

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
£17.50

CALAMARI SALAD 'ASIA DE CUBA'

CRISPY CALAMARI WITH CHAYOTE, HEARTS OF PALM, BANANA, CASHEWS, CHICORY AND RADICCHIO, SESAME ORANGE DRESSING
£23.50

BEEF DUMPLINGS TWO WAYS

CRISPY WITH PLUM SAUCE
AND STEAMED WITH COCONUT RICE AND MANGO PONZU
£18.00

LEMONGRASS SKEWERED CHICKEN

COCONUT THAI CHILI MARINADE, GRILLED PINEAPPLE AND LYCHEE
£17.50

CRAB CROQUETAS

JICAMA, MANGO, GREEN APPLE AND MIRIN INFUSED SLAW, ROASTED RED PEPPER RÉMOULADE, CHILI PONZU DIPPING SAUCE
£24.50

THAI BEEF SALAD

SEARED CARPACCIO OF SPICY THAI BEEF WITH AVOCADO, SHREDDED COCONUT, ORANGE SEGMENTS AND ASIAN GREENS, HOT AND SOUR DRESSING
£19.50

BRAISED OXTAIL SPRING ROLL

CUBAN BLACK BEAN PAPAYA SALSA, PORT WINE REDUCTION
£16.50

'ROPA VIEJA' OF DUCK

CONFIT OF DUCK LEGS, CALABAZA, CUCUMBERS AND HOISIN-PORT SAUCE, NAPPA CABBAGE CUPS
£18.00

ASIAN SPICED PORK SPARE RIBS

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

NOODLE BOX

SAUTÉED ASIAN VEGETABLES, RICE NOODLES AND MUSHROOM CHILI BROTH, HOISIN SAUCE
£16.50

ASIAN PESTO GRILLED PRAWNS

WOK CHARRED TROPICAL FRUIT, CRISP LOTUS ROOT CHIPS
£26.50

LOBSTER SHIITAKE POTSTICKER

WATERCRESS CHERRY TOMATO SALAD, VANILLA RHUM AND LOBSTER CORAL SAUCES
£25.50

ROCK SHRIMP 'MU SHU'

CUMIN SCENTED PANCAKES, ENOKI MUSHROOMS, SWEET CORN, BANANA, AVOCADO SALAD AND ORANGE CHILI MISO SAUCE
£24.00

PAN SEARED JUMBO SEA SCALLOPS

SWEET AND SOUR PLANTAINS, HABANERO CORN CREMA
£30.00

ENTRÉES

SWEET SOY WILD SALMON

SAUTÉED ASIAN MUSHROOMS, CUCUMBER ESCABECHE
£29.50

PAN SEARED AHI TUNA

SERVED RARE WITH CRUNCHY WASABI MASHED POTATOES AND CHIMICHURRI SAUCE
£29.50

LOBSTER PAD THAI

SPICY RED CURRY COCONUT CREAM, TAMARIND AND CHARRED PINEAPPLE
£72.00

COCONUT MUSTARD SEED SUSTAINABLE CHILEAN SEABASS

CRAB AND CORN FLAN, CILANTRO CHIMICHURRI VERDURAS, JALAPEÑO PLUM COULIS
£29.50

'MAR Y TIERRA'

CHILI LIME GRILLED FILET, DYNAMITE SPICED LOBSTER, SHIITAKE MUSHROOMS AND BOK CHOY
£74.00

GRILLED SERANO HAM WRAPPED SHRIMP GALLEGO

WHITE BEAN CHORIZO STEW AND THAI BASIL
£32.00

MISO CURED BLACK COD

CUBAN BLACK BEAN AND EDAMAME SALAD, TEMPURA SHISITO PEPPERS
£31.50

CUBAN BBQ CHICKEN

THAI COCONUT STICKY RICE AND AVOCADO FRUIT SALSA, TAMARIND SAUCE
£24.50

TROPICAL HOISIN ROASTED DUCK

ASIAN MICRO GREEN SALAD, PLATANO MADURO, PAPAYA SALCITA, TROPICAL DUCK JUS
£29.50

GRILLED STRIP STEAK

GINGERED CHICKPEA FRIES AND CALABAZA MELON SLAW, CITRUS GINGER SOY
£31.50

WAGYU CHAR SUI BEEF SHORT RIBS

CONGRE TOSTONES, CHILI ORANGE MOJO
£29.50

PALOMILLO OF MARINATED LAMB

PAN SEARED WITH SOFRITO OF STIR-FRIED PEPPERS, ONIONS AND JAPANESE AUBERGINE, WATERCRESS SALAD WITH ORANGE OIL
£29.50

HONEY-RHUM GLAZED POT ROAST OF PORK

SAUTÉED SHANGHAI BOK CHOY, FRIED PLANTAINS AND ENOKI MUSHROOMS
£29.50

MARINATED CRISPY TOFU

SOY LIME CHIPOTLE MARINADE, CARIBBEAN VEGETABLES, PEANUT SOY DRESSING AND SOUR MANGO SAUCE
£26.50

SIDE ORDERS

WOKKED CHINESE LONGBEANS WITH CHICHARONES £9.00

LOBSTER BONIATO MASH £13.50

PANKO CRUSTED CRISPY PLANTAIN £8.00

CUBAN BLACK BEANS £8.00

WOK SAUTÉED OR BAMBOO STEAMED ASIAN AND CARIBBEAN VEGETABLES £7.50

THAI COCONUT STICKY RICE £7.50

PLANTAIN FRIED RICE WITH AVOCADO SALAD £9.00

SHANGHAI NOODLES £9.50

VEGETARIAN MENU AVAILABLE ON REQUEST

*OUR TUNA IS YELLOWFIN AND IS POLE AND LINE, HAND OR TRAWL CAUGHT FROM SUSTAINABLE STOCKS.

DESSERTS

SORBET OF THE DAY

HOUSE MADE TROPICAL SORBET SERVED WITH SEASONAL FRESH FRUIT CHOPSTICKS AND CHILI-PASSION FRUIT SAUCE
£12.00

COCONUT INVASION

COCONUT, WHITE CHOCOLATE GANACHE AND RUM FLAMED BANANA LAYER CAKE, DULCE DE LECHE ICE CREAM
£12.00
CHEF'S RECOMMENDATION:
HAVANA CLUB RUM 7 YEAR OLD
£10.00

MEXICAN DOUGHNUTS

SWEET BRIOCHE DONUTS ROLLED IN CINNAMON SUGAR, FILLED WITH BUTTERSCOTCH SAUCE
£12.00
CHEF'S RECOMMENDATION:
WASABI KISS
FRESH KIWI, BASIL AND WASABI SHAKEN WITH KOKO KANU RUM AND DRAMBUIE
£11.50

CUBAN COFFEE BROWNIE

CHOCOLATE FUDGE SAUCE, KAHLUA GLAZE AND FUDGE BROWNIE ICE CREAM
£12.00
CHEF'S RECOMMENDATION:
MEXICAN COFFEE
PATRON XO CAFFE AND BELVEDERE SHAKEN WITH SINGLE ESPRESSO, DASH OF MILK, SWEETENED WITH CARAMEL SYRUP
£13.50

SEMIFRIO

FROZEN CREAM CHEESE CUSTARD TOPPED WITH LIME-GLAZED TROPICAL FRUIT, STRAWBERRY-PASSION FRUIT SHAVED ICE
£12.00
CHEF'S RECOMMENDATION:
PASSITO DI PANTELLARIA, CARLO PELLEGRINO, SICILY, ITALY 2009
£8.50

CUBAN OPERA

RICH CHOCOLATE CAKE LAYERED WITH MILK CHOCOLATE BUTTER CREAM, COFFEE MOUSSE WITH COFFEE-BRITTLE ICE CREAM
£12.00
CHEF'S RECOMMENDATION:
TAYLOR'S 10 YEAR OLD TAWNY PORT
£10.00

ASIAN PEAR BREAD PUDDING

TRADITIONAL BREAD PUDDING SERVED WITH SPICED ASIAN PEARS, CHEESECAKE ICE CREAM AND RHUM ANGLAISE
£12.00
CHEF'S RECOMMENDATION:
COTEAUX DU LAYON, CH PIERRE-BISE, LOIRE, FRANCE 2001
£10.00

CARIBBEAN CARROT CAKE

CARROT CAKE LAYERED WITH PINEAPPLE CREAM CHEESE WITH LEMONGRASS-RAISIN ICE CREAM
£12.00
CHEF'S RECOMMENDATION:
FRAGELICO
£6.50

BAY OF PIGS

£15.00
CHEF'S RECOMMENDATION:
DEVAUX ROSE NV
£13.50

CLASSICS

SINGAPORE SLING GIN

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

PLUNTER'S PUNCH

HAVANA CLUB 3YR OLD RUM
SHAKEN WITH ORANGE AND PINEAPPLE PURÉE,
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

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

MARGARITA DELUXE

GRAN CENTENARIO PLATA TEQUILA AND GRAND MARNIER SHAKEN WITH FRESH LIME JUICE, SERVED WITH A SALT RIM GLASS
£13.50

MOJITO DELUXE

APPLETON 12 RUM MUDDLED WITH MINT LEAVES, LIMES, DEMERARA SUGAR AND SHAVED ICE, WITH A SPLASH OF SODA AND SPICED RUM CROWN
£13.50

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

MANGO AND STRAWBERRY COOLER

FRESH STRAWBERRIES AND MANGO SHAKEN WITH BELVEDERE VODKA, STRAWBERRY SYRUP AND APPLE JUICE
£11.00

PASSION COBBLER

PASSION FRUIT AND GRAPEFRUIT SHAKEN WITH BELVEDERE VODKA, CHERRY LIQUEUR AND VANILLA SUGAR LENGTHENED WITH CRANBERRY JUICE
£11.50

PINKY MELON

AKVINTA 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 CACHAÇA 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

BULLDOG 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

CLASSICS

ADC MARTINI

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

WATERMELON AND BASIL MARTINI

WYBOROWA VODKA SHAKEN WITH WATERMELON, FRESH BASIL LEAVES AND A DASH OF LIME
£13.00

MANZANA CUBANA

HAVANA CLUB ESPECIAL RUM, SHAKEN WITH FRESH PRESSED APPLE AND MINT LEAVES, A 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 AND APPLE JUICE, SERVED OVER SHAVED ICE

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

WE ARE HAPPY TO RECOMMEND DISHES ON OUR MENU THAT DO NOT CONTAIN NUTS AS AN INGREDIENT, HOWEVER WE DO USE NUTS IN OUR KITCHEN SO ARE UNABLE TO GUARANTEE THAT ANY DISH WILL BE TOTALLY FREE OF TRACES OF NUTS.