

Havana

cuban cuisine

www.havanarestaurant.net

1516 Bonanza Street
Walnut Creek, CA 94596

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Lunch: Monday-Friday 11:30am-2pm

Dinner: Monday-Wednesday 5-9:30pm
Thursday-Saturday 5-10pm
Sunday 5-9pm

Bar: Monday-Wednesday 5-10pm
Thursday-Saturday 5pm-Midnight

Reservations for Parties of 8 or More

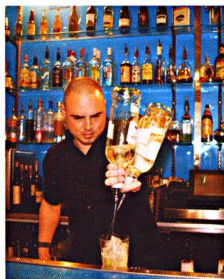
Bar Scene

Full Bar

Late-Night Dining

Takeout Available

Ability to Accommodate Large Parties



■ Located in the heart of downtown Walnut Creek, Havana offers California-Cuban to the crowds that pack this bustling, tropical joint. The walls of Havana are lined with framed photographs of Cuba—vintage cars, master cigar rollers, crowded street scenes—while the ambient Latin salsa rhythms fill the air and get you in the mood for a truly unique dining experience. Owner Zack Scott serves up Cal-Cuban cuisine to a mixed crowd of families, pre-theatre dinner dates and groups out for a night on the town. Folks come for Havana's exquisite tapas, like the sautéed scallops with citrus-ginger sauce and chimichurri skirt steak with boniato fries, not to mention the hearty entrées. Take special note of the plantain-crusted halibut with tomatillo-avocado salsa and the garlic-studded pork tenderloin with citrus-mojito sauce. In addition to their savory menu offerings, Havana's full bar also specializes in over a dozen signature mojitos rated by *Diablo* magazine as the Bay Area's best. For the past four years, people have been coming from all over the Bay Area to enjoy the food, drink and atmosphere at this must try, Cuban-inspired gem.

sample menu selections

tapas::

Sautéed Scallops 11

Citrus-ginger sauce

Grilled Shrimp 9

Cilantro-lime sauce over rice

Havana Crab Cakes 9

Pineapple aioli

Halibut Ceviche 8

Cured halibut, mango, black beans, onions, peppers and cilantro with plantain chips

Mussels 9

Sofrito wine sauce

Chimichurri Skirt Steak 9

Sautéed red onions and shoestring boniato

Guava-Glazed Pork Skewers 8

Sofrito rice

Cuban Sandwich 9

Ham, roasted pork and Swiss cheese on a toasted roll

Twice-Fried Plantains 7

Pineapple salsa

Boniato Garlic Fries 6

Tomato aioli and chimichurri sauce

salads::

Arugula Salad 7

Shaved manchego, toasted hazelnuts and walnut vinaigrette

Mango Chicken 7

Romaine, onions, tomatoes, cucumbers and mango vinaigrette

Pineapple Shrimp Salad over Arugula 7

Onions, tomatoes and pineapple vinaigrette

entrées::

Plantain-Crusted Halibut 19

Tomatillo-avocado salsa and sofrito rice

Cumin-Crusted Tuna 17

Sofrito rice and green beans

Grilled Salmon 18

Mango-dijon glaze, boniato mash and green beans

Paella 19

Clams, shrimp, chorizo sausage, chicken and fish with saffron rice in a red pepper broth

Garlic-Studded Pork Tenderloin 17

Mojo sauce, boniato mash and black beans

Chicken Adobo 15

Mango salsa, sofrito rice and black beans

Ropa Vieja 16

Shredded beef, onions, peppers and tomato served with sofrito rice and black beans

Bistec à la Havana 18

Marinated skirt steak over rice and beans with grilled pineapple

mojitos::

Traditional 6

Mojito de Limón 7

Lemon

Mojito de Colada 7

Coconut

Mojito de Corazo 9

Tequila mojito with a splash of Chambord