked Beans in a mild Chorizo Sausage Sauce</i>	
Herb crusted Rack of Lamb	980
<i>Oven baked in mustard with a crispy parmesan and herb crust</i>	
Beef Wellington	980
<i>Lined with Mushrooms and Prosciutto</i>	

Steak Sauces of Choice: *Mustard, Bordelaise, Creamy Pepper, Béarnaise, Gorgonzola—or Blue Cheese Cream Sauce, Mushroom Sauce*



POULTRY

Chicken Cordon Bleu	900
<i>Chicken breast stuffed with Cheese and Bacon, served in a rich gravy. A house favourite!</i>	
Celebration Chicken	890
<i>Fried Chicken pieces with Mushrooms, Cream & Dill sauce. Brandy flamed</i>	
Grilled marinated Paprika Chicken Breast	900
<i>Served with a Sauce of your choice: Mustard Sauce, Wine & Lemon Garlic Sauce, Herb Roasted Tomato & Wine Gravy.</i>	
Parma Ham wrapped Chicken Escalope	950
<i>Stuffed with Goat Cheese, Spinach, Mushrooms, sun-dried Tomatoes. Served with a White Wine Sauce</i>	
Madagascar Duck Breast	1,400
<i>Roasted Duck Breast, deglazed with Sherry and served in a rich, creamy Pepper & Port Wine Sauce</i>	
Red Chicken Curry	900
<i>Spicy sautéed Chicken cubes with Plantains and Green Papaya in a sauce of Red Curry Paste, Coconut Milk and Basil</i>	

Accompaniments for Main Meat & Fish Dishes:

Garden Vegetables / Rocket Salad/ Buttered Leafy Spinach

with

Garlic - Creamed Mash Potato / Steamed Rice / Belgian Fries / Roast Potatoes



PASTA

Fettuccini in a Creamy Basil Chicken Sauce	900
<i>Pasta tossed with sautéed Chicken strips, in a creamy Bacon & Basil Sauce</i>	
Spinach & Ricotta Ravioli (v)	680
<i>Home-made stuffed Pasta with a Sage-Butter Sauce</i>	
Linguini Scampi	1,200
<i>Prawns and Calamari sautéed in Garlic and Chilli Flakes. Tossed in sun-dried Tomatoes and Spinach leaves. With a touch of White Wine and Parmesan</i>	
Drunken Pasta	900
<i>Penne pasta tossed with shredded braised Pork, fried Pork-belly . In a succulent Tomato Garlic Sauce. Flamed with vodka.</i>	
Peruvian Seafood Fettuccine	1,350
<i>Pasta served in a Seafood Medley tossed in a creamy white Wine Sauce</i>	
Potato Ricotta Gnocchi (v)	750
<i>Homemade potato dumplings tossed with Peas and Mint topped with a poached Egg</i>	
Shrimp Capellini	880
<i>Angel Hair Pasta tossed with Shrimps in a tomato sauce with a dash of Mascarpone. Enriched with Vermouth.</i>	



TEX-MEX-CORNER

Beef Fajitas	850
Chicken Fajitas	900
Beef- & Chicken Fajitas	880
Vegetable Fajitas (v)	600
Prawn Fajitas	1,050

All Fajita orders are served with Homemade Tortilla Wraps, Guacamole, Refried Beans, Cheese, Hot Salsa and Fresh Sour Cream.

Mexican Tortilla Parcels (v)	700
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Tortillas stuffed with spicy Tomato cubes, Corn, Cheese and Mushrooms. Served with a crispy salad and sour cream

Chimichangas	850
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Tortilla parcel stuffed with grilled marinated Beef or Chicken with roasted Chili, Tomato & Onion chutney and Cheese shreds. Served with Guacamole & Salad.

Tostada	800
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Sautéed marinated Chicken strips with crisp Tortilla bread lined with re-fried Beans, Guacamole & Salsa. Topped with Salad, Cheese and sour cream.



DESSERTS

Dessert Of The Day	600
<i>Ask your waiter for today's Special</i>	
Assorted Ice Creams	480
<i>Ask your waiter for today's Choices</i>	
Crepe Suzette	550
<i>Pancake filled with vanilla ice cream, topped with Orange-Butter Sauce</i>	
Chocolate Fondant	620
<i>Warm, Chocolate Cake with Vanilla Ice and Passion Fruit Sauce</i>	
Quick Tiramisu	650
<i>Coffee soaked Lady Fingers lined with Mascarpone, Chocolate shavings and Cocoa powder</i>	
Strawberry Shortcake	630
<i>Baked Cream Scone served with fresh Strawberries</i>	

Freshly Brewed Kenya Coffee	100
Espresso	150
Cappuccino	200
Carajillo	300
<i>Short black coffee with liberal dash of Brandy.</i>	
Irish Coffee	450
<i>Kenya Coffee, finest Irish Whiskey topped with whipped cream.</i>	



WHITE WINE

By the bottle:

Drostdy Hof Chardonnay - South Africa	1,800
Nederburg Chardonnay - South Africa	2,200
Frontera Chardonnay - Chile	1,500
Oyster Bay Chardonnay - New Zealand	3,000

By the glass:

Carlo Rossi - California	250
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RED WINE

By the bottle:

Oyster Bay Merlot - New Zealand	3,000
Nederburg Pinotage -South Africa	2,200
Frontera Cabernet Sauvignon - Chile	1,500

By the glass:

Carlo Rossi, Cabernet Sauvignon - California	250
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WHISKIES

Johnnie Walker - Red Label	300
Johnnie Walker - Black Label	400
Johnnie Walker - Double Black Label	500
Glenlivet Single Malt 12yo	550
Glenmorangie Original	650
Glenmorangie Quinta Ruban	650
Glenmorangie Lasanta	650
Glenmorangie Nectar	750
Jack Daniels	350
Famous Grouse	250
J&B Rare	250
John Jameson	250
Chivas Regal	400
Glenfiddich Single Malt 12yo	550
Glenfiddich Single Malt 15yo	600
Singleton	400
VAT 69	250

VODKAS

Smirnoff - Red Label	150
Ciroc Vodka	400
Sky Vodka	150
Grey Goose	500
Absolute Blue	300

GINS

Gilbey's Gin	150
Gordon's Gin	200
Bombay Sapphire	250

RUMS

Kenya Cane	120
Captain Morgan/Spiced Gold	250
Bacardi	250
Havana Club	250

COGNAC & BRANDY

Martell	550
Remy Martin	550
Viceroy	200



LIQUORS

Sambuca	250
Tia Maria	300
Amarula	250
Baileys	250
Southern Comfort	250
Jägermeister	300
Kahlua	250
Malibu	250

VERMOUTH

Campari	250
Martini Rosso / Bianco / Dry	250

BEERS

Tusker Malt	250
Tusker Lager	250
Tusker Lite	250
White Cap Lager	250
White Cap Light	250
Pilsner	250
Guinness	250
Snapp	250
Smirnoff Black/Red	250
Windhoek Lager	300
Heineken	300
Sierra Blonde/Platinum/Blonde/Stout	250
Corona Extra	300
Redds/Redds Vodka Lemon	250
Castle Lite	250
Castle Lager	250

SOFT DRINKS

Sodas	100
Keringet Water 1/2 litre	120
Keringet Sparkling Water 1/2 litre	150
Keringet Water 1 litre	200
Fresh Juices	150
Red Bull	250

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