

THE INSPIRATION FOR ASIA DE CUBA IS ROOTED IN THE UNDISCOVERED PLEASURES OF THE CHINO-LATINO CAFES THAT DOTTED THE STREETS FIRST OF HAVANA, AND THEN OF MIAMI AND NEW YORK. IMAGINE ASIAN CUISINE AND COOKING TECHNIQUES, INFUSED WITH THE FLAVORS OF TROPICAL FRUITS AND VEGETABLES, LATIN SPICES AND THE BOUNTY OF THE CARIBBEAN SEA. IMAGINE TOO, A HOMESTYLE CUBAN CUISINE OPENED TO NEW AND EXOTIC TASTES FROM THE ORIENT.

IMAGINE...

TO BEST DISCOVER THE FLAVORS OF ASIA DE CUBA, TAKE THE JOURNEY TOGETHER ORDER WHATEVER INTRIGUES YOU FROM ANY PART OF THE MENU. YOUR SERVER WILL BE HAPPY TO GUIDE YOU!

APPETIZERS

TUNAPICA*

TUNA TARTARE PICADILLO STYLE WITH SPANISH OLIVES, BLACK CURRANTS, ALMONDS, AND COCONUT, SOY-LIME VINAIGRETTE AND WONTON CRISPS
£16.00

CALAMARI SALAD 'ASIA DE CUBA'

CRISPY CALAMARI WITH CHAYOTE, HEARTS OF PALM, BANANA, CASHEWS, CHICORY, AND RADICCHIO, SESAME ORANGE DRESSING
£21.00

LEMONGRASS SKEWERED CHICKEN

COCONUT THAI CHILI MARINADE, GRILLED PINEAPPLE AND LYCHEE
£16.00

THAI BEEF SALAD

SEARED CARPACCIO OF SPICY THAI BEEF WITH AVOCADO, SHREDDED COCONUT, ORANGE SEGMENTS AND ASIAN GREENS, HOT AND SOUR DRESSING
£19.00

BRAISED OXTAIL SPRING ROLL

CUBAN BLACK BEAN PAPAYA SALSA, PORT WINE REDUCTION
£15.00

'ROPA VIEJA' OF DUCK

CONFIT OF DUCK LEGS, CALABAZA, CUCUMBERS AND HOISIN PORT SAUCE, NAPPA CABBAGE CUPS
£17.00

ASIAN SPICED PORK SPARE RIBS

SWEET SOY GLAZE, ROASTED CORN AND AVOCADO SALAD, RED ONION ESCABECHE
£16.00

PAN SEARED JUMBO SEA SCALLOPS

SWEET AND SOUR PLANTAINS, HABANERO CORN CREMA
£29.00

ENTRÉES

SWEET SOY WILD SALMON

SAUTEED ASIAN MUSHROOMS, CUCUMBER ESCABECHE
£26.00

PAN SEARED AHI TUNA*

SERVED RARE WITH CRUNCHY WASABI MASHED POTATOES AND CHIMICHURRI SAUCE
£28.00

MISO CURED BLACK COD

CUBAN BLACK BEAN AND EDAMAME SALAD, TEMPURA SHISITO PEPPERS
£31.00

CUBAN BBQ CHICKEN

THAI COCONUT STICKY RICE AND AVOCADO FRUIT SALSA, TAMARIND SAUCE
£23.00

GRILLED STRIP STEAK

GINGERED CHICKPEA FRIES AND CALABAZA MELON SLAW, CITRUS GINGER SOY
£30.00

PALOMILLO OF MARINATED LAMB

PAN SEARED WITH SOFRITO OF STIR-FRIED PEPPERS, ONIONS AND JAPANESE AUBERGINE, WATERCRESS SALAD WITH ORANGE OIL
£29.00

HONEY-RHUM GLAZED POT ROAST OF PORK

SAUTÉED SHANGHAI BOK CHOY, FRIED PLANTAINS AND ENOKI MUSHROOMS
£27.00

MARINATED CRISPY TOFU

SOY LIME CHIPOTLE MARINADE, CARIBBEAN VEGETABLES, PEANUT SOY DRESSING AND SOUR MANGO SAUCE
£22.00

SIDE ORDERS

WOKKED CHINESE LONGBEANS WITH CHICHARONES £9.00

LOBSTER BONIATO MASH £13.00

PANKO CRUSTED CRISPY PLANTAIN £8

CUBAN BLACK BEANS £8.00

WOK SAUTÉED OR BAMBOO STEAMED ASIAN AND CARIBBEAN VEGETABLES £7.00

THAI COCONUT STICKY RICE £7.00

PLANTAIN FRIED RICE WITH AVOCADO SALAD £9.00

SHANGHAI NOODLES £9.50

VEGETARIAN MENU AVAILABLE ON REQUEST

*THIS TUNA IS YELLOWFIN AND IS POLE AND LINE, HAND LINE OR TROLL CAUGHT FROM SUSTAINABLE STOCKS.

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL

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DESSERTS

£12.00

SORBET OF THE DAY

HOUSE MADE TROPICAL SORBET SERVED WITH SEASONAL FRESH FRUIT CHOPSTICKS AND CHILI-PASSION FRUIT SAUCE

COCONUT INVASION

COCONUT, WHITE CHOCOLATE GANACHE AND RUM FLAMED BANANA LAYER CAKE WITH DULCE DE LECHE ICE CREAM

MEXICAN DOUGHNUTS

SWEET BRIOCHE DONUTS ROLLED IN CINNAMON SUGAR AND FILLED WITH BUTTERSCOTCH SAUCE

CARIBBEAN CARROT CAKE

CARROT CAKE LAYERED WITH PINEAPPLE CREAM CHEESE WITH LEMONGRASS-RAISIN ICE CREAM

BAY OF PIGS

BANANA SPLIT ASIA DE CUBA STYLE

£15.00

SOMMELIER'S RECOMMENDATIONS OF DESSERT WINES

CHATEAU BELINGARD MONBAZILLAC, 2003 FRANCE

GLASS £7.50

HALF BOTTLE £22.00

RECIOTO DI SOAVE CLASSICO, VENETO, RIZZARDI, 2003, ITALY

GLASS £10.50

HALF BOTTLE £40.00

BERNKASTELER RIESLING, BEERENAUSELE, LOOSEN, 2006, GERMANY

GLASS £18.00

HALF BOTTLE £77.00

AFTER LUNCH COCKTAILS

WASABI KISS

FRESH KIWI, BASIL AND WASABI SHAKEN WITH KOKO KANU RUM AND DRAMBUIE

£11.50

MEXICAN COFFEE

PATRON XO CAFFE AND BELVEDERE SHAKEN WITH SINGLE ESPRESSO, DASH OF MILK, SWEETENED WITH CARAMEL SYRUP

£13.50

VODKA ESPRESSO

BELVEDERE VODKA, BUTTERSCOTCH SCHNAPPS SHAKEN WITH ESPRESSO COFFEE AND SERVED OVER SHAVED ICE

£12.50

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CLASSICS

SINGAPORE SLING GIN

TANQUERAY GIN AND CHERRY MARNIER SHAKEN WITH LEMON JUICE, PINEAPPLE AND A SPLASH OF SODA
£10.50

PLANTER'S PUNCH

EL DORADO 5YR OLD RUM AND EL DORADO 3YR OLD RUM SHAKEN WITH ORANGE AND PINEAPPLE FLAVOURS, SERVED LONG WITH A TOP OF CAPTAIN MORGAN'S DARK RUM
£13.50

RUM PUNCH

"ONE OF SOUR, TWO OF SWEET, THREE OF STRONG, FOUR OF WEAK"
GENTLY STIRRED LIME, SUGAR, BITTERS AND 10 CANE RUM, GIVES A DELICIOUSLY FRESH BALANCE
£13.50

DARK 'N' STORMY

GOSLINGS BLACK SEAL RUM POURED OVER FRESHLY SQUEEZED LIME WEDGES AND TOPPED UP WITH JAMAICAN GINGER BEER
£10.50

MARGARITA DELUXE

HERRADURA REPOSADO TEQUILA AND GRAND MARNIER SHAKEN WITH FRESH PRESSED LIME JUICE, SERVED STRAIGHT UP WITH A SALT RIM
£13.50

MANHATTAN

PIKESVILLE RYE CAREFULLY STIRRED WITH AROMATIC BITTERS AND VERMOUTH, SERVED TO YOUR PREFERENCE OF EITHER SWEET, DRY OR PERFECT
£10.50

CHAMPAGNE COCKTAILS

ADC CHAMPAGNE

VANILLA INFUSED APPLETON VX RUM SHAKEN WITH FRESH RASPBERRIES AND LIME JUICE, TOPPED WITH CHAMPAGNE
£13.50

PEAR AND ELDERFLOWER BELLINI

PROSECCO DI VALDOBBIADENE WITH FRESH PEARS AND ELDERFLOWER
£13.50

LYCHEE AND GINGER CHAMPAGNE

WYBOROWA VODKA SHAKEN WITH CRUSHED GINGER, AND LYCHEES TOPPED WITH CHAMPAGNE
£13.50

PINK GRAPE

ABA PISCO AND ELDERFLOWER CORDIAL SHAKEN WITH FRESH RED GRAPES, TOPPED WITH MOET & CHANDON
£14.00

LONG AND SHORT COCKTAILS

RASPBERRY RUSH

CARIEL VODKA SHAKEN WITH FRESH RASPBERRIES, FRESH LIME JUICE AND A DASH OF CARAMEL AND SUGAR SYRUP TO SWEETEN
£10.50

PINKY MELON

GREY GOOSE VODKA AND CREAM DE PECHE SHAKEN WITH CRÈME DE FRAMBOISE, LIME JUICE, PASSION FRUIT SYRUP AND FRESH CRUSHED CANTALOPE MELON
£11.50

LOCA FUEGO CAIPIRINHIA

LEMONGRASS AND THAI RED CHILLI INFUSED BOCA LOCA CACHACA WITH FRESH MUDDLED LIME AND SWEETENED WITH CRÈME DE PECHE
£10.50

LYCHEE AND ELDERFLOWER COLLINS

HENDRICK'S GIN SHAKEN WITH LYCHEES AND FRESH LEMON JUICE, SWEETENED WITH ELDERFLOWER CORDIAL AND LENGTHENED WITH SPLASH OF SODA
£11.00

BLACK BISON

ZUBROWKA VODKA, CRÈME DE MURE AND CHAMBORDLIQUEUR, SHAKEN WITH CRUSHED BLACKBERRIES, LIME AND SUGAR, SERVED OVER SHAVED ICE
£11.00

MOJITO DELUXE

TEN CANE RUM MUDDLED WITH MINT LEAVES, LIMES, DEMERARA SUGAR AND SHAVED ICE, WITH A SPLASH OF SODA AND SPICED RUM CROWN
£13.50

CLASSICS

ADC MARTINI

KARLSSONS VODKA AND CHAMBORD, SHAKEN WITH FRESH LYCHEES, PINEAPPLE JUICE, SWEETENED WITH LYCHEE LIQUEUR
£13.50

WATERMELON AND BASIL MARTINI

SNOW QUEEN VODKA SHAKEN WITH WATERMELON, FRESH BASIL LEAVES AND A SQUEEZE OF LIME
£13.00

MANZANA CUBANA

HAVANA CLUB 7YR RUM, SHAKEN WITH FRESH PRESSED APPLE AND MINT LEAVES, SPLASH OF FRESH LIME JUICE, SWEETENED WITH APPLE LIQUEUR
£12.00

CHILI DELIGHT

CARIEL VANILLA VODKA, SHAKEN WITH FRESH CHILLI AND PASSION FRUIT, SWEETENED WITH PASSION FRUIT SYRUP
£11.50

NON-ALCOHOLIC COCKTAILS

£7.00

ORIENTAL ROCKET

LEMONGRASS AND GINGER MUDDLED WITH FRESH LYCHEES, LIME JUICE AND TOPPED WITH GINGER BEER

APPLE DE CUBA