

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 signature blend rum, trois rivières rhum agricole, apricot, honey, lime, prosecco</i>	GRAZIELA’S DAIQUIRI <i>havana 3 yo 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>ketel one vodka, lychee liqueur, orgeat, lemon</i>	MADUROS OLD FASHIONED <i>ron zacapa 23 rum, flor de caña rum, maduros, bitters</i>
DITCH STREET <i>havana 3 yo 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 yo rum, coca-cola, falernum, lime</i>	MOJITO <i>havana 3 yo rum, fresh sugar cane juice, mint, lime</i>	DAIQUIRI <i>havana 3 yo 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 chilli, red onion, coriander, plantain 12</i>	COBIA <i>thai mango salad, rocoto miso vinaigrette 16</i>
GROUPER <i>mojo amarillo, sofrito crudo, radish 12</i>	SHRIMP <i>shiso, aji amarillo, wasabi 12</i>
CALAMARI <i>tomato confit, ginger chimichurri 10</i>	SALMON <i>coconut passionfruit cured, cucumber salsa, micro shiso 12</i>
SCALLOP <i>aji panca, grapefruit 14</i>	

SMALL PLATES

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

SALADS

‘THE CRISPY CALAMARI’ <i>banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette 15 (V)</i>	ADOBO ROASTED CHICKEN <i>baby spinach, snow peas, endive, mung bean sprouts, aji amarillo miso vinaigrette 14</i>
RED QUINOA <i>grilled vegetables, heirloom tomato, roasted corn, baby frisée, avocado, chinese leeks, queso fresco, saffron yuzu vinaigrette 14 (V)</i>	

MAINS

CHILLI 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 chilli half 39 / whole 64</i>	ASIAN GRILLED LAMB CUTLETS <i>black beans, roasted corn hash, green herb vinaigrette 32</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 chilli, poached egg 24</i>	CUMIN DUSTED TUNA <i>white bean purée, chorizo salsa, tatsoi, garlic-sesame vinaigrette 26</i>
SEVEN SPICE HALF CHICKEN <i>snow peas, shiitake mushroom, creamy congri, maduros, pan jus 25</i>	ARROZ CON MARISCOS <i>prawns, scallops, calamari, mussels, saffron rice, piquillo peppers, green olives, edamame 24</i>
GRILLED FLANK STEAK PALOMILLA <i>baby bok choy, miso ginger butter, shiitake soy reduction 22</i>	TAMARIND-GLAZED SALMON <i>cucumber, jicama, yellow peppers, snow peas, aji amarillo vinaigrette 22</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, thai chilli chimichurri 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>	SAUTÉED BOK-CHOY <i>garlic chips, lime 7</i>
CHINESE EGGPLANT & PLANTAIN FRICASSEE 8	LOBSTER BONIATO MASH 17

SIGNATURE MENU

60 PER PERSON
served from 5pm daily for parties of 2-10

AMUSE GROUPER CEVICHE <i>mojo amarillo, sofrito crudo, radish</i>	MAINS CUMIN DUSTED TUNA <i>white bean purée, chorizo salsa, tatsoi, garlic-sesame vinaigrette</i>
STARTERS ‘THE CRISPY CALAMARI’ <i>banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette</i>	SEVEN SPICE HALF CHICKEN <i>snow peas, shiitake mushroom, creamy congri, maduros, pan jus</i>
CASABE CAKES <i>guava bbq pork, onion mojo, fresno pepper</i>	...and for parties of 4 or more:
TUNAPICA TARTARE <i>crispy wonton, spanish olives, currants, toasted coconut, almond, avocado ceviche</i>	BARRIO CHINO STEAK <i>14oz usda strip, glazed chinese eggplant, hearts of palm, edamame salad</i>
INTERMEZZO MOJITO SORBET	DESSERT CHEF’S SELECTION OF OUR MOST POPULAR DESSERTS

Chef de Cuisine: Michael Hanbury Our kitchen will happily alter these dishes to be vegetarian Executive Chef: Luis Pous

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.