



# ASIA DE CUBA

## DINNER MENU

CHEF DE CUISINE: MICHAEL HANBURY

EXECUTIVE CHEF: LUIS POUS

F: /ASIADECUBAUK T: @ASIADECUBAUK I: @ASIADECUBAUK

**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 rolls with sweet & sour,  
'chino latino' roasted lechon

**LOS CLÁSICOS DE CUBA 12**

MOJITO  
bacardi superior rum, mint, lime, fresh sugar cane juice

DAIQUIRI  
bacardi superior rum, lime, sugar

**CEVICHEs**

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

**SMALL PLATES & SALADS**

BLACK BEAN & PLANTAIN EMPANADAS rocoto sweet & sour	9	ROPA VIEJA SPRING ROLLS slow-braised short rib, rocoto sweet & sour	12
ROASTED DUCK SALAD almonds, mandarin orange, napa cabbage, radicchio, baby sorrel, spicy vinaigrette	16	RED QUINOA SALAD grilled vegetables, heirloom tomatoes, roasted corn, baby frisée, avocado, chinese leeks, queso fresco, saffron yuzu vinaigrette (v)	14
'THE CRISPY CALAMARI' SALAD banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette (v)	16	TUNAPICA TARTARE crispy wonton, spanish olives, currants, toasted coconut, almonds, avocado ceviche (v)	14
SHRIMP CHURROS sesame, jalapeño, thai coconut curry	10	VEGETABLE SPRING ROLLS srirachi aioli	9
CRISPY OCTOPUS AL AJILLO kale tabbouleh, lychee, garlic chips	18	CHICKEN CHICHARRONES traditional onion mojo or sesame soy glazed	12
CASABE CAKES guava bbq pork, onion mojo, fresno pepper	12	PLANTAIN & SQUASH POT STICKERS leeks, pine nuts, citrus ponzu	8
LAMB DUMPLINGS chilli ponzu	11	DUCKNUTS chilli-glazed doughnut, confit duck	5

**MAINS**

CHILLI-RUBBED SCALLOPS black rice, black beans, roasted cauliflower, japanese aioli (v)	25	BRAISED SPICED LAMB SHANK eggplant, shimeji mushrooms	28
'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	HAKE A LA PLANCHA morning glory, edamame, black bean	21

BARRIO CHINO BBQ 39  
24 hour short rib, brisket mole,  
wasabi demi-glaze

EL LECHON 50  
cuban style slow-roasted pork, maduros, black beans, fried rice,  
chinese eggplant, plantain fricassee, thai chilli chimichurri

**SIDES**

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

**SIGNATURE MENU 65**

daily from 5pm | minimum 2 people

**AMUSE**

GROUPEr CEVICHE  
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

(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.

