

Welcome to **HAVANA BLUE**, where the cool vibes of Cuba shaken with the refreshing energy of the tropics unite to create what we like to call “Experiential Dining.” Our restaurant combines the warm, rustic culture and robust flavors of Latin America with the exotic spices and tangy sauces of the Pacific Rim. Brace your senses as you prepare to indulge in aromas and flavors like never before. “You only live once, but if you dine well, once is all you need.”[®]

 **SIGNATURE COCKTAILS / 12**

Cuban Mojitos Cruzan tropical light rum or vodka flavors* / muddled with fresh mint, lime, & fruit
 Classic ≈ Mango ≈ Black Cherry ≈ **BLUE**berry*
 White Grapefruit – Smoked Vanilla Bean
 Pitcher ≈ Classic or Mango / approx 5 drinks / 42

Brazilian Caipirinhas Authentic Brazilian Cachaça / fresh lime / raw sugar
 Classic ≈ Mango–Strawberry

Tradicional Daiquiris Cruzan light or flavored rums / fresh lime / fresh fruit / exotic spices / shaken hard / served up / Classic ≈ Black Cherry – Limeade
 Passion Fruit – Vanilla Bean ≈ Pineapple – Cardamom

 **MOUTHWATERING MARGARITAS / 12 Patron / 16**

Mambo Margarita Sauza Tequila / orange liqueur / orange, mango, & lime juice / smoked salt rim

La Piñela Sauza Tequila / triple sec / grilled pineapple / fresh grated cinnamon / lime juice / cinnamon–sugar rim

Passionate Pamarita
 Sauza Tequila / Pama pomegranate liqueur / passion fruit juice / sweet ‘n sour sparkle / smoked salt rim


 **FROZEN CONCOCTIONS / 12**

Nikki’s Dream Cruzan Vanilla Rum / passion fruit / mango / vanilla bean / cherry splash

Mango Pain Killa Cruzan Mango Rum / house blend of coconut, orange, and pineapple juices / grated nutmeg

Hibiscus Margarita Tequila / hibiscus flower essence / house–made sweet and sour / cranberry splash

Passion Colada Cruzan Coconut Rum / coconut cream / passion fruit / orange juice

 **SAPPHIRE BLINGTINI** Make it a **HAVANA** night to remember / exquisite **Ultimat** vodka martini / any style she likes / stunning GIA certified loose 1ct **sapphire** stone / edible silver–flake rim / 175

 **PREMIUM SPIRITS**

Rhum Cruzan / Bacardi / Captain Morgan / Gosling’s Black Seal / Cruzan Single Barrel / Pyrat XO Reserve / 10 Cane / Clement XO / Cruzan 9 Spiced Rum

Tequila Sauza / Jose Cuervo ‘1800’ / Patron / Patron Gran Platinum

Vodka **Ultimat** / Belvedere / Chopin / Idol / Grey Goose / Absolut / Stolichnaya / Ketel One / Hangar One

 **VINO DE LA CASA**

Rojo Bodegas Esmeralda Tilia Malbec
Blanco Bodegas Esmeralda Tilia Torrontes
 Glass / 9 Bottle / 32

Sunset Sangria Red or white wine / orange liqueur / citrus juices / ginger ale / fresh local island fruit
 Glass / 10 Pitcher / 36

 **LATIN LIBATIONS & PACIFIC TWISTS / 14**

Key–Limetini Cruzan Vanilla Rum / key lime / pineapple juice / graham cracker rim

Guava Limonada Cruzan Guava Rum / lime juice / touch of habaño lime syrup

Lychee Heaven Cruzan Coconut Rum / lychee juice / lychee fruit / toasted coconut rim

Ruby Roja Absolut Ruby–Red Vodka / ginger root / ruby red grapefruit juice / fresh lime

HAVANA BLUEberry Cruzan Vanilla Rum / blueberries / pineapple / graham cracker rim

Posh Piñajito Cruzan 9 Spiced Rum & Pineapple Rum / champagne / mint / lime / sugar / grilled pineapple

Dirty Chica **Ultimat** Vodka / jalapeño soaked onions / pepper infused olive juice

Fire & Ice SKYY Melon Vodka / watermelon spirit / fresh watermelon / habaño / sugar–dusted lime

Pacific Pearl Absolut Raspberri Vodka / champagne sparkle / fresh raspberries / sugar rim

Espress Yourself Stoli Vanil Vodka / Cuban espresso / splash of milk / shaken hard

 **TAPAS**

Tacos de Filet	Sofrito Marinated Filet Mignon / roasted poblano crema / manchego cheese / chile-toreado salsa / house-made cilantro-corn tortillas / cilantro petals / 14
Tuna Pacifica	Szechuan Peppercorn Dusted Tuna Tataki / white bean hummus / hoisin mojo / plantain crisp / 16
Latin Trio	black bean hummus / wasabi guacamole / pineapple pico de gallo / yuca and boniato chips / 12
Cuban Sliders	Slow-Roasted Pulled-Pork / Serrano Ham / manchego cheese / green apple pickles / truffle essence / pressed pan dulce / blueberry mustard "paint" / house favorite / 16
Bocadillo Lettuce Wraps	Tempura Sea Bass / Smoked Bacon Crumbles / sour apple salsita / lettuce cups / miso-bacon glaze / 16
Pizza Las Palmas	Thai BBQ Pulled Pork / arugula / mango mojo / spicy ginger drizzle / house-made Latin flatbread / 14
Sticky Shrimp	Crispy Jumbo Shrimp / sweet and spicy glaze / jalapeño / peanut crumble / 16
Calamari Tamari	Tempura Calamari and cherry peppers / red onion / cucumber / tomatoes / tamarind lime-zest emulsion / 14
Langosta Tostadas	Fresh Caribbean Lobster & Shrimp / chile de arbol - lime aioli / truffled arugula, red onion & jalapeño / bacon & queso blanco crumbles / house-made cilantro-corn tostada / minimum order 3 / \$6 each
Sambal Croquette	white bean purée / carrots, peppers and sofrito / red pepper confetti / yuzu-avocado crème / 12

 **APERITIVOS**

Sopa Del Dia	Chef's daily soup creation highlighting fresh local flavors / 10
Ceviche Especial	Fresh Seafood / cooked naturally in citrus juices / creative preparations changing daily / yuca & boniato chips / 16
Haute Summer Night	Jumbo Lump Crab / Shrimp / citrus-jicama slaw / sweet peppers / rice paper summer roll / mango-habañero salguero / 14
Habana Ensalada	mixed greens / pineapple a la plancha / cucumber / cherry tomatoes / red onion / queso-blanco croutons / coconut vinaigrette / 12
Thai Terra Sashimi	Smoked & Shaved Thai Beef Tenderloin / manchego / crispy shiitakes / baby greens / ginger coulis / warm Spanish Balsamic reduction / 16
Caesar de Camarón	Blackened Tiger Shrimp / romaine lettuce / crispy spring roll bowl / spiced cashews / fiery manchego Caesar dressing / 16



ENTRADAS

Miso Sea Bass	Miso-Lemongrass Glazed Sea Bass / garlic spinach / mango mojo / wasabi mash / soy – lemongrass reduction / house favorite / 38
Mahi Maho Mahi	Pan-Seared Yucca Encrusted Mahi Mahi / citrus jicama slaw / Thai red curry cauliflower purée / honey – limon gastrique / 36
Relleno Snapper	Red Snapper stuffed with Chorizo & Rock Shrimp / tempura Cholula® asparagus / traditional pigeon pea rice / chimichurri emulsion / 38
Tuna Trinity	Chile Blackened Ahi Tuna / citrus jicama slaw / wasabi mash / Thai – Kaffir Lime rain / cilantro effervescence / 36
Coco Mojo Camarones	Coconut Mojo Marinated & Grilled Tiger Shrimp / sweet plantain bacon mash / chile – garlic bok choy / spicy ginger shoyu / 36
Lobster La Plancha	Caribbean Lobster Tail A La Plancha / tempura Cholula® asparagus / manchego potato foam / vanilla bean-yuzu beurre blanc / MP
Ancho Filet	Grilled Filet Mignon / ancho chile & espresso rub / jalapeño creamed spinach / cilantro-chorizo mash / tempura leeks / Cuban espresso salguro (as featured in <i>Gourmet Magazine</i>) Pequeño 5 oz / 38 Grandé 10 oz / 48
Havana Pollo	Lightly Breaded Sofrito Marinated Organic Chicken Breast / bursting with manchego cheese, cilantro & garlic / tempura Cholula® asparagus / Cuban pigeon pea rice / Creole au jus / 34
Mojito Skirt Steak	Mojito Glazed Tender Skirt Steak / chile – garlic bok choy / cilantro – chorizo mash / crispy tobacco onions / mojito & thaijito dipping sauces / 34
Torta de Las Verduras	crispy tortilla filled with locally grown squash, zucchini and fresh vegetables / garlic spinach / Thai red curry – cauliflower purée / pineapple pico / 28

20% gratuity will be added to parties of 6 or more Additional Sauces / 2 Split Plate Charge / 6

Our menu is offered using cutting-edge techniques and passionate presentations. Please immerse yourself in our refreshing atmosphere and oceanfront vista as your meal is prepared to order by our talented team of culinary artisans.

 **SEXY SIDES / 8** (choose any four / 28)

The chef kindly requests no entrée substitutions / * denotes vegetarian selection

- Spicy Cuban Black Beans
- Jalapeño Creamed Spinach*
- Tostones*
- Chile – Garlic Bok Choy*
- Pigeon Pea Rice*
- Thai Red Curry Cauliflower Purée*

- Sweet Fried Plantains*
- Tempura Cholula® Asparagus*
- Wasabi Mash*
- Manchego Potato Foam*
- Garlic Spinach*
- Cilantro–Chorizo Mash

FALL BREEZE PRIX FIXE

Choose one selection from each course

Appertivo Course

- Tacos de Filet
- Habana Ensalada
- Calamari Tamari

Entradas Course

- Mojito Skirt Steak
- Relleno Snapper
- HAVANA Pollo

Dulces Course

- HAVANA Banana
- Heledos y Nieves

each guest / 50

Menu includes one glass of complimentary house red or white wine, no substitutions

All Inclusive Guests of the Hotel may bill this package surcharge to their rooms. Please notify your server. 20% gratuity will be automatically added. No other beverages or all inclusive benefits apply. HAVANA BLUE is Privately Owned & Operated by Blue Shore Grill Restaurant Group.

CHEF'S SEVEN COURSE SENSACION

(entire table must order)

Primer Course

Spanish Serada

warm spinach leaves / cucumber / red onion / cherry tomato / manchego / bacon – mojito vinaigrette

Segundo Course

Ceviche of the Day

Chef's daily fresh creation

Tercer Course

Papaya Puerco

Marinated Pulled Pork / papaya glaze / cilantro / Latin flat bread medallion

Entre Course

Mangoria

Mango Granita

Cuarto Course

Besotes Calientes (Hot Kisses)

Bacon Wrapped Grilled Tiger Shrimp / stuffed with Cholula® – Sriracha cremá / Creole salista

Quinto Course

Miso Sea Bass

Miso–Lemongrass Glazed Sea Bass / garlic spinach / wasabi mash / soy – lemongrass reduction

Sexto Course

Ancho Filet

Grilled Angus Filet / ancho chile & espresso rub / jalapeño creamed spinach / cilantro chorizo mash / tempura leeks / Cuban espresso salguro

Septimo Course

Down Island Cheesecake

Guava Cheesecake / 5 spiced cinnamon graham cracker crust / cardamom crème

each guest / 125

with specialty cocktail pairings / 175
with featured wine pairings / 200

Please Visit our Sister Restaurant

