



ASIA DE CUBA

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DINNER

Chef de Cuisine: Michael Hanbury

Executive Chef: Luis Pous

sbe

SIGNATURE MENU 60

daily from 5pm for parties of 2-10

AMUSE

GROUPEL CÉVICHE
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, almond, avocado ceviche*

INTERMEZZO

MOJITO SORBET

MAINS

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

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

and for parties of 4 or more
BARRIO CHINO STEAK
*14oz usda strip, glazed chinese eggplant,
hearts of palm, edamame salad*

DESSERTS

CHEF'S SELECTION OF OUR MOST
POPULAR DESSERTS

CEVICHE

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

GROUPEL 12
mojo amarillo, sofrito crudo, radish

CALAMARI 10
tomato confit, ginger chimichurri

SCALLOP 14
aji panca, grapefruit

COBIA 16
thai mango salad, rocoto miso vinaigrette

SHRIMP 12
charred avocado, red onion, edamame

SALMON 12
*coconut passion fruit cured, cucumber salsa,
micro shiso*

SMALL PLATES

BLACK BEAN & PLANTAIN EMPANADAS 9
rocoto sweet & sour

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

CRISPY OCTOPUS AL AJILLO 16
vegetable escabeche, lychee, garlic chips

SHRIMP CHURROS 10
sesame, jalapeño, thai coconut curry

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

CHICKEN CHICHARRONES 12
traditional onion mojo or sesame soy glazed

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

VEGETABLE SPRING ROLLS 9
srirachi aioli

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.

SALADS

'THE CRISPY CALAMARI'	15	HERITAGE TOMATO	12
<i>banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette (V)</i>		<i>tomato water, tomato gel, parsley, basil cress, chilli oil, parmesan sesame crisp</i>	
RED QUINOA	14	ROAST BEETROOT	12
<i>grilled vegetables, heirloom tomatoes, roasted corn, baby frisée, avocado, chinese leeks, queso fresco, saffron yuzu vinaigrette (V)</i>		<i>miso dressing, edamame pesto</i>	
		FIRE & ICE SHRIMP	16
		<i>watermelon, cucumber, napa cabbage, sesame, crispy wonton</i>	

MAINS

CHILLI-RUBBED SCALLOPS	22	ROCOTO-GLAZED BLACK COD	33
<i>black rice, black beans, roasted cauliflower, japanese aioli (V)</i>		<i>orange mojo, avocado poblano purée</i>	
SPICY THAI COCONUT CURRY LOBSTER	HALF 39 WHOLE 64	CUMIN-DUSTED TUNA	26
<i>udon noodles, gai choy, sofrito, thai chilli</i>		<i>white bean purée, chorizo salsa, tatsoi, garlic-sesame vinaigrette</i>	
'CHINO LATINO'	22	TAMARIND-GLAZED SALMON	22
<i>mojo-roasted lechon, jasmine rice, bean sprouts, egg, edamame</i>		<i>cucumber, jicama, yellow peppers, snow peas, aji amarillo vinaigrette</i>	
MOJO DUCK CONFIT	24	COFFEE-CRUSTED RIBEYE	27
<i>brown rice, orange, thai basil, thai chilli, poached duck egg</i>		<i>vine tomatoes, shiso mojo butter, wasabi miso potato purée</i>	
SEVEN SPICE HALF CHICKEN	25	STEAMED SEABASS	29
<i>snow peas, shiitake mushrooms, creamy congri, maduros, pan jus</i>		<i>wok shimeji, tofu, yuca, edamame, enoki mushrooms, truffle consommé</i>	
ASIAN GRILLED LAMB CUTLETS	32	VEGAN SOFRITO PAD THAI	15
<i>black beans, roasted corn hash, green herb vinaigrette</i>		<i>shimeji mushrooms, peppers, gai choy, bean shoots, peanuts</i>	

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

SIDES

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

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

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

