

SOUPS AND SALADS

MAINE TOMATO GAZPACHO

Refreshing chilled soup finished with a Spanish olive oil and parsley salad 6

FANESCA SOUP

Traditional Ecuadorian summer soup with salt cod and a quail egg 7

SUMMER SALAD

Butter lettuce, red onion, goat cheese and pistachios with a creamy strawberry / jalapeño and cilantro vinaigrette 7

TUNA ESCABECHE SALAD

Sashimi grade yellowfin tuna marinated in tomato and jalapeños served with avocado, charred Vidalia onions and local greens, with a mango dressing 11

SEARED HALLOUMI & ARUGULA SALAD

Seared local Halloumi cheese, slow roasted tomatoes, arugula and fried pablano peppers drizzled with a tamarind soy dressing 11

APPETIZERS

FIRE & ICE SHRIMP CEVICHE

Traditional Peruvian ceviche with a jalapeño kick 10

HALIBUT CEVICHE 9

CEVICHE OF THE DAY

Chef's choice of daily ceviche 9

LOCAL MUSSELS

"Dutch style" mussels simmered in a broth of white wine, chorizo and finished with a cilantro garlic butter 10

MAINE CRAB CAKES

Local crabmeat cakes pan seared and served with a Latin style jicama cole slaw and a guasaca dipping sauce 10

HUITLACOCHÉ DUSTED SCALLOPS

Seared scallops dusted with huitlacoche (a "Mexican truffle" delicacy) and served with field greens and an agave lime vinaigrette 12

ADOBO RUBBED LAMB RIBS

Naturally raised lamb ribs with an adobo rub and served with garlic dipping sauce 9

EMPANADA OF THE DAY 9

SEARED FOIE GRAS

Rich and buttery foie gras pan seared and served with mango mojo 16

SWEET CORN EMPANADA

With cabrales cheese 9

ENTRÉES

PURPLE POTATO GNOCCHI Pan seared purple potato gnocchi with grilled corn, spring peas, queso fresca and caramelized onions 18

OUR MOQUECA Seafood stew with Maine's finest seafood (lobster, shrimp & mussels) slow cooked in a rich coconut / clam dende oil broth 29

PAELLA, SOUTH STYLE With local, organic chicken, Spanish chorizo, Maine shrimp, mussels and lobster over saffron infused short grain rice 29

FILET MIGNON Grilled all natural filet served with our "red flannel" hash (with beets & chorizo), local braising greens and a cacao / ancho chile demi glace 27

BACON WRAPPED PORK TENDERLOIN Bacon wrapped Niman Ranch pork tenderloin with a modern Spanish tortilla and asparagus 25

CHILE RUBBED YELLOWFIN TUNA Pan seared yellowfin tuna with an ancho chile and cane sugar rub served with honey charred carrots and saffron rice 27

GRILLED CHICKEN SKEWERS Local, all natural chicken, avocado and red onion skewers with a pineapple and organic honey glaze over cilantro rice 24

RACK OF LAMB Rioja marinated rack of lamb accompanied by beet greens and a Latin mash with honey Reggianito mashed potatoes 29

BRAISED SHORT RIBS All natural braised short ribs served over our "red flannel" hash (with beets & chorizo) in a grilled tomato mole 26

PAN SEARED RIBEYE Twenty ounce naturally raised bone-in ribeye steak with chimichurri and Brazilian red beans and rice 30

ROASTED HALIBUT Herb crusted halibut wrapped in a banana leaf, roasted and served with salsa verde and grilled green tomatoes with campari 26

STUFFED LOBSTER Grilled Maine lobster split and stuffed with a cornbread chorizo stuffing - served with an endive, red onion and grapefruit salad 29

SALMON PLANK Roasted Alaskan wild salmon with an organic maple syrup braised endive 27

JUMBO SCALLOPS Pan roasted jumbo scallops served over a saffron polenta cake and spicy sautéed spinach with a smokey aioli 27



Havana South is committed to serving local and organic meats, produce and seafood. All of our meats are "naturally raised" meaning no steroids, antibiotics or hormones and "humanely raised" meaning room to roam, proper shelter and gentle handling. We make every effort to buy only sustainably harvested seafood, primarily from the Gulf of Maine. And of course, local and organic produce from our neighboring farms.

Consuming raw or undercooked meat/seafood can lead to foodborne illness