

A warm, dimly lit restaurant interior with a rustic wooden wall. In the foreground, two elegant glasses sit on light-colored plates. A white napkin is rolled and placed on a patterned placemat. The overall atmosphere is sophisticated and intimate.

Habana

AT COSTA MESA



Chef's Prix-Fixe Menu

Our Chef's Prix-Fixe Menus showcase bold Cuban flavors through thoughtfully curated ingredients. Designed to deliver a complete culinary journey, these multi-course dinners are perfect for formal events and group gatherings. Guests will enjoy an elegant, plated dining experience.



Habana



\$70 PER PERSON

V VEGETARIAN

APERITIVO

SELECT ONE/INDIVIDUAL FOR PARTIES UP TO 24

PARTIES OF 25+/PRE-SELECT ONE OPTION

CROQUETAS DE JAMÓN

Traditional croquetas made with ham and manchego cheese, Caribbean aioli

CHICKEN EMPANADAS

Handmade pastries filled with chicken picadillo, mango slaw, banana-habanero ketchup

VEGETABLE EMPANADAS **V**

Handmade pastries filled with roasted corn, caramelized onions, roasted red bell peppers, cotija cheese, banana-habanero ketchup

ENTRÉES

SELECT ONE/INDIVIDUAL FOR PARTIES UP TO 24

PARTIES OF 25+/PRE-SELECT THREE OPTIONS/ INDIVIDUAL

ROPA VIEJA

Shredded beef braised with sweet peppers, onions, garlic, tomatoes, sofrito black beans

ROASTED CHICKEN

Roasted chicken, white rice, sweet plantains, sofrito black beans, pickled onions, garlic mojo

SALMON A LA PARRILLA

Spicy tomato cream sauce, sofrito black beans, buttered white rice, sweet plantains

TAMAL EN CAZUELA **V**

Creamy baked polenta with cheddar cheese, fire-roasted tomato sauce, buttered white rice, sofrito black beans, sweet plantains

EL CHURRASCO

Grilled skirt steak, chimichurri, corn on the cob with chile lime butter and cotija cheese, buttered white rice, sweet plantains

DESSERTS

SELECT ONE/INDIVIDUAL FOR PARTIES UP TO 24

PARTIES OF 25+/PRE-SELECT ONE OPTION

CARIBBEAN FLAN Añejo rum, caramelized sugar

BREAD PUDDING

Rum caramel sauce, almond crumble

STRAWBERRIES & CREAM WITH TOASTED COCONUT

Strawberries, cream, toasted coconut, condensed milk, sugar

Habana



\$85 PER PERSON

V VEGETARIAN

APERITIVO

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CROQUETAS DE JAMÓN

Traditional croquetas made with ham and manchego cheese, Caribbean aioli

CHICKEN EMPANADAS

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VEGETABLE EMPANADAS **V**

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ENTRÉES

SELECT ONE/INDIVIDUAL FOR PARTIES UP TO 24

PARTIES OF 25+/PRE-SELECT THREE OPTIONS/ INDIVIDUAL

ROPA VIEJA

Shredded beef braised with sweet peppers, onions, garlic, tomatoes, sofrito black beans

ROASTED CHICKEN

Roasted chicken, white rice, sweet plantains, sofrito black beans, pickled onions, garlic mojo

SALMON A LA PARRILLA

Spicy tomato cream sauce, sofrito black beans, buttered white rice, sweet plantains

RUM PEPPER SHRIMP

Jamaican rum-pepper cream sauce, red and green peppers, mango and jicama salad, buttered white rice

TAMAL EN CAZUELA **V**

Creamy baked polenta with cheddar cheese, fire-roasted tomato sauce, buttered white rice, sofrito black beans, sweet plantains

EL CHURRASCO

Grilled skirt steak, chimichurri, corn on the cob with chile lime butter and cotija cheese, buttered white rice, sweet plantains

PAELLA A LA HABANA

Shrimp, clams, mussels, salmon, Spanish chorizo, saffron rice, jalapeño crema

ADD LOBSTER TAIL: +25 PER PERSON

DESSERTS

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PARTIES OF 25+/PRE-SELECT ONE OPTION

CARIBBEAN FLAN Añejo rum, caramelized sugar

BREAD PUDDING

Rum caramel sauce, almond crumble

STRAWBERRIES & CREAM WITH TOASTED COCONUT

Strawberries, cream, toasted coconut, condensed milk, sugar

Aperitivos

For more casual and social hour style events, our Aperitivos Menu offers a variety of delectable small plates. Guests will be served family style and table side.



APERITIVOS

SERVED FAMILY STYLE

CHOICE OF FOUR **\$45 PER PERSON**
CHOICE OF FIVE **\$50 PER PERSON**

VEGETABLE EMPANADAS **V**

Roasted corn, caramelized onions, roasted red bell peppers, cotija cheese, banana-habanero ketchup

CHICKEN EMPANADAS

Banana-habanero ketchup

BOCADITOS DE PICADILLO

Beef picadillo, capers, olives, tomato, raisins, jalapeño crema

PORK CROQUETAS

Slow roasted pork, manchego cheese in a crispy croquette, pickled onions, fire-roasted tomato sauce

CROQUETAS DE JAMÓN

Traditional croquetas made with ham and manchego cheese, Caribbean aioli

AVOCADO FRITO **V**

Plantain crusted avocado, Caribbean aioli

HABANA CHOPPED SALAD **V**

Romaine, red cabbage, grilled corn, black beans, cherry tomatoes, peppers, pineapple, crispy plantain strips, honey cumin dressing

MOJITO SALAD **V**

Mesclun greens, cilantro, shaved fennel, shaved red onions, cucumbers, almonds, mojito vinaigrette

TOSTONES **V**

Twice fried smashed green plantains, mojo sauce

GAMBAS AL AJILLO

Sauteéd shrimp in white wine, garlic, paprika chili oil, cherry tomatoes, grilled bread

MARISCOS FRITOS

Calamari, shrimp, fried serrano, fire-roasted tomato sauce, jalapeño crema

V VEGETARIAN

BEVERAGE PACKAGES

ALL PACKAGES BASED ON A TWO HOUR MINIMUM

BEER & WINE OPEN BAR

\$30 PER PERSON PER HOUR

SELECT RED WINES

SELECT WHITE WINES

ALL DRAFT & BOTTLED BEER

CALL OPEN BAR

\$35 PER PERSON PER HOUR

SELECT RED WINES

SELECT WHITE WINES

ALL DRAFT & BOTTLED BEER

SPIRITS

\$16 and under

PREMIUM OPEN BAR

\$45 PER PERSON PER HOUR

ALL WINE OFFERED BY THE GLASS

ALL DRAFT & BOTTLED BEER

\$20 and under

All specialty cocktails

BAR GUARANTEE

HOSTED ON
CONSUMPTION BAR

ALL DRINKS CONSUMED
WILL BE ADDED TO THE
MAIN TAB

Book your special event

EVENTS MANAGER

TAWNY ARAGUNDI

TAWNY@DCBHOSPITALITY.COM

GENERAL RESERVATIONS

(714) 556 - 0176

RESERVATIONS@HABANAIRVINE.COM

