

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!

BRUNCH

EGGS & THINGS

ADC PANCAKES

TWO LARGE PANCAKES SERVED WITH CARAMELIZED BANANAS,
WARM MAPLE SYRUP, CRISPY BACON
£10.00

CHINESE FIVE SPICE SCENTED CUBAN FRENCH TOAST
SUGARCANE RUM, BERRIES AND SWEET BANANA CARAMEL FLAMB
£9.00

EGGS BENEDICT

TWIN POACHED EGGS AND SHAVED SERRANO HAM ON
TOASTED CUBAN BREAD, SPICED HOLLANDAISE
£15.00

HUEVOS Y BACALAO

TWIN POACHED EGGS ON SALT COD CAKES, HABAÑERO CORN CREMA
£14.00

THREE EGG OMELET

CHOOSE UP TO FOUR FILLINGS: HAM, BACON, PRAWNS, SMOKED SALMON, SPINACH, ASPARAGUS, TOMATOES,
SWEET PEPPERS, GREEN ONIONS, MUSHROOM, CHEDDAR, PARMESAN, MANCHEGO CHEESE
£13.00

STEAK AND EGGS

MOJITO MARINATED SPIDER STEAK WITH TWO EGGS ANY STYLE AND CHORIZO SWEET POTATO HASH
£16.00

SALADS

HEARTS OF ROMAINE CAESAR SALAD

WITH PRAWNS £ 13.50 WITH CHICKEN £12.50
CLASSIC DRESSING WITH SEASONED CROUTONS & PARMIGIANO-REGGIANO
£9.50

MANGO SALAD

GREEN MANGOS. THAI CHILIES, CARROTS, ROASTED PEANUTS AND FISH SAUCE
£10.00

THAI BEEF SALAD

SEARED SPICY SPIDER STEAK WITH AVOCADO, SHREDDED COCONUT, ORANGE
SEGMENTS ASIAN GREENS, THAI BASIL, AND MINT, HOT AND SOUR DRESSING
£15.00

STARTERS

SCALLOPS CONGGE (RICE PORRIDGE)

RICE, FISH SAUCE, GINGER, GARLIC AND SOY SAUCE.
£8.00

BRAISED OXTAIL SPRING ROLL

CUBAN BLACK BEAN PAPAYA SALSA, PORT WINE REDUCTION
£14.00

‘ROPA VIEJA’ OF DUCK

CONFIT OF DUCK LEGS, CALABAZA, CUCUMBERS AND HOISIN PORT SAUCE, NAPPA CABBAGE CUPS
£15.00

SPICY TUNAPICA ROLL

DICED TUNA WITH SPANISH OLIVES, BLACK CURRANTS, ALMONDS, AND SOY-LIME VINAIGRETTE
SUSHI RICE, NORI SEAWEEED AND JAPENSE SPICY MAYONNA-ISE
£13.00

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

SANDWICH

ALL SANDWICHES SERVED WITH YOUR CHOICE OF YUCCA OR REGULAR FRIES

CLASSIC CUBAN SANDWICH

HAM, SWISS CHEESE AND ROASTED PORK AND PICKLES ON GRILLED CUBAN BREAD
£15.00

PAN CON LECHÓ

CUBAN STYLE PULLED PORK SANDWICH WITH MELTED MANCHEGO CHEESE,
SLICED TOMATOES AND AVOCADO
£15.00

TRADITIONAL CLUB

CUBAN MARINATED CHICKEN, BACON, EGG, LETTUCE, TOMATO AND
MAYONNAISE ON YOUR CHOICE OF BREAD
£13.50

VEGETARIAN

CUBAN BREAD FILLED WITH GRILLED VEGETABLES AND HALOUMI CHEESE
£12.00

MAINS

CUBAN BBQ CHICKEN

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

SWEET SOY WILD SALMON

SAUTEE ASIAN MUSHROOMS, CUCUMBER ESCABECH
£25.00

HONEY-RHUM GLAZED POT ROAST OF PORK

SAUTEED SHANGHAI BOKCHOY, FRIED PLANTINS AND ENOKI MUSHROOM
£27.00

SIDE ORDERS

YUCA CON MOJO

CHUNKS OF BOILED CASSAVA SMOTHERED WITH A TANGY GARLIC SAUCE
£6.00

FRIJOLE NEGROS

BLACK BEANS
£6.00

PLÁTANOS MADUROS FRITOS

FRIED RIPE PLANTAINS
£6.00

TOSTONES CON SALSA DE FRIJOLE NEGROS

PAN FRIED PRESSED GREEN PLANTAINS WITH BLACK BEAN SAUCE
£6.00

YUCA FRITA

CASSAVA CHIPS WITH SALAD AND CORIANDER SAUCE
£6.00

RICE

£6.00

CHORIZO SWEET POTATO HASH

£6.00

TOMATO AND RED ONION SALAD

£6.00

CHILDREN'S MENU

KIDS BENTO

CHOICE OF FRIED CHICKEN STRIPS, MINI BURGERS OF FISH GLUONS
SERVED WITH CHIPS, VEGETABLE SPRING ROLL AND FRUIT SALAD
(SOFT DRINKS INCLUDED)
£13.00

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

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, BEERENAUSLESE, LOOSEN, 2006, GERMANY

GLASS £18.00
HALF BOTTLE £77.00

AFTER DINNER 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

VODKA, BUTTERSCOTCH SCHNAPPS AND ESPRESSO SHAKEN WITH SUGAR AND CREAM
£12.50

CLASSICS

SINGAPORE SLING GIN

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

PLUNTER'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

DAIQUIRI ROYAL

TEN CANE RUM SHAKEN WITH FRESH LIME JUICE, SWEETENED
WITH GOMME SYRUP, SERVED THE CLASSIC WAY OR
FLAVOURED TO YOUR SPECIFICATION
£13.50

DARK 'N' STORMY

EL DORADO 5YR OLD RUM POURED OVER FRESHLY
SQUEEZED LIME WEDGES AND TOPPED UP WITH
JAMAICAN GINGER BEER
£10.50

MARGARITA DELUXE

DON JULIO REPOSADO TEQUILA AND GRAND MARNIER SHAKEN
WITH FRESH LIME JUICE, SERVED WITH A GLASS SALT RIM
£13.50

MANHATTAN

PIKESVILLE RYE STIRRED WITH ANGOSTURA AND VERMOUTH
SERVED 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

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

VELHO FUEGO

LEMONGRASS INFUSED VELHO BARREIRO CACHACA SHAKEN
WITH ABA PISCO, CRÈME DE PECHE, LIME SORBET AND FRESH
RED
CHILI GARNISHED WITH SCOOP OF LIME SORBET
£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 CHAMBORD SHAKEN
WITH CRUSHED BLACKBERRIES, LIME AND SUGAR
£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

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

WATERMELON AND BASIL MARTINI

SNOW LEOPARD 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

FRESH APPLE MUDDLED WITH MINT, LIMES, DEMERARA SUGAR