



ASIA DE CUBA

DINNER MENU

CHEF DE CUISINE: MICHAEL HANBURY

EXECUTIVE CHEF: LUIS POUS

F: /ASIADECUBAUK

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SIGNATURE MENU 65

daily from 5pm | minimum 2 people

AMUSE

GROUPEL CECICHEL
mojo amarillo, sofrito crudo, radish

STARTERS

'THE CRISPY CALAMARI' SALAD
banana, chayote, cashews, hearts of palm,
orange-sesame vinaigrette

CASABE Cakes
guava bbq pork, onion mojo, fresno pepper

TUNAPICA TARTARE
crispy wonton, spanish olives, currants, toasted coconut,
almonds, avocado ceviche

INTERMEZZO

MOJITO SORBET

MAINS

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

SEVEN SPICE HALF CHICKEN
snow peas, shiitake mushrooms, creamy congri,
maduros, pan jus

...and for parties of 3 or more:

COFFEE-CRUSTED RIBEYE
vine tomatoes, shiso mojo butter, wasabi miso potato

DESSERT

CHEF'S SELECTION OF OUR MOST POPULAR DESSERTS

CEVICHEs

RED SNAPPER thai chilli, red onion, coriander, plantain	12	COBIA thai mango salad, rocoto miso vinaigrette	16
GROUPEL mojo amarillo, sofrito crudo, radish	12	SHRIMP charred avocado, red onion, edamame	12
CALAMARI tomato confit, ginger chimichurri	10	SALMON citrus cured, passion fruit leche de tigre, cucumber shiso salsa	12
SCALLOP aji panca, grapefruit	14		

SMALL PLATES

BLACK BEAN & PLANTAIN EMPANADAS rocoto sweet & sour	9	CASABE Cakes guava bbq pork, onion mojo, fresno pepper	12
TUNAPICA TARTARE crispy wonton, spanish olives, currants, toasted coconut, almonds, avocado ceviche (v)	14	CHICKEN CHICHARRONES traditional onion mojo or sesame soy glazed	12
SHRIMP CHURROS sesame, jalapeño, thai coconut curry	10	ROPA VIEJA SPRING ROLLS slow braised short rib, rocoto sweet & sour	12
OCTOPUS AL AJILLO vegetable escabeche, lychee, garlic chips	16	VEGETABLE SPRING ROLLS srirachi aioli	9

SALADS

'THE CRISPY CALAMARI' banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette (v)	16	ROAST BEETROOT miso dressing, edamame, pesto	12
RED QUINOA grilled vegetables, heirloom tomatoes, roasted corn, baby frisée, avocado, chinese leeks, queso fresco, saffron yuzu vinaigrette (v)	14	ROASTED DUCK almonds, mandarin orange, napa cabbage, radicchio, baby sorrel, spicy vinaigrette	16

MAINS

CHILLI-RUBBED SCALLOPS black rice, black beans, roasted cauliflower, japanese aioli (v)	25	ASIAN GRILLED LAMB CUTLETS black beans, roasted corn hash, green herb vinaigrette	32
'CHINO LATINO' mojo-roasted lechon, jasmine rice, bean sprouts, egg, edamame	22	CUMIN-DUSTED TUNA white bean, chorizo salsa, tatsoi, garlic-sesame vinaigrette	26
MOJO DUCK CONFIT brown rice, orange, thai basil, thai chilli, poached duck egg	24	ROCOTO-GLAZED BLACK COD orange mojo, avocado pablano purée	38
SEVEN SPICE HALF CHICKEN snow peas, shiitake mushrooms, creamy congri, maduros, pan jus	25	TAMARIND-GLAZED SALMON cucumber, jicama, yellow peppers, snow peas, aji amarillo vinaigrette	22
COFFEE-CRUSTED RIBEYE vine tomatoes, shiso mojo butter, wasabi miso potato purée	29	VEGAN SOFRITO PAD THAI shimeji mushrooms, peppers, gai choy, bean shoots, peanuts (v)	16
SPICY THAI COCONUT CURRY LOBSTER udon noodles, gai choy, sofrito, thai chilli	HALF 39 WHOLE 64	STEAMED SEABASS wok shimeji, tofu, yuca, edamame, enoki mushrooms, truffle consommé	29

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

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

(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 on request.



A discretionary service charge of 15% will be added to your bill.
After a deduction of the credit card commission payable on this and 1% administration fee, the balance is all distributed to service staff.

