

## SOUPS

- SOUP OF THE DAY 6
- ROASTED BUTTERNUT SQUASH SOUP 6  
Roasted Squash in Cream, Butter & Roasted Almond Flakes



## SALAD

- SMOKED SALMON SALAD 12  
Smoked Salmon, Romaine Salad, Lemon Basil Dressing
- CHIMICHURRI STEAK SALAD 12  
Char-grilled Striploin in Arugula and Almonds, Chimichurri Dressing
- RANCH AVOCADO CHICKEN SALAD 11  
Mixed Salad, Grilled Chicken Breast, Ranch Avocado Dressing & Coriander Mayo
- CORIANDER GUACAMOLE CHICKPEA SALAD 10  
Chickpeas & Green Olive, Mixed Coriander Salad & Home-made Guacamole
- CLASSIC CAESAR SALAD 12  
Romaine Lettuce, Grilled Chicken Breast, Bacon Bits, Parmesan Cheese, Caesar Dressing

## BURGER & SANDWICHES

*Served with Fries and Seasonale house salad*

- HAVANA BURGER 18  
Home made Burger in a Charcoal Bun
- VERDURAS BURGER 15  
Home made Vegetarian Burger in a Charcoal Bun
- CUBAN SANDWICH 16  
Cuban Bread, Roasted Pork, Smoked Ham, Bacon, Gherkins, Mozzarella Cheese & Fries
- GARDEN VEGGIE CHICKPEA SANDWICH 14  
White Bread, Romaine Lettuce, Tomato, Green Olive & Chickpeas, Home-made Pesto Dressing
- BBQ CHICKEN SANDWICH 15  
White Bread, Marinated Chicken Breast, Home-made BBQ Sauce

## Artisan DESSERTS

- CHEESE CAKE 5
- ARROZ CON LECHE 5
- CHOCOLATE PANNA COTTA 5

*Note:* ● CHEF'S SIGNATURE DISHES, ● VEGETARIAN

All Prices are Subject to GST & 10% Service Charge

## MAINS

- ROPA VIEJA 20  
Shredded Flank Steak, Vegetables in Tomato Sauce & Arroz Moro
- ROAST PORK AL PASTOR 18  
Roasted Pork Belly, Caramelized Pineapple & Provençal Potatoes
- ARGENTINE STYLE BBQ PORK RIBS 21  
Smoked into Perfection BBQ Pork Ribs & Provençal Potatoes
- MOJITO CHICKEN 20  
Braised Boneless Chicken Thigh, Tangy Rum Reduction, Mango Salsa, Herbs Tomatoes & Roasted Potatoes
- CHAR-GRILLED BEEF TENDERLOIN 32  
200GM Char-grilled Tenderloin, Sautéed Vegetables, Black Pepper & Mushroom Sauce
- GRILLED SALMON 21  
200GM Salmon & sautéed vegetables in White Wine Sauce
- SEAFOOD ZARZUELA 22  
Sautéed Shrimp, Mussel, Seabass & Squid, Tomato Sauce, White Rice
- PAELLA A Choice of Seafood, Chicken or Meat 21
- ARROZ A LA CUBANA Spiced Cuban Rice, Mixed Veggies & Cheese 18
- STUFFED EGGPLANT Spinach & Ricotta 19
- MUSHROOMS LASAGNA Slow-cooked Mushroom Cream Sauce 18
- POLLO LOCO 27  
Roasted Baby Chicken Stuffed with Morros Y Cristianos (Rice and Beans)



## BAR SNACKS

- SEABASS CEVICHE Lime & Herbs, Nuts & Tortilla 13
- SHRIMPS SKEWER Creole Sauce 10
- MORENO CHICKEN FINGERS 11
- CHICKEN WINGS 10
- COXINHA DE FRANGO Brazilian Version of Indian Aloo Tikki 11
- CRAB SPRING ROLLS 12
- BAKED GARLIC PARMESAN POTATO WEDGES 10
- SEABASS EPERLAN Pico de Gallo Sauce 13
- JALAPENO POPPERS Stuffed Cream Cheese, Lettuce, Spicy Sauce 12
- DELICIAS DE SALMON Cream Cheese, Capers, Profiteroles Rellenos 18
- CALAMARI IN HOJA DE ALGAS Seaweed Sheets, Cocktail Sauce 13
- MIXED BOCADILLO BOARD 35  
Tomato Bruschetta, Boquerones, Jamon a la Española & Tostones Rellenos
- CHARCUTERIE BOARD 45  
Parma Ham, Smoked Ham, Chorizo & 3 Selections of Cheeses
- CARIBBEAN BOARD 39  
Seabass Ceviche, Crab Spring Rolls, Seabass Eperlan & Shrimps Skewer
- VIÑALES BOARD 34  
Coxinha de Frango, Jalapeño Poppers, 123 Gaspacho & Bruschetta
- GALLO DE MORON 38  
Garlic Chicken Wings, Cuban Chicken Fingers, Grilled Chicken Sticks, Tostones & Chicken Rellenos
- CHAR-GRILLED SURF & TURF 45  
Pork Ribs, Tenderloin Steak, Boneless Chicken Leg, Grilled Salmon, Shrimps, Roasted Potatoes, Gherkins & Olives

## BAR BITES & SIDES

- ARROZ MORO Classic Cuban Rice, Black Beans & Herbs 5
- BLACK BEANS 6
- TOSTONES Deep Fried Plantain 5
- TORTILLA 7
- FRENCH FRIES 8
- SAUTÉED SEASONAL VEGETABLES SALAD 5
- SAUCES 2  
Mojo Criollo / Home made BBQ / Mushroom / Pepper / Chimichurri / Creole / Jalapeño Cheese / Yoghurt & Garlic