

Tapas

Mixed olives & roasted almonds (v) (gf) 3.50

Pimientos de Padrón (gf) 5.50
small green peppers fried in olive oil
with sea salt

Patatas bravas (v)(gf) 3.95
fried potatoes with hot bravas dip or alioli

Papas con huevos (v)(gf) 4.95
potatoes with soft-fried eggs
add Jamon Serrano 5.95

Pan tomate (v)(gf) 3.50
toasted galician bread with crushed tomatoes
add serrano ham 4.50

Rollitos
Chicken filo wraps with peppers & spring onion 5.50
Goats cheese & spinach filo wraps with fig sauce (v) 5.50

Mini hamburguesa 5.50
mini beef burgers topped with manchego cheese

Pepito (gf) 7.95
mini sirloin steak on garlic bread with peppers and onions

Salads

Ensalada verde (v) (gf) 5.50
mixed baby leaves, french beans, black olives,
cucumber with spring onions

Ensalada de gambas (gf) 6.95
prawns & quail eggs with rocket, cherry tomato & cucumber

Ensalada de queso de cabra (v) (gf) 6.95
grilled goats cheese with toasted almonds & mixed salad

Ensalada de pollo y chorizo (gf) 6.95
warm chicken, crispy chorizo & manchego cheese with
baby leaves, cherry tomato & cucumber

Ensalada de remolacha (v) (gf) 6.95
roast beetroot, goats cheese & walnuts on a rocket salad

(v) Suitable for a vegetarian diet
(gf) gluten free options available, please ask your server
All our meat & poultry is 100% Irish
for group bookings call 400 5990

Havana

T a p a s B a r

Havana Platters

Selection of dips (v) 7.50
homemade humus, red pesto & tapenade served
with bread and nachos

Rosemary & garlic lamb (gf) 12.50
pan-grilled seasoned lamb strips with
couscous or fried potatoes & mango mint sauce

Chicken Satay (gf) 11.25
pan-grilled chicken breast in satay sauce
served with couscous or rice

Pinchos (gf) to share 15.50
a selection of tasty bites: chicken wings, filo wraps,
serrano ham, calamares, spanish omelette,
manchego cheese & chorizo

Meat

Paella de pollo y chorizo (gf) 9.95/ 12.50
traditional spanish rice dish with chicken & chorizo

Albondigas (gf) 6.50
spanish meatballs in a rich tomato & basil sauce

Chorizo al vino (gf) 7.50
spanish chorizo sausage cooked in rioja

Garbanzos con morcilla 6.50
chickpeas with black pudding, spinach, raisins
and roasted pine nuts

Havana chicken wings (gf) 6.95
marinated in spicy Havana sauce
served with blue cheese dip

Pincho moruno (gf) 7.95
lamb skewers seasoned with moorish spices
and served with greek yogurt

Seafood

Paella de marisco (gf) 9.95 / 12.95
traditional spanish rice dish
with prawns, mussels and calamares

Calamares (gf) 6.95
tender deep fried squid rings served with alioli

Gambas al piri piri (gf) 7.50
pan-fried prawns in garlic & chili with lime salsa

Vegetarian

Tortilla Havana (v) (gf) 6.95
traditional spanish omelette made with potatoes,
red peppers, spring onion and parsley

Esparrago (v) (gf) 6.50
grilled fresh asparagus served with a lime dip

Feta templada (v) (gf) 5.95
deep fried feta cheese served with cranberry sauce

Berenjena con queso (v) (gf) 6.50
fried aubergine and goats cheese in bread crumbs

Escalibada (v) (gf) 7.95
pan-fried peppers, aubergine, courgettes, spinach
with roasted pine nuts & honey

Cheese & Charcuterie

Plato de queso (v) (gf) 7.95 / 12.95
selection of five artisan cheeses with crackers & grapes

Plato de charcuteria (gf) 8.50 / 13.95
a selection of four cured spanish meats with olives

Plato de queso & charcuteria (gf) 14.50
mix of cheeses with cured spanish meats
served with olives and grapes

Havana . . . revolutionary tapas since 2001

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