
Habana
AT THE IRVINE SPECTRUM



Event Space

Step into the rich, soulful world of Habana Irvine, where old-world charm meets modern elegance. Whether you're planning an intimate dinner, a lively cocktail reception, or a large-scale corporate event, our beautifully designed indoor and outdoor spaces set the perfect stage.





Dining Room

Maximum Accommodation: Seated: 100 | Cocktail Reception: 120

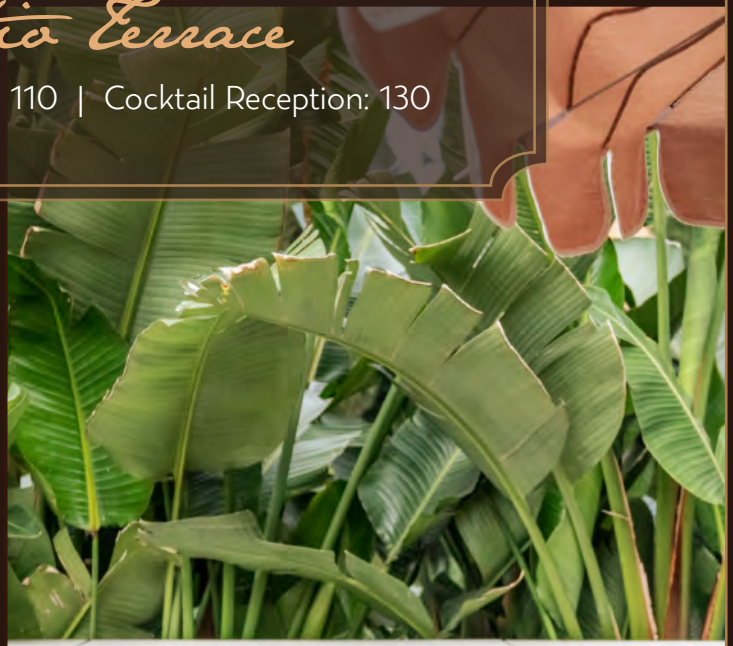




Main Patio & Main Patio Terrace

Maximum Accommodation: Seated: 110 | Cocktail Reception: 130













Green Room

Maximum Accommodation: Seated: 50 | Cocktail Reception: 60

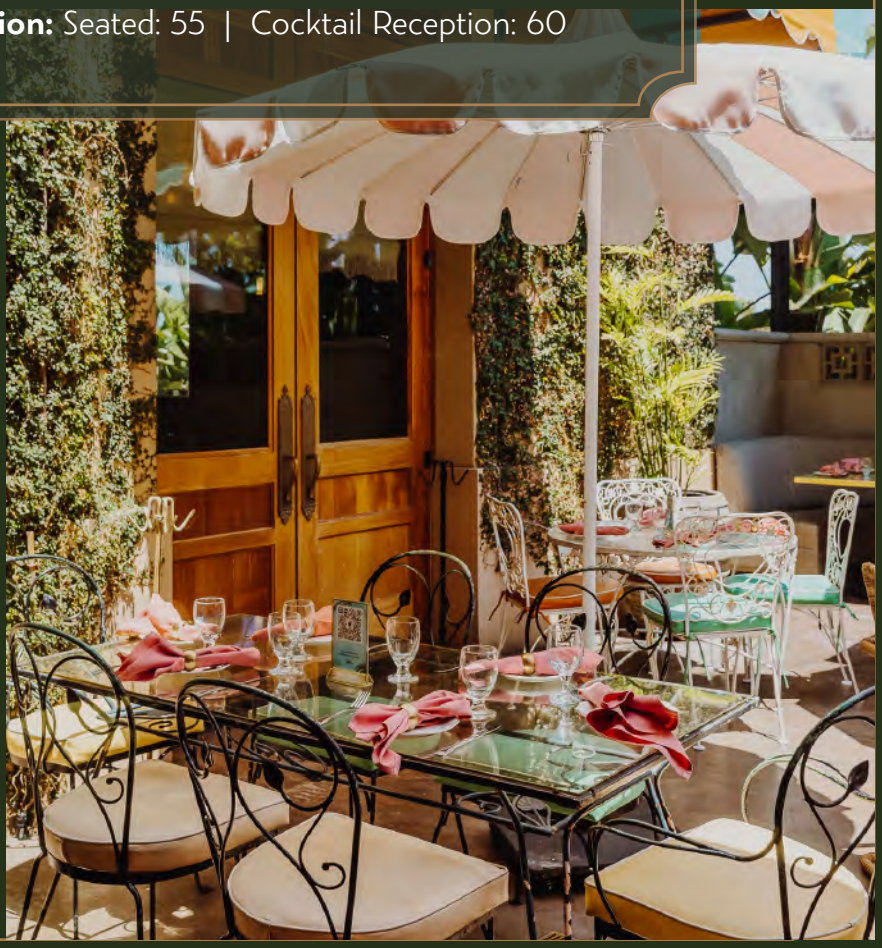




Green Room Terrace

Maximum Accommodation: Seated: 55 | Cocktail Reception: 60






Chef's Prix-Fixe Menus

PRIX-FIXE LUNCH MENU

MON-FRI UNTIL 3PM | $48 PER PERSON

Habana



Donde comen dos, comen tres

APPETIZERS

Lunch Portion

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

EMPANADAS
Choice of chicken, cheese, or vegetable empanadas

CAESAR SALAD
Romaine lettuce, croutons, Caesar dressing

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

ENTRÉES

Lunch Portion

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

LECHON ASADO
Slow-roasted pork, garlic mojo, pickled onions, congris, plantains

KOBE BURGER
Manchego & cheddar cheese, butter lettuce, tomato, onion, horseradish mayo, tomatillo salsa, Caribbean fries

TAMAL EN CAZUELA (V)
Creamy baked polenta with cheddar cheese, fire-roasted tomato sauce, buttered white rice, sofrito black beans, sweet plantains

DESSERTS

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

(V) VEGETARIAN

PRIX-FIXE MENU
$72 PER PERSON

Habana



Donde comen dos, comen tres

APPETIZERS

EMPANADAS
Choice of chicken, cheese, or vegetable empanadas

HABANA CHOPPED SALAD (V)
Romaine, red cabbage, grilled corn, black beans, cherry tomatoes, peppers, pineapple, crispy plantain strips, honey cumin dressing

CROQUETAS DE JAMÓN
Traditional croquetas made with ham and manchego cheese, Caribbean aioli

ENTRÉES

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

LECHON ASADO
Slow-roasted pork, garlic mojo, pickled onions, congris, plantains

TAMAL EN CAZUELA (V)
Creamy baked polenta with cheddar cheese, fire-roasted tomato sauce, buttered white rice, sofrito black beans, sweet plantains

DESSERTS

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

(V) VEGETARIAN

PRIX-FIXE MENU
$89 PER PERSON

Habana



Donde comen dos, comen tres

APPETIZERS

EMPANADAS
Choice of chicken, cheese, or vegetable empanadas

HABANA CHOPPED SALAD (V)
Romaine, red cabbage, grilled corn, black beans, cherry tomatoes, peppers, pineapple, crispy plantain strips, honey cumin dressing

CROQUETAS DE JAMÓN
Traditional croquetas made with ham and manchego cheese, Caribbean aioli

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

AVOCADO FRITO (V) ★
Plantain-crusted avocado, Caribbean aioli

ENTRÉES

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

ROASTED CHICKEN
Served with 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

LECHON ASADO
Slow-roasted pork, garlic mojo, pickled onions, congris, 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 ★
Prime Creekstone Farms grilled skirt steak, chimichurri, corn on the cob with chile lime butter & cotija cheese, buttered white rice, sofrito black beans, sweet plantains

LA PAELLA ★
Shrimp, clams, mussels, salmon, Spanish chorizo, saffron rice, jalapeño crema

FILET MIGÑÓN CON PAPAS ★
Filet Mignon, grilled onions, chimichurri, Caribbean fries

DESSERTS

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

(V) VEGETARIAN

APPETIZERS

SERVED FAMILY-STYLE OR ON A BUFFET STATION

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

SHRIMP EMPANADAS
Cilantro, chipotle, yellow onions, tomato sauce, oaxaca and mozzarella cheese, jalapeño crema

CRISPY FRIED OLIVES
Served with tartar sauce

TOSTONES (V)
Twice fried smashed green plantains, mojo sauce

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

BOCADITOS DE PICADILLO
Beef picadillo, capers, olives, tomato, raisins, jalapeño crema

LECHON SLIDERS
Slow-roasted pork, garlic mojo, pickled onions, served in a sweet roll

(V) VEGETARIAN

Habana

BUFFET

$89 PER PERSON

APPETIZERS

UP TO 4

EMPANADAS
Choice of chicken, cheese, or vegetable empanadas

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

CAESAR SALAD
Romaine lettuce, croutons, Caesar dressing

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

ENTREES

UP TO 4

ROPA VIEJA
Shredded beef braised with sweet peppers, onions, garlic, tomato, rice & beans included

ROASTED CHICKEN
Garlic mojo, pickled onions, rice & beans included

LECHON ASADO
Slow-roasted pork, garlic mojo, pickled onions, congris, sweet plantains, rice & beans included

SALMON A LA PARRILLA
Served with spicy tomato cream sauce, rice & beans included

TAMAL EN CAZUELA (V)
Creamy baked polenta with cheddar cheese, jalapeño crema, fire-roasted tomato sauce, pickled onions, rice & beans included

LA PAELLA +12 per person
Shrimp, clams, mussels, salmon, Spanish chorizo, saffron rice, jalapeño crema, rice & beans included

DESSERTS

UP TO 2

CARIBBEAN FLAN
Añejo rum, caramelized sugar

KEY LIME TART
Florida key limes, graham cracker crust

STRAWBERRIES & CREAM
Strawberries, cream, toasted coconut, condensed milk, sugar

ADDITIONAL SIDES

+$5 PER PERSON PER SIDE

CARIBBEAN FRIES

SOFRITO BLACK BEANS & BUTTERED WHITE RICE

SWEET PLANTAINS

YUCA CON MOJO

CONGRIS



Book your special event

EVENTS MANAGER

Emma Sarkissian
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(949) 805 1275

GENERAL RESERVATIONS

(714) 556 0176