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Catering

APPETIZERS

\$42 per platter (each platter feeds approx. 10 people)

Grilled Corn Mexican Style

our famous grilled corn, cotija cheese, chili powder and lime

Mixed Greens

Seasonal variety of greens from one gun ranch, champagne vinaigrette

\$72 per platter

Raw Vegetable Salad

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

Taco Salad

gem lettuce, corn, cherry tomato, tortilla strips and lime ranch dressing

Organic Vegetable Salad

zucchini, asparagus, beets, cherry tomato, oranges, avocado, 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

\$90 per platter

Goat Cheese

Quesadilla spinach, corn, zucchini, poblano peppers, oaxaca cheese, laura chenel goat cheese

Bass Ceviche

tomato, cucumber, tomato, jalapeno, avocado, cilantro and orange segments

ENTREES

\$90 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

\$108 per platter

Kale Caesar

gem lettuce, parmesan cheese, bread crumbs, roasted organic chicken breast

Carne Asada

marinated and charred skirt steak, sliced on a platter

Spicy Garlic Shrimp

mexican white shrimp with garlic mojo

Lemon Chicken

pan fried crispy chicken, sweet plantains

KIDS OPTIONS

\$66 per platter

Sliders

burger slider with cheddar cheese

Chicken fingers

crispy chicken tender served with ranch and BBQ sauce

COCKTAILS

\$70 pitcher (each pitcher contains 5-6 drinks)

Ultimate margarita

casamigos blanco, fresh lime + orange juice, agave

Strawberry margarita

habanas famous margarita with strawberry puree

Mojito

muddled mint, limes, and rum

\$77 pitcher

Prickly pear mojito

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

Prickly pear margarita

prickly pear Casamigos Blanco, agave, fresh lime juice

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