

ASIA DE CUBA

at St Martins Lane

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DINNER

SIGNATURE COCKTAILS — £13

FLORADORA ON HOLIDAY <i>aviation gin, hibiscus, lime, fresh ginger, soda</i>	THE SHEPARD’S CUP <i>ketel one vodka, fresh blackberries, crème de cassis, chambord, lime, apple juice</i>
500 RUMMY <i>appleton v/x rum, trois rivières rhum agricole, apricot, honey, lime, prosecco</i>	GRAZIELA’S DAIQUIRI <i>havana 3 yr rum, lime, gomme syrup, fresh pineapple juice</i>
BUSKER ALLEY FIZZ <i>frangelico, amaretto dissorano, peach purée, prosecco</i>	JOY’S DREAM <i>appleton v/x rum, sweet vermouth, cinnamon, bitters</i>
LADY OF THE DYNASTY <i>absolut vodka, lychee liqueur, orgeat, lemon</i>	MADUROS OLD FASHIONED <i>ron zacapa 23 yr rum, flor de caña rum, maduros, bitters</i>
DITCH STREET <i>havana 3 yr rum, mezcal, jalapeño honey, ginger, lime</i>	CUBANO <i>diplomatico reserva rum, sugar cane juice, lime</i>

LOS CLÁSICOS DE CUBA — £12

CUBA LIBRE <i>havana 7 yr rum, coca-cola, falernum, lime</i>	MOJITO <i>havana 3 yr rum, fresh sugar cane juice, mint, lime</i>	DAIQUIRI <i>havana 3 yr rum, lime, sugar</i>
<i>please note that drinks on the signature cocktail menu may contain dairy, egg or nut product</i>		

CEVICHES

RED SNAPPER <i>thai chili, red onion, cilantro, plantain 12</i>	SCALLOP <i>aji panca, grapefruit 14</i>
GROUPER <i>mojo amarillo, sofrito crudo, radish 12</i>	COBIA <i>thai mango salad, rocoto miso vinaigrette 16</i>
CALAMARI <i>tomato confit, ginger chimichurri 10</i>	
SHRIMP <i>shiso, aji amarillo, wasabi 12</i>	

SMALL PLATES

BLACK BEAN & PLANTAIN EMPANADAS <i>rocoto sweet & sour 9</i>
TUNAPICA TARTARE <i>crispy wonton, spanish olives, currants, toasted coconut, almond, avocado ceviche 14 V</i>
CRISPY OCTOPUS AL AJILLO <i>vegetable escabeche, lychee, garlic chips 16</i>
SHRIMP CHURROS <i>sesame, jalapeño, thai coconut curry half 10 / full 16</i>
CASABE CAKES <i>guava bbq pork, onion mojo, fresno pepper 12</i>
CHICKEN CHICHARRONES <i>traditional onion mojo or sesame soy glazed 12</i>
ROPA VIEJA SPRING ROLLS <i>slow braised short rib, rocoto sweet & sour 12</i>

SALADS

EDAMAME & GRILLED CORN <i>black rice, tofu, crispy chilies 12</i>
‘THE CRISPY CALAMARI’ <i>banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette 15 V</i>
‘FIRE & ICE’ SHRIMP <i>watermelon, cucumber, napa cabbage, sesame, crispy wonton 16</i>
ROASTED DUCK SALAD <i>almonds, mandarin orange, napa cabbage, radicchio, baby sorrel, spicy miso vinaigrette 16</i>

MAINS

CHILI RUBBED SCALLOPS <i>black rice, black beans, roasted cauliflower, japanese aioli 22 V</i>	CHIPOTLE GLAZED TOFU <i>asian greens, green papaya salad, malanga chips 21</i>
SPICY THAI COCONUT CURRY LOBSTER <i>udon noodles, gai choy, sofrito, thai chili half 39 / whole 64</i>	SWORDFISH <i>vegetable escabeche, yuca dumplings, bok choy, toasted garlic, spicy shrimp coconut curry broth 29</i>
‘CHINO LATINO’ <i>mojo roasted lechon, jasmine rice, bean sprouts, egg, edamame 22</i>	ROCOTO GLAZED BLACK COD <i>orange mojo, avocado poblano purée 33</i>
MOJO DUCK CONFIT <i>brown rice, orange, thai basil, thai chili, poached egg 24</i>	CUMIN DUSTED TUNA <i>white bean purée, chorizo salsa, tatsoi, garlic sesame vinaigrette 26</i>
ARROZ CON MARISCOS <i>prawns, scallops, calamari, mussels, saffron rice, piquillo peppers, green olives, edamame 24</i>	SEVEN SPICE HALF CHICKEN <i>snow peas, shiitake mushroom, creamy congri, maduros, pan jus 25</i>
	GINGER & PAPAYA MARINATED PALOMILLA <i>8oz flat iron steak, tatsoi, pickled vegetables, thai chili mojo 26</i>

BARRIO CHINO STEAK <i>14oz usda strip, glazed chinese eggplant, hearts of palm & edamame salad 49</i>	EL LECHON <i>cuban style slow roasted pork, maduros, black beans, fried rice, chinese eggplant & plantain fricassee, lettuce cup, house sauces 85</i>	PESCADO A LA PARRILLA <i>daily selection of the freshest fish grilled whole with herbs & spices, seasonal vegetables MP</i>
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SIDES

YUCA ‘FRIES’ <i>onion mojo 7</i>	CUBAN BLACK BEANS 7
GRILLED MARKET VEGETABLES 8	CREAMY CONGRI <i>manchego 8</i>
PLANTAIN FRIED RICE <i>avocado ceviche, maduros 8</i>	CHINESE EGGPLANT & PLANTAIN FRICASSEE 8
SAUTÉED BOK-CHOY <i>garlic chips, lime 7</i>	LOBSTER BONIATO MASH 17

SIGNATURE MENU

AMUSE GROUPER CEVICHE <i>mojo amarillo, sofrito crudo, radish</i>	60 PER PERSON MAINS CUMIN DUSTED TUNA <i>white bean purée, chorizo salsa, tatsoi, garlic sesame vinaigrette</i> SEVEN SPICE HALF CHICKEN <i>snow peas, shiitake mushroom, creamy congri, maduros, pan jus</i> <i>...and for parties of 4 or more:</i> BARRIO CHINO STEAK <i>14oz scotch dry aged prime strip, glazed chinese eggplant</i>
STARTERS ‘THE CRISPY CALAMARI’ <i>banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette</i> CASABE CAKES <i>guava bbq pork, onion mojo, fresno pepper</i> TUNAPICA TARTARE <i>crispy wonton, spanish olives, currants, toasted coconut, almond, avocado ceviche</i>	DESSERT CHEF’S SELECTION OF OUR MOST POPULAR DESSERTS <i>served from 5pm daily for parties of 2-10</i>
INTERMEZZO MOJITO SORBET	
<i>Chef de Cuisine: Michael Hanbury</i>	<i>Our kitchen will happily alter these dishes to be vegetarian</i>
	<i>Executive Chef: Luis Pous</i>

For Food Allergies and Intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available upon request.

All prices are in £ and inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 15% will be added to your bill.