

Catering Menu

\$55 per platter

Grilled corn mexican style our famous grilled corn, cotija cheese, chili powder and lime

\$90 per platter

Guacamole mashed Haas avocados

Bass Ceviche lime marinated bass, avocado, cilantro, orange segments, cherry tomatoes

Raw vegetable salad jicama, carrot, corn, radish, green beans, beets, manchego, wild arugula, champagne vinaigrette

Caesar Salad gem lettuce, parmesan and breadcrumbs

Taco salad little gem lettuce, corn, tortilla strips, cotija cheese and lime ranch dressing

Organic Vegetable Salad Malibu fig ranch zucchini, asparagus, golden beets, cherry tomato, avocado, orange segments and organic greens, champagne citrus vinaigrette

Kale and manchego salad gloria farms kale, currants, manchego, preserved lemon, pumpkin seeds, and lemon dressing

Chop salad romaine, garbanzo beans, diced tomato, champagne vinaigrette

Goat Cheese Quesadilla spinach, corn, zucchini, poblano peppers, oaxaca cheese, laura chanel goat cheese

\$120 per platter

Fish tacos Malibu style grilled wild caught mahi mahi, chipotle crema, cabbage, avocado, pico

Steak Tacos marinated skirt steak, avocado salsa verde, queso fresco, mexican crema

Shrimp tacos grilled shrimp, chipotle crema, cabbage, avocado, pico de gallo

Chicken tinga tacos shredded chicken in tomato and chipotle, lettuce, pico de gallo, mexican crema

Chicken enchiladas free range chicken breast, cheese, creamy tomatillo, served with pico

Blackened chicken Sandwich free range chicken, piquillo peppers, watercress, parmesan, tomato, habanero onions, avocado mayo

Habana burrito yellow rice, black beans, cheese, guacamole, sour cream, pico de gallo, *choice of chicken, steak, pork, shrimp, or veggie*

\$190 per platter

Carne asada marinated and charred USDA prime skirts steaks, sliced and finished with chimichurri and pico de gallo

Spicy garlic shrimp mexican white shrimp with garlic mojo

Lemon chicken pan fried crispy chicken, sweet plantains

Skuna Bay Salmon achiote marinated and served with chimichurri and guajulii sauce

Kids options

\$85 per platter

Sliders burger slider with cheddar cheese and fries

Chicken fingers crispy chicken tender served with fries

cocktails

\$70 pitcher

Perfect margarita casamigos blanco and habanas sweet and sour.

Strawberry margarita habanas famous margarita with strawberry puree

\$70 pitcher

Mojito muddled mint, limes, and rum. Served frozen or on the rocks

\$77 pitcher

Prickly pear mojito a twist on our signature mojito, made with prickly pear puree.

Prickly pear margarita prickly pear infused tequila, cointreau, with prickly pear puree



Please contact:

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Café Habana
Malibu

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