

Havana 1516 Bonanza St., (925) 939-4555, www.havana-restaurant.net. This small restaurant is looking as good as ever with its island colors and photographs from the Cuban capital. The kitchen has happened on to some dishes that are interesting and chic, too. A shrimp appetizer sparkles with its fresh cilantro-lime sauce over rice, although the succulent shellfish were a bit overwhelmed by the bitter char of the grill. A *ropa vieja*, or shredded beef, sandwich was juicy and flavorful, its tender meat and caramelized onions, peppers, and tomato playing off a strong but subtle layer of arugula and authentic Cuban bread. Plantain-crusted halibut was crunchy-sweet on the outside—the white inside as delicate as a cloud—and its corn sauté was a great way to showcase a local, seasonal ingredient. Raspberry and mango sorbets had refreshing, concentrated flavor. Lunch Mon.–Fri., dinner daily. ¥+\$\$\$