



ASIA DE CUBA

LUNCH MENU

CHEF DE CUISINE: MICHAEL HANBURY

EXECUTIVE CHEF: LUIS POUS

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PRE-THEATRE BENTO BOXES 18

THE VEGETARIAN BOX
red quinoa salad, chipotle-glazed tofu, black bean empanadas with sweet & sour, 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 chicharrones, Asia de Cuba salad, ropa vieja spring roll with sweet & sour, 'chino latino' roasted lechon

CEVICHEs

RED SNAPPER <i>thai chilli, red onion, coriander, plantain</i>	12	COBIA <i>thai mango salad, rocoto miso vinaigrette</i>	16
GROUPEr <i>mojo amarillo, sofrito crudo, radish</i>	12	SHRIMP <i>charred avocado, red onion, edamame</i>	12
SCALLOP <i>aji panca, grapefruit</i>	14	SALMON <i>citrus cured, passion fruit leche de tigre, cucumber shiso salsa</i>	12

SMALL PLATES & SALADS

BLACK BEAN & PLANTAIN EMPANADAS <i>rocoto sweet & sour</i>	9	ROPA VIEJA SPRING ROLLS <i>slow-braised short rib, rocoto sweet & sour</i>	12
ROASTED DUCK SALAD <i>almonds, mandarin orange, napa cabbage, radicchio, baby sorrel, spicy vinaigrette</i>	16	RED QUINOA SALAD <i>grilled vegetables, heirloom tomatoes, roasted corn, baby frisée, avocado, chinese leeks, queso fresco, saffron yuzu vinaigrette (v)</i>	14
'THE CRISPY CALAMARI' SALAD <i>banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette (v)</i>	16	TUNAPICA TARTARE <i>crispy wonton, spanish olives, currants, toasted coconut, almonds, avocado ceviche (v)</i>	14
SHRIMP CHURROS <i>sesame, jalapeño, thai coconut curry</i>	10	VEGETABLE SPRING ROLLS <i>srirachi aioli</i>	9
CRISPY OCTOPUS AL AJILLO <i>kale tabbouleh, lychee, garlic chips</i>	18	CHICKEN CHICHARRONES <i>traditional onion mojo or sesame soy glazed</i>	12
CASABE CAKES <i>guava bbq pork, onion mojo, fresno pepper</i>	12	PLANTAIN & SQUASH POT STICKERS <i>leeks, pine nuts, citrus ponzu</i>	8
LAMB DUMPLINGS <i>chilli ponzu</i>	11		

MAINS

CHILLI-RUBBED SCALLOPS <i>black rice, black beans, roasted cauliflower, japanese aioli (v)</i>	25	CUMIN-DUSTED TUNA <i>white bean, chorizo salsa, tatsoi, garlic-sesame vinaigrette</i>	26
MOJO DUCK CONFIT <i>brown rice, orange, thai basil, thai chilli, poached duck egg</i>	24	ROCOTO-GLAZED BLACK COD <i>orange mojo, avocado pablano purée</i>	38
SEVEN SPICE HALF CHICKEN <i>snow peas, shiitake mushrooms, creamy congri, maduros, pan jus</i>	25	VEGAN SOFRITO PAD THAI <i>shimeji mushrooms, peppers, gai choy, bean shoots, peanuts (v)</i>	16
COFFEE-CRUSTED RIBEYE <i>vine tomatoes, shiso mojo butter, wasabi miso potato purée</i>	29	TAMARIND-GLAZED SALMON <i>cucumber, jicama, yellow peppers, snow peas, aji amarillo vinaigrette</i>	22
HAKE A LA PLANCHA <i>morning glory, edamame, black beans</i>	21	CUBAN SANDWICH <i>slow-roasted pork, ham, swiss cheese, pickles, mustard, yuca 'fries'</i>	17

SIDES

YUCA 'FRIES' <i>onion mojo</i>	7	CUBAN BLACK BEANS	7
GRILLED MARKET VEGETABLES	8	GLAZED BONIATO <i>sweet potato, chipotle honey glaze, queso fresco</i>	6
PLANTAIN FRIED RICE <i>avocado ceviche, maduros</i>	8	SAUTÉED BOK-CHOY <i>garlic chips, lime</i>	7
CHINESE EGGPLANT & PLANTAIN FRICASSEE	8	LOBSTER BONIATO MASH	17

DESSERTS

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

(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.

