



Tapas Menu

ROLLED PULLED BEEF CIGAR

Slow Braised Beef with Spice, Roasted Chili Pepper Jam
RM48.00++

FRESH OYSTER (1/2 DOZEN)

Lemon Wedges, Tabasco, Chef Dips
RM88.00++

THE WINGS

Marinated Fried Chicken Wings, Garlic Mojo Dip
RM38.00++

SAUTEED SHRIMPS

Garlic, Olive Oil, Lemon, Chilies, Garlic Crostini
RM58.00++

ROASTED MUSHROOM

Cajun Marinated Roasted Mushroom, Garlic Aioli
RM38.00++

CUBA CHACOS

Corn Tortilla, Pica De Gallo, Sour Cream, Chili Con Carne, Jalapenos, Cheese
RM48.00++

BRAISED OXTAIL

Slow Braised Oxtail, Garlic Crostini
RM68.00++

LOADED CHIPS

Beef Bacon, Hand Cuts Chips, Chilies, Cheese
RM38.00++

CHICKEN GOUJONS

Breaded Chicken Fillets, Chili Lime Mayo
RM38.00++

LAMB PINCHOS

Cumin Marinated Grilled Skewer Lamb, Chili Mayo
RM58.00++

MEAT BALLS



Spiced Baked Meatballs, Cumin Chili Mayo
RM48.00++

1/2 DOZEN FRESH SHUCKED OYSTER

Lemon Wedge, Tabasco
RM150.00++

MUSSELS

Braised Mussels, Tomatoes, Cumin, Onions, Chilies, Garlic Ciabatta
RM48.00++



Havana Lunch Special

RM68++ (Please Choose One Starter & One Main Course)

To start with

Havana Daily Homemade Soup (Please check with our staff member)

Confit of Duck Leg with Cuban Spices, Home Mash, Duck Jus

Goat Cheese Beignet with Pickled Beetroot, Beet Puree, Walnut Crumble

Cured Salmon, Lemony Cream Cheese, Orange Dust, Pickled Seaweed

Mix Herb Leafs, Pickled Baby Radish, Marinated Cherry Tomato, Onions with Havana Dressing

The Mains

Pan Seared Duck Breast, Duck Tortellini, Celeriac Wasabi Puree, Raisin Duck Jus


Skillet Chicken Breast with Roast Pepper Compote, Confit Wing, Cauliflower Puree, Pickled Mushroom, Thyme Gravy

Herb Braised Lamb Shoulder, Home Mash, Roasted Turnip, Carrot Puree, Lamb Jus

Oven Roasted Spiced Sole Fillet, Buttered Scallop, Black Lentil Caviar, Caper Orange Jam, Chive Cream Sauce

Havana Steak Sambo, 8 Oz Sirloin Steak, Garlic Ciabatta, Roasted Mushroom, Caramelized Onion, Cheddar, Hand Cut Chips, Pepper Sauce

Homemade Egg Tagliatelle Sautéed with Garlic, Roasted Spiced Carrot, Marinated Peppers, Roasted Mushroom, Chilies, Pesto





Havana Dinner Menu

Ingles a Cubano (Appetizers)

ROLLOS DE CIGARRO DE CARNE CUBANA

Braised Pulled Beef in Spring Roll Pastry with Roasted Pepper Chili Jam
RM38.00++

VIERAS

Pan Seared Scallop, Romesco, Chili Lime Cucumber Salsa, Potato Boxy, Cream Bisque
RM88.00++

OSTRAS FRESCAS DESCUENDADOS

Fresh Shucked Oysters with Chef Sauces
RM98.00++

GUACAMOLE

Pineapple Crisp, Crispy Malanga, Plantain Crisp, Dried Tomato Crisp
RM38.00++

MARIQUITAS

Home Dried Plantain Chips with Pica De Gallo
RM45.00++

AVOCADO ENSALADAS

Garlic Shrimps, Mix Selected Leaves, Marinated Baby Tomatoes, Olives, Sliced Onions, Cucumber, Peppers
RM68.00++

SOPA DEL DIA

Special Soup of The Day (Please check with our member staff)
RM38.00++

SEAFOOD CHOWDER

Havana Oven Roasted Seafood's, Fresh Vegetables, Cumin, Fresh Herb in Cream
RM58.00++



Desserts

CHURROS

Chocolate Ganache, Strawberry Pickles, Cinnamon Cream
RM38.00++

FLAN CASERO


Caramel Custard, Peach, Mint Jam
RM38.00++

PASTEL DE CHOCOLATE

Havana Chilled Chocolate Cheesecake, Berry Coulis, Honeycomb
RM48.00++

ICE-CREAM AND SORBET

A Changing Selection of Ice-Cream and Sorbet (Please Check with our staff member)
RM38.00++





Sides

Cajun Dusted Hand Cut Chips
RM18.00++

Cumin Curried Potato
RM25.00++

Roasted Vegetables
RM18.00++

Roasted Peppers
RM18.00++

Roasted Mushrooms
RM25.00++

Rocket Onion Salad
RM18.00++

Kids

Chicken Goujons and Chips
RM22.00++

Breaded Sole and Chips
RM22.00++

Kids Cheese Burger and Chips
RM22.00++

Cheese

OLD HAVANA CHEESE

Selection of Cheese, Grapes, Roasted Honey Walnut, Crackers, Berry Compote
RM88.00++

PROVELETA

Herd Marinated Cheese, Smoked Cheese, Grilled Cheese, Crostini, House Pickles, Chimichurri
RM98.00++



Entrees (Main Course)

TASTE OF THE SEA

Pan Seared Salmon, Baked Sole, Garlic Shrimps, Seared Scallop, Mussel, Minted Pea Puree, Pickled Seaweed, Sea Grapes, Prawn Bisque
RM158.00++

SEAFOOD PAELLA

Mix of Seafood, Beef Bacon, Tomatoes, Peppers, Chicken, Saffron Rice
RM98.00++

FILLET BEEF

Angus Tenderloin Fillet, Braised Oxtail, Roasted Corn Salsa, Beef Bacon Crumble, Glazed Turnips, Blue Cheese, Tortilla
RM138.00++

WAGYU RIBS MB5

Bone in Wagyu MB5 Ribeye Steak, Caramelized Onion Puree, Cajun Dusted Hand Cut Chips, Horseradish Cream
RM48.00++ (100 Gram)

LAMB RACK

Seared Lamb Rack, Cumin Lamb Stuffed Piquillo Peppers, Buttered Celeriac, Mint Puree, Rosemary Lamb Jus
RM128.00++

CHICKEN

Citrus Marinated Chicken Fillet, Chicken and Pistachio Pate, Roasted Peppers, Onion Confit, Avocado Puree, Roasted Mushroom Sauce
RM88.00++

DUCK

Seared Duck Breast, Duck Raisin Kataffi, Spiced Apple Puree, Tomato Crumble, Duck Jus
RM88.00++

Cuban Traditional Sandwich

EMPAREDADO DE POLLO

Mojo Marinated Grilled Chicken Fillet, Garlic Ciabatta, Lime Mayo, Tomato, Onion Confit, Truffle, Morel
RM88.00++

VEGAN

Cajun Roasted Roots Vegetable in Filo Parcel, Cauliflower Puree, Roasted Cuffed Carrots, Cumin Cream
RM68.00++

