

Asia de Cuba - London

Sample menu

DINNER MENU

AVAILABLE MONDAY - THURSDAY 5PM - 11PM; FRIDAY - SATURDAY
5PM - 12AM & SUNDAY 5PM - 10:30PM

CEVICHEs

RED SNAPPER *thai chilli, red onion, coriander, plantain* 12

GROUPEr *mojo amarillo, sofrito crudo, radish* 12

CALAMARI *tomato confit, ginger chimichurri* 10

SCALLOP *aji panca, grapefruit* 14

COBIA *thai mango salad, rocoto miso vinaigrette* 16

SHRIMP *shiso, aji amarillo, wasabi* 12

SALMON *coconut passionfruit cured, cucumber salsa, micros shiso* 12

SMALL PLATES

BLACK BEAN & PLANTAIN EMPANADAS *rocoto sweet & sour* 9

TUNAPICA TARTARE (V) *crispy wonton, spanish olives, currants, toasted
coconut, almond, avocado ceviche* 14

CRISPY OCTOPUS AL AJILLO *vegetable escabeche, lychee, garlic chips* 16

SHRIMP CHURROS *sesame, jalapeno, thai coconut curry*

Half 10/ Full 16

CASABE CAKES *guava bbq pork, onion mojo, fresno pepper* 12

CHICKEN CHICHARRONES *traditional onion mojo or sesame soy glazed* 12

ROPA VIEJA SPRING ROLLS *slow braised short rib, rocoto sweet & sour* 12

CURED SALMON, SNAPPER & TUNA CHIRASHI *pickled cucumber, toasted
sesame, avocado, red radish, rocoto miso vinaigrette* 16

SALADS

'THE CRISPY CALAMARI' (V) *banana, chayote, cashews, hearts of palm,
orange-sesame vinaigrette* 15

ADOBO ROASTED CHICKEN *baby spinach, snow peas, endive, mung bean
sprouts, aji amarillo miso vinaigrette* 14

RED QUINOA (V) *grilled vegetable, heirloom tomato, roasted corn, baby
frisée, avocado, chinese leeks, queso fresco, saffron yuzu vinaigrette* 14

MAINS

CHILLI RUBBED SCALLOPS (V) *black rice, black beans, roasted
cauliflower, japanese aioli* 22

SPICY THAI COCONUT CURRY LOBSTER *udon noodles, gai choy, sofrito,
thai chilli*

Half 39/ Whole 64

'CHINO LATINO' *mojo roasted lechon, jasmine rice, bean sprouts, egg,*

edamame 22

MOJO DUCK CONFIT *brown rice, orange, thai basil, thai chilli, poached egg*
24

SEVEN SPICE HALF CHICKEN *snow peas, shiitake mushroom, creamy
conгри, maduros, pan jus* 25

GRILLED FLANK STEAK PALOMILLA *baby bok choy, miso ginger butter,
shiitake soy reduction* 22

CHIPOTLE GLAZED TOFU *asian greens, green papaya salad, malanga
chips* 21

ASIAN GRILLED LAMB CUTLETS *black beans, roasted corn hash, green
herb vinaigrette* 32

ROCOTO GLAZED BLACK COD *orange mojo, avocado poblano purée* 33

CUMIN DUSTED TUNA *white bean purée, chorizo salsa, tatsoi, garlic-
sesame vinaigrette* 26

ARROZ CON MARISCOS *prawns, scallops, calamari, mussels, saffron rice,
piquillo peppers, green olives, edamame* 24

TAMARIND-GLAZED SALMON *cucumber, jicama, yellow peppers, snow
peas, aji amarillo vinaigrette* 22

BARRIO CHINO STEAK *14oz usda strip, glazed chinese eggplant, hearts of
palm, edamame salad* 49

EL LECHON *cuban style slow roasted pork, maduros, black beans, fried rice,
chinese eggplant & plantain fricassée, thai chilli chimichurri* 85

PESCADO A LA PARRILLA *daily selection of the freshest fish grilled whole
with herbs & spices, seasonal vegetables*

MP

SIDES

YUCA 'FRIES' *onion mojo* 7

GRILLED MARKET VEGETABLES 8

PLANTAIN FRIED RICE *avocado ceviche, maduros* 8

CHINESE EGGPLANT & PLANTAIN FRICASSEE 8

SAUTEED BOK-CHOY *garlic chips, lime* 7

CUBAN BLACK BEANS 7

CREAMY CONGRI *manchego* 8

LOBSTER BONIATO MASH 17

DESSERTS

TRES LECHES DE CHOCOLATE *chocolate szechuan peppercorn ice cream*
9

THAI COCONUT & LEMONGRASS FLAN *orange consommé, caramel* 8

GUAVA WHIPPED LAYERED CHEESECAKE *coconut tuile, dehydrated
tropical fruit* 10

SORBET *meringue, yuzu, coconut water* 9

COCONUT CAKE *vanilla sponge, coconut pastry cream, dulce de leche ice
cream* 9

MEXICAN DOUGHNUTS *choice of caramel or thai chilli chocolate* 8

LEMON & LIME TART *pineapple & szechuan pepper confit, coconut
meringue, tropical sorbet* 9

SIGNATURE MENU

£60 PER PERSON

AMUSE *GROUPER CEVICHE* - *mojo amarillo, sofrito crudo, radish*

STARTERS *'THE CRISPY CALAMARI* - *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, almond, avocado ceviche*

INTERMEZZO *MOJITO SORBET*

MAINS *CUMIN DUSTED TUNA* - *white bean purée, chorizo salsa, tatsoi, garlic-sesame vinaigrette* *SEVEN SPICE HALF CHICKEN* - *snow peas, shiitake mushroom, creamy congri, maduros, pan jus ...and for parties of 4 or more* *BARRIO CHINO STEAK* - *14oz usda strip, glazed chinese eggplant, hearts of palm, edamame salad*

DESSERT *chef's selection of our most popular desserts*

(V) - OUR KITCHEN WILL HAPPILY ALTER THESE DISHES TO BE VEGETARIAN

LUNCH MENU

AVAILABLE MONDAY - SUNDAY, 12PM - 2.30PM

CEVICHEs

RED SNAPPER *thai chilli, red onion, coriander, plantain* 12

GROUPER *mojo amarillo, sofrito crudo, radish* 12

CALAMARI *tomato confit, ginger chimichurri* 10

SHRIMP *shiso, aji amarillo, wasabi* 12

SCALLOP *aji panca, grapefruit* 14

COBIA *thai mango salad, rocoto miso vinaigrette* 16

SALMON *coconut passionfruit cured, cucumber shiso salsa, micros shiso* 12

SMALL PLATES

BLACK BEAN & PLANTAIN EMPANADAS *rocoto sweet & sour* 9

TUNAPICA TARTARE (V) *crispy wonton, spanish olives, currants, toasted coconut, almond, avocado ceviche* 14

SHRIMP CHURROS *sesame, jalanpeno, thai coconut curry*

Half 10/ Full 16

CASABE CAKES *guava bbq pork, onion mojo, fresno pepper* 12

CHICKEN CHICHARRONES *traditional onion mojo or sesame soy glazed* 12

ROPA VIEJA SPRING ROLLS *slow braised short ribs, rocoto sweet & sour* 12

CURED SALMON, SNAPPER & TUNA CHIRASHI *pickled cucumber, toasted sesame, avocado, red radish, rocoto miso vinaigrette* 16

SALADS

ADOBO ROASTED CHICKEN *baby spinach, snow peas, endive, mung beans, aji amarillo, miso vinaigrette* 14

RED QUINOA (V) *grilled vegetables, heirloom tomato, roasted corn, baby*

frisée, avocado, chinese leeks, queso fresco, saffron yuzu vinaigrette 14
'THE CRISPY CALAMARI' (V) *banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette* 15

WOK

CHILLI RUBBED SCALLOPS (V) *black rice, black beans, roasted cauliflower, japanese aioli* 22

MOJO DUCK CONFIT *brown rice, orange, thai basil, thai chilli, poached egg* 24

MAINS

CHIPOTLE GLAZED TOFU *asian greens, green papaya salad, malanga chips* 21

ROCOTO GLAZED BLACK COD *orange mojo, avocado poblano purée* 33

SEVEN SPICE CHICKEN BREAST *snow peas, shiitake mushroom, creamy congri, maduros, pan jus* 22

GRILLED FLANK STEAK PALOMILLA *baby bok choy, miso ginger butter, shiitake soy reduction* 22

CUBAN SANDWICH *slow roasted pork, ham, swiss cheese, pickles, mustard, yuca 'fries'* 17

CUBAN FRITA BURGER *grilled beef, aged manchego, shoestring papas, brioche bun, frita aioli, fired yuca* 16

CUMIN DUSTED TUNA *white bean purée, chorizo salsa, tatsoi, garlic-sesame vinaigrette* 26

TAMARIND-GLAZED SALMON *cucumber, jicama, yellow peppers, snow peas, aji amarillo, vinaigrette* 22

SIDES

YUCA 'FRIES' *onion mojo* 7

GRILLED MARKET VEGETABLES 8

PLANTAIN FRIED RICE *avocado ceviche, maduros* 8

SAUTEED BOK-CHOY *garlic chips, lime* 7

CUBAN BLACK BEANS 7

CREAMY CONGRI *manchego* 8

CHINESE EGGPLANT & PLANTAIN FRICASSEE 8

LOBSTER BONIATO MASH 17

DESSERT

TRES LECHES DE CHOCOLATE *chocolate szechuan peppercorn ice cream* 9

LEMON & LIME TART *pineapple & szechuan pepper confit, coconut meringue & tropical sorbet* 9

THAI COCONUT & LEMONGRASS FLAN *orange consommé, caramel* 8

GUAVA WHIPPED LAYERED CHEESECAKE *coconut tuile, dehydrated tropical fruit* 10

SORBET *meringue, yuzu, coconut water* 9

COCONUT CAKE *vanilla sponge, coconut pastry cream, dulce de leche ice cream* 9

MEXICAN DOUGHNUTS *choice of caramel or thai chilli chocolate* 8

(V) - OUR KITCHEN WILL HAPPILY ALTER THESE DISHES TO BE VEGETARIAN

BENTO BOXES SERVED MONDAY - FRIDAY

THE VEGETARIAN BOX *red quinoa salad, black bean empanadas with sweet & sour, chipotle glazed tofu, plantain fried rice* 18

THE SEAFOOD BOX *'the crispy calamari' salad, tunapica tartare, chilli rubbed scallops, shrimp churros with thai coconut curry* 18

THE MEAT BOX *chicken chicharrones, ropa vieja spring rolls with sweet & sour, 'chino latino' roasted lechon, adobo roasted chicken salad* 18

BOTTOMLESS BRUNCH

EVERYBODY KNOWS THAT WEEKENDS AND BRUNCH GO HAND IN HAND. SO WHEN THERE'S THE CHANCE TO GO BOTTOMLESS, WE KNOW IT'S AN OPTION THAT'S HARD TO RESIST. FRIDAY TO SUNDAY FROM 12-2:45PM. SATURDAYS FEATURE LIVE MUSIC.

#GOBOTTOMLESS #PANTSREQUIRED

BOTTOMLESS CHOICES

BOTTOMLESS BRUNCH *includes unlimited mojitos, mimosas, bellinis or bespoke bloody marys. For the table enjoy black bean hummus with malanga & plantain chips as well as one main course from the a la carte menu* 35

COCKTAIL BRUNCH *includes unlimited mojitos, mimosas, bellinis or bespoke bloody marys. For the table enjoy guava and cream cheese pastalitos, shrimp churros, black bean hummus with malanga chips & plantain chips, ceviche de pescado or mushroom ceviche, mini cuban sandwiches, chicken chicharrones, ropa vieja spring rolls OR guava & cream cheese pastelitos, black bean hummus with malanga & plantain chips, mushroom ceviche, black bean, vegetarian spring rolls, red quinoa salad as well as one main course from the a la carte menu and bottomless mexican doughnuts.* 45

CHAMPAGNE BRUNCH *includes unlimited perrier-jouet brut champagne. For the table enjoy guava and cream cheese pastalitos, shrimp churros, black bean hummus with malanga chips & plantain chips, ceviche de pescado or mushroom ceviche, mini cuban sandwiches, chicken chicharrones, ropa vieja spring rolls OR guava & cream cheese pastelitos, black bean hummus with malanga & plantain chips, mushroom ceviche, black bean, vegetarian spring rolls, red quinoa salad as well as one main course from the a la carte menu and bottomless mexican doughnuts.* 70

CUBAN ROAST LUNCH *Either of the above brunch packages including El Lechon or Lambchon as the main course. Cuban style slow roasted pork or lamb, maduros, black beans, fried rice, Chinese eggplant, plantain fricassee, shiso mojo. For a minimum of 2 people, £10 supplement per person.*

A LA CARTE MENU

ST MARTINS LANE BREAKFAST TORTILLA *flour tortilla topped with spicy black beans, chorizo, eggs, baked crispy with coriander and tomato* 15

CUBAN BENEDICTS *bbq pulled pork, chipotle sauce* 13.50
BREAKFAST IN THE FIELDS *two eggs as you like, grilled halloumi cheese, avocado, roasted tomato, mushrooms, grilled asparagus* 12
'THE CRISPY CALAMARI' SALAD *banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette* 15
ADOBO ROASTED CHICKEN SALAD *baby spinach, snow peas, endive, mung bean sprout, aji amarillo, miso vinaigrette* 14
CUBAN SANDWICH *slow roasted pork, ham, swiss cheese, pickles, mustard, yuca 'fries'* 17
SMOKED SALMON & POTATO WAFFLE *with crushed avocado, poached egg* 13.50
MOJO DUCK CONFIT *brown rice, orange, thai basil, thai chilli, poached egg* 18
CUBAN TOAST *crispy sweet butter brioche rolled in coconut & almonds with guava purée, mascarpone cheese* 10
PANCAKES *with maple syrup, crispy bacon* 8.50
MEXICAN DOUGHNUTS *choice of caramel or thai chilli chocolate* 8

SIGNATURE COCKTAILS

FLORADORA ON HOLIDAY *aviation gin, hibiscus, lime, fresh ginger soda* 13
500 RUMMY *appleton v/x rum, trois rivieres rhum agricole, apricot, honey, lime, processco* 13
BUSKER ALLEY FIZZ *franglico, amaretto dissorano, peach purée, prosecco* 13
LADY OF THE DYNASTY *belvedere vodka, lychee liqueur, orgeat, lemon* 13
DITCH STREET *havana 3 yo rum, mezcal, jalapeno honey, ginger, lime* 13
THE SHEPARD'S CUP *ketel one vodka, fresh blackberries, creme de cassis, chambord, lime, apple juice* 13
GRAZIELA'S DAIQUIRI *havana 3 yo rum, thai basil, lime, gomme syrup, fresh pineapple juice* 13
JOYS DREAM *appleton v/x rum, sweet vermouth, cinnamon, bitters* 13
MADUROS OLD FASHIONED *ron zacapa 23 yo rum, flor de cana rum, maduros, bitters* 13
CUBANO *diplomatico reserve rum, fresh sugar cane juice, lime* 13

LOS CLASICOS DE CUBA

CUBA LIBRE *havana 7 yo rum, coca-cola, falernum, lime* 12
MOJITO *havana 3 yo rum, fresh sugar cane juice, mint, lime* 12
DAIQUIRI *havana 3 yo rum, lime, sugar* 12

Menu last updated March 15th 2017

Pricing and dishes subject to change.

Dishes are representative of the type of food available at the restaurant.