

SMALL PLATES

CHEFS MENU AVAILABLE AT \$75 P/P
IN WEEKENDS ON TILL 8PM

TO SHARE

TURKISH BREAD TOUM	\$12
WARM MARINATED OLIVE	\$12
KOHLRABI FIG HAZLENUT FRUIT CRU DRESSING	\$17
PATATAS BRAVAS PAPRIKA GARLIC	\$18
BRUSSEL SPROUTS SESAME DRESSING PARMESAN	\$18
TOMATO PISTACCHIO BASIL PESTO TALEGGIO	\$18
SAUTEED PRAWNS KASHMIRI CHILLI GARLIC	\$20
MORTADELLA SKEWER CHARD MISO GLAZE CHILLI SALSA	\$24
SMOKED FISH CROQUETTE CRAY MAYO CHERVIL	\$26
SPICY TUNA EGGYOLK LAVOSH ORANGE POWDER	\$25
OYSTER MUSHROOM PROSCIUTTO RAISIN PECORINO	\$24
GRILLED OCTOPUS HUMMUS CHIPOTLE GLAZE	\$32

LARGE PLATES

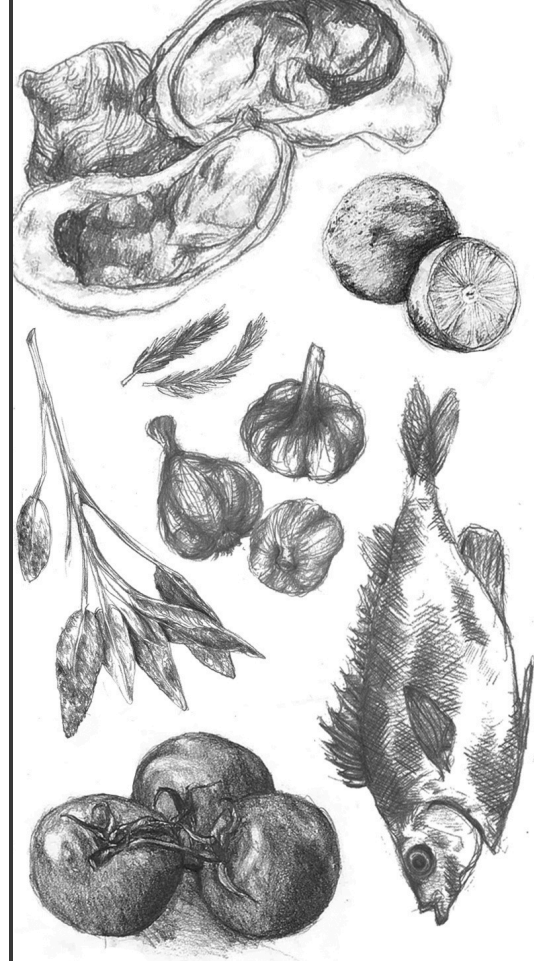
TO SHARE

FLAT IRON STEAK FENNEL JAM SHIITAKE JUS MASH	\$46
FISH OF THE DAY CITRUS BEURRE BLANC FENNEL	\$42
EGGPLANT SCHNITZEL TOFU CREAM RADISH CHILLI OIL	\$36

AFTER DINNER

STRAWBERRY TIRAMISU CARAMEL	\$17
LEMONGRASS CRÉME BRULEE LIME MERINGUE	\$17
BAKED CAMEMBERT CROSTINI HONEYCOMB TARRAGON	\$26

24/04/2024



HAVANA RESTAURANT

