



ASIA DE CUBA

DINNER 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 rolls with sweet & sour, ‘chino latino’ roasted lechon
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LOS CLÁSICOS DE CUBA 12

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

RED SNAPPER thai chilli, red onion, coriander, plantain	12	COBIA thai mango salad, rocoto miso vinaigrette	16
GROUPE 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,	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
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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 GROUPE CEVICHE mojo amarillo, sofrito crudo, radish	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
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	DESSERT CHEF’S SELECTION OF OUR MOST POPULAR DESSERTS
INTERMEZZO MOJITO SORBET	

(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.

