

ASIA DE CUBA

at St Martins Lane



LUNCH

CEVICHES

RED SNAPPER
thai chilli, red onion, coriander, plantain 12

GROUPER
mojo amarillo, sofrito crudo, radish 12

CALAMARI
tomato confit, ginger chimichurri 10

SALMON
coconut passionfruit cured, cucumber salsa, micro shiso 12

SHRIMP
shiso, aji amarillo, wasabi 12

SCALLOP
aji panca, grapefruit 14

COBIA
thai mango salad, rocoto miso vinaigrette 16

SMALL PLATES

BLACK BEAN & PLANTAIN EMPANADAS
rocoto sweet & sour 9

CHICKEN CHICHARRONES
traditional onion mojo or sesame soy glazed 12

SHRIMP CHURROS
sesame, jalapeño, thai coconut curry half 10 / full 16

ROPA VIEJA SPRING ROLLS
slow braised short ribs, rocoto sweet & sour 12

CASABE CAKES
guava bbq pork, onion mojo, fresno pepper 12

CURED SALMON & TUNA CHIRASHI
pickled cucumber, toasted sesame, avocado, red radish, rocoto miso vinaigrette 16

TUNAPICA TARTARE
crispy wonton, spanish olives, currants, toasted coconut, almond, avocado ceviche 14 (V)

SALADS

ADOBO ROASTED CHICKEN
baby spinach, snow peas, endive, mung bean sprouts, aji amarillo miso vinaigrette 14

‘THE CRISPY CALAMARI’
banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette 15 (V)

RED QUINOA
grilled vegetables, heirloom tomato, roasted corn, baby frisée, avocado, chinese leeks, queso fresco, saffron yuzu vinaigrette 14 (V)

MAINS

CHILLI RUBBED SCALLOPS
black rice, black beans, roasted cauliflower, japanese aioli 22 (V)

MOJO DUCK CONFIT
brown rice, orange, thai basil, thai chilli, poached egg 24

CHIPOTLE GLAZED TOFU
asian greens, green papaya salad, malanga chips 21

ROCOTO GLAZED BLACK COD
orange mojo, avocado poblano purée 33

SEVEN SPICE CHICKEN BREAST
snow peas, shiitake mushroom, creamy congri, maduros, pan jus 22

GRILLED FLANK STEAK PALOMILLA
baby bok choy, miso ginger butter, shiitake soy reduction 22

CUBAN SANDWICH
slow roasted pork, ham, swiss cheese, pickles, mustard, yuca ‘fries’ 17

CUBAN FRITA BURGER
grilled beef, aged manchego, shoestring papas, brioche bun, frita aioli, yuca ‘fries’ 16

TAMARIND-GLAZED SALMON
cucumber, jicama, yellow peppers, snow peas, aji amarillo vinaigrette 22

CUMIN DUSTED TUNA
white bean purée, chorizo salsa, tatsoi, garlic-sesame vinaigrette 26

EXPRESS LUNCH BENTO BOXES all at 18

THE VEGETARIAN BOX red quinoa salad, black bean empanadas with sweet & sour chipotle glazed tofu, plantain fried rice	THE SEAFOOD BOX ‘the crispy calamari’ salad, tunapica tartare, chilli rubbed scallops, shrimp churros with thai coconut curry	THE MEAT BOX chicken chichcarones, ropa vieja springroll with sweet & sour, ‘chino latino’ roasted lechon, adobo roasted chicken salad
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SIDES

YUCA ‘FRIES’
onion mojo 7

GRILLED MARKET VEGETABLES 8

PLANTAIN FRIED RICE
avocado ceviche, maduros 8

SAUTÉED BOK-CHOY
garlic chips, lime 7

CUBAN BLACK BEANS 7

CREAMY CONGRI
manchego 8

CHINESE EGGPLANT & PLANTAIN FRICASSEE 8

LOBSTER BONIATO MASH 17

DESSERT

TRES LECHES DE CHOCOLATE
chocolate szechuan peppercorn ice cream 9

THAI COCONUT & LEMONGRASS FLAN
orange consommé, caramel 8

GUAVA WHIPPED LAYERED CHEESECAKE
coconut tuile, dehydrated tropical fruit 10

SORBET
meringue, yuzu, coconut water 9

COCONUT CAKE
vanilla sponge, coconut pastry cream, dulce de leche ice cream 9

MEXICAN DOUGHNUTS
choice of caramel or thai chilli chocolate 8

LEMON & LIME TART
pineapple & szechuan pepper confit, coconut meringue, tropical sorbet 9

(V)
Our kitchen will happily alter these dishes to be vegetarian

Chef de Cuisine: Michael Hanbury

Executive Chef: Luis Pous