

## COCKTAILS AND APERITIFS

**MOJITO** Cuba's national drink and a favorite here at Havana. \$8

**CAIPAIRINHA** Brazilians' favorite. Fresh lime muddled with turbinado sugar and a splash of club soda. Shaken with Cachaça (ka cha sa) \$8

**HAVANA MARTINI** Bacardi Light rum, Cointreau, fresh lime juice and pineapple juice. Garnished with a slice of pineapple \$9

**PERIODISTA** Cuba's other National Drink. Bacardi Light rum, triple sec, peach brandy, freshly squeezed lime juice and simple syrup \$8

**CHAMPAGNE COCKTAIL** Chambord liquor & champagne \$8

**CAVA** Brut - Spanish "Champagne", 1 + 1 = 3 \$8

**CHAMPAGNE** Veuve Clicquot, Yellow Label Half bottle \$45

**SANGRIA DE PARCHA** (non-alcoholic) Grape juice, Passion fruit juice, simple syrup and a splash of Sprite. Garnished with fruit slices \$6

**FRUTAS TROPICAL** (non-alcoholic) Passion fruit juice, coconut milk, banana puree and pineapple juice \$6

**PISCO SOUR** Traditional Peruvian cocktail made with Pisco (White Grape Brandy), sour mix, fresh lime and egg whites \$8

## SOUPS AND SALADS

**SOUP OF THE DAY** \$7

**FARM SALAD** Farm fresh arugula, tomato, red onion, crisp bacon and garlic croutons tossed with a chipotle / Manchego cheese dressing \$8 ADD SUSTAINABLY HARVESTED SHRIMP \$8

**OUR HOUSE SALAD** Spinach, artichokes, asparagus, hearts of palm, Seal Cove goat cheese, sliced radish and spice candied walnuts tossed in a blood orange vinaigrette \$7

**YELLOWFIN TUNA SPRING SALAD** Sashimi grade yellow fin tuna seared medium rare, seaweed, sliced radishes, marinated ramps and charred tomatoes in an avocado vinaigrette \$11

## APPETIZERS

**PAN SEARED CRAB CAKES** Lightly seared and served with a red pequinillo pepper puree \$10

**MUSHROOM SPRING ROLLS** Assorted wild mushrooms and Japanese wheat noodles with a soy reduction and porcini aioli \$9

**LOCAL MUSSELS** Locally harvested Frenchman Bay mussels with chorizo and sofrito in a tomato broth with grilled bread topped with garlic aioli \$10

**LAMB MEATBALLS** Grilled on a surgarcane skewer - served with a chipotle polenta and Seal Cove goat cheese \$8

**GARLIC SHRIMP** Sustainably harvested shrimp sautéed with chorizo, peppers and onions atop freshly made flatbread \$9

**WORLD MIXED GRILL** Spanish chorizo, Portugese linguica and Middle Eastern lamb merguez sausage with grilled shrimp and calamari marinated and grilled with chimichurri For 2 \$18 / For 4 \$32

**SEARED FOIE GRAS** Served over sweet plantains & charred white onions with a pineapple vinaigrette \$14

**havana**  
starters summer 2010

# entrées

## ENTRÉES

**SAFFRON PAELLA** With local, organic Mandala Farm chicken, Portugese linguica and French andouille sausage, Maine shrimp, Littleneck clams, mussels and lobster in a saffron and vegetable rice \$29

**OUR MOQUECA** Seafood stew with Maine's finest seafood (lobster, shrimp & mussels) slow cooked in a rich coconut / clam broth \$29

**CHILE RELLENO** Roasted fresh poblano peppers stuffed with rice pilaf, tomato, asparagus, Seal Cove goat cheese, queso fresco, pine nuts & cilantro - finished with a black bean & orange sauce \$19

**HAZELNUT & MANCHEGO CRUSTED HALIBUT**  
Oven roasted halibut served with roasted shallot fingerling potatoes and a poblano beurre blanc \$25

**PAN SEARED CHICKEN BREAST** Seared local, organic Mandala Farm chicken breast, marinated in sofrito and served with poblano cornbread stuffing and Spanish chorizo \$24

**YELLOWFIN TUNA FEATURE** Created Daily \$27

**CUBAN COFFEE FILET MIGNON** Cuban coffee crusted filet grilled and served with roasted asparagus & fingerling potatoes, with an aji chile mushroom sauce \$29

**AGAVE GLAZED RACK OF LAMB** Roasted with caramelized carrots, thyme, shallot potatoes and creamy Columbian yuca gratin \$29

**CHURRASCO HANGER STEAK** Topped with chimichurri and served with plantain mash and oven roasted tomatoes \$26

**MOJO MARINATED FLANK STEAK** Served with sautéed garlic spinach and potato yuca gratin \$25

**GRILLED SKEWERED LOBSTER** Sweet Maine lobster meat grilled and drizzled with roasted garlic drawn butter and pepper, served atop a fennel slaw and maduros plantains \$29

**COUNTRY STYLE PORK CHOP** From Mandala Farm - served with a poblano pepper cornbread stuffing, white wine cream reduction sauce and sautéed garlic spinach \$27

Havana has been committed to serving local and organic meats, produce and seafood since it opened 11 years ago. All of our meats are "naturally raised" meaning no steroids, antibiotics or hormones and "humanely raised" meaning room to roam, proper shelter and gentle handling. We make every effort to buy only sustainably harvested seafood, primarily from the Gulf of Maine. We have consistently searched out New England farmers and fisherfolk to purchase product that is not only great tasting but great for the environment and local economy as well. Havana works with many local farms, but is particularly indebted to Mandala, Beech Hill, Crossroads, Freedom, and Happytown Farms.