



LA
HABANA
LOUNGE

COCINA MEDITERRÁNEA

Bookings

+34 952 811 239 | +34 657 671 432

Conjunto Benabola Puerto Banús, 29660 Marbella, Málaga
www.lahabanalounge.es

OYSTERS & CHAMPAGNE

<p>"PETITE CÉLÉBRATION"</p> <p>2 Gillardeau N°3 Oysters Mini Moët & Chandon 20cl</p> <p>45</p>	<p>"SIGNATURE PRIVILEGE"</p> <p>6 Gillardeau N°3 Oysters Moët & Chandon 37,5cl</p> <p>105</p>	<p>"GRAND LOUNGE"</p> <p>12 Gillardeau N°3 Oysters Moët & Chandon Brut Impérial 75cl</p> <p>200</p>
GILLARDEAU N°3 OYSTERS		7 /unit

ALMADRABA RED TUNA

RAW

ALMADRABA RED TUNA CARPACCIO	30	<i>Thinly sliced with extra virgin olive oil, lime zest and sea salt flakes.</i>
ALMADRABA RED TUNA TARTARE BEST SELLER	32	<i>With Axarquía avocado and Asian-style dressing.</i>
ALMADRABA RED TUNA TATAKI	30	<i>With sesame crust and mango.</i>
TUNA TOAST	(2 units) 24	<i>On "Pan Cristal" thin-crust bread, homemade light alioli, soy and pickles.</i>
"HUEVOS ROTOS" WITH ALMADRABA TUNA TARTARE	32	<i>Fried eggs over crispy potatoes, topped with tuna tartare marinated in kimchi and ponzu.</i>

GRILL

HIGH LOIN	32
TUNA BELLY	34
TENDERLOIN FILLETS	32
TUNA T-BONE	52

All tuna cuts are served with mashed potatoes and sautéed vegetables.

SEAFOOD

Server boiled or grilled

LOBSTER BEST SELLER	M/P
<i>Special "Formentera Style" preparation w/ potatoes, Padrón peppers & fried egg</i>	+5 p/p
HUELVA WHITE PRAWNS	40
"CARABINEROS" SCARLET PRAWNS	M/P
LANGOUSTINE	M/P
RED PRAWNS	M/P

TO SHARE

ACORN FED IBERIAN HAM	32	STEAMED MUSSELS IN CREAM SAUCE	24
<i>Served with "Pan Cristal" thin-crust bread and seasonal tomato.</i>		<i>House style with a light cream sauce and fresh herbs.</i>	
CREAMY POTATO SALAD WITH TUNA BELLY	20	CLAMS IN WHITE WINE	28
<i>"Ensaladilla rusa" with premium tuna belly.</i>		<i>Sautéed with white wine, garlic and parsley.</i>	
ANDALUSIAN-STYLE FRIED CALAMARI	24	TRADITIONAL SEAFOOD SOUP	18
<i>Local catch fried with semolina flour and served with homemade alioli.</i>		<i>Slow-cooked with fresh local market catch.</i>	
FRIED WHITE ANCHOVIES	22	PADRÓN PEPPERS	16
<i>Traditional Malaga-style frying with a citrus touch.</i>		GALICIAN-STYLE OCTOPUS	28
PIL-PIL PRAWNS	24	<i>With boiled potato, "Vera" paprika and extra virgin olive oil.</i>	
<i>An Andalusian classic with garlic, chili, olive oil and a touch of white wine.</i>		BEEF CARPACCIO	26
CREAMY HAM CROQUETTES	18	<i>Thinly sliced with Parmesan shavings, porcini mushrooms and extra virgin olive oil.</i>	
SEAFOOD CROQUETTES BEST SELLER	18		
GRILLED ARTICHOKE WITH HAM	20		
<i>Confit in extra virgin olive oil and 100% Iberian ham.</i>			

FROM THE GARDEN

SEASONAL TOMATO AND ALMADRABA TUNA BELLY	20
<i>With red onion, Axarquía avocado, extra virgin olive oil and sea salt flakes.</i>	
PUGLIA BURRATA	23
<i>With Raf tomato carpaccio, basil pesto and dried tomato.</i>	
CAESAR SALAD	22
<i>Lettuce mix, slow-cooked chicken, fried onion, croutons, Grana Padano parmesan and Caesar dressing.</i>	
GOAT CHEESE SALAD	24
<i>Lettuce mix, gratin goat cheese, caramelized onion, mixed nuts and honey mustard vinaigrette.</i>	

RICES

Minimum 2 people. Finished table-side

MIXED PAELLA (SEAFOOD & CHICKEN) 35 p/p

FROM THE SEA

"SEÑORET" PAELLA **BEST SELLER** 29 p/p

Shellfish and fish completely without shells.

SEAFOOD PAELLA 33 p/p

BLACK RICE WITH SQUID 26 p/p

LOBSTER PAELLA OR BROTHY RICE 48 p/p

"CARABINEROS" SCARLET PRAWNS PAELLA OR BROTHY RICE 52 p/p

FROM THE LAND

FREE-RANGE CHICKEN AND VEGETABLE PAELLA 26 p/p

IBERIAN PORK CUT AND MUSHROOM PAELLA 32 p/p

BEEF RIBEYE STEAK PAELLA **BEST SELLER** 48 p/p

Dry rice with juicy cuts of dry-aged beef and asparagus.

PASTA

SEAFOOD SPAGHETTI 34

Sautéed with a selection of fresh local seafood.

LOBSTER TAGLIATELLE 52

Accompanied by Canadian lobster and bisque.

TAGLIATELLE VONGOLE 32

Italian classic with clams, garlic and white wine.

SPAGUETTI BOLOGNESE 24

SPAGUETTI CARBONARA 24

FROM THE FISH MARKET

CATCH OF THE DAY	M/P	SEA BASS OR TURBOT FILLET	34
<i>Preparations: Oven-baked, Salt-crusted or Fried</i>		<i>Over potato parmentier and sautéed vegetables.</i>	
SPECIAL TURBOT BEST SELLER	M/P	SOLE MEUNIÈRE OR GRILLED	42
<i>With homemade crispy potatoes, piquillo peppers, and fried garlic chips.</i>		<i>Over potato parmentier and sautéed vegetables.</i>	
Topping: extra egg	2,50	GRILLED OCTOPUS LEG	34
		<i>Over potato parmentier and sautéed vegetables.</i>	

MEAT SELECTION

Served with baby potatoes and sautéed vegetables

BEEF RIBEYE STEAK	75 (kg)	SIDES & SAUCES	
"RETINTO" BEEF ENTRECOTE	34	SAUTÉED VEGETABLES	8
BEEF TENDERLOIN	36	POTATO PARMENTIER	8
SUCKLING LAMB SHOULDER BEST SELLER	45	HOMEMADE FRIES	8
GOURMET BURGER	24	SAUCES	3
<i>Accompanied by homemade fries.</i>		<i>Pepper, Alioli, Tartar, Kimchi Mayo</i>	
FREE-RANGE CHICKEN BREAST	24		
HOUSE SPECIAL LAMB	(<i>mín 2 pax</i>) 75		
THAI-STYLE CHICKEN CURRY	28		

Appetizer, Artisan Bread and Butter (3.50€). VAT included. Service not included.

DESSERTS

100% Homemade

CREMA CATALANA	10
CHOCOLATE MOUSSE	10
TIRAMISÚ	10
CHEESECAKE	10
"CARMEN" SIGNATURE CAKE BEST SELLER	12
<i>"Tres Leches" sponge cake served with homemade coconut ice cream.</i>	
ICE CREAM CUP	10

