

ASIA DE CUBA

at St Martins Lane



LUNCH

CEVICHES

RED SNAPPER <i>thai chilli, red onion, coriander, 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>	SALMON <i>coconut passionfruit cured, cucumber shiso salsa, micro shiso 12</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>
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 ribs, rocoto sweet & sour 12</i>
CURED SALMON, SNAPPER & TUNA CHIRASHI <i>pickled cucumber, toasted sesame, avocado, red radish, rocoto miso vinaigrette 16</i>

SALADS

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

WOK

CHILLI RUBBED SCALLOPS <i>black rice, black beans, roasted cauliflower, japanese aioli 22 (V)</i>
MOJO DUCK CONFIT <i>brown rice, orange, thai basil, thai chilli, poached egg 24</i>

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

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.

MAINS

CHIPOTLE GLAZED TOFU <i>asian greens, green papaya salad, malanga chips 21</i>
ROCOTO GLAZED BLACK COD <i>orange mojo, avocado poblano purée 33</i>
SEVEN SPICE CHICKEN BREAST <i>snow peas, shiitake mushroom, creamy congri, maduros, pan jus 22</i>
GRILLED FLANK STEAK PALOMILLA <i>baby bok choy, miso ginger butter, shiitake soy reduction 22</i>
CUBAN SANDWICH <i>slow roasted pork, ham, swiss cheese, pickles, mustard, yuca ‘fries’ 17</i>
CUBAN FRITA BURGER <i>grilled beef, aged manchego, shoestring papas, brioche bun, frita aioli, yuca ‘fries’ 16</i>
CUMIN DUSTED TUNA <i>white bean purée, chorizo salsa, tatsoi, garlic-sesame vinaigrette 26</i>
TAMARIND-GLAZED SALMON <i>cucumber, jicama, yellow peppers, snow peas, aji amarillo vinaigrette 22</i>

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

DESSERT

TRES LECHES DE CHOCOLATE <i>chocolate szechuan peppercorn ice cream 9</i>
THAI COCONUT & LEMONGRASS FLAN <i>orange consommé, caramel 8</i>
GUAVA WHIPPED LAYERED CHEESECAKE <i>coconut tuile, dehydrated tropical fruit 10</i>
SORBET <i>meringue, yuzu, coconut water 9</i>
COCONUT CAKE <i>vanilla sponge, coconut pastry cream, dulce de leche ice cream 9</i>
MEXICAN DOUGHNUTS <i>choice of caramel or thai chilli chocolate 8</i>
LEMON & LIME TART <i>pineapple and szechuan pepper confit, coconut meringue & tropical sorbet 9</i>

Chef de Cuisine: Michael HanburyExecutive Chef: Luis Pous

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.