

## STARTERS

SALMON CEVICHE *coconut, passion fruit cured, cucumber salsa, micro shiso*

BLACK BEAN & PLANTAIN EMPANADAS  
*rocoto sweet & sour*

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

RED QUINOA *grilled vegetables, heirloom tomatoes, roasted corn, baby frisée, avocado, chinese leeks, queso fresco, saffron yuzu vinaigrette (v)*

## MAINS

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

SEVEN SPICE HALF CHICKEN *snow peas, shiitake mushrooms, creamy congri, maduros, pan jus*

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

VEGAN SOFRITO PAD THAI *shimeji mushrooms, peppers, gai choy, bean shoots, peanuts*

## SIDES – 5 SUPPLEMENT PER SIDE

PLANTAIN FRIED RICE *avocado ceviche, maduros*

YUCA 'FRIES' *onion mojo*

SAUTÉED BOK CHOY *garlic chips, lime*

GRILLED MARKET VEGETABLES

*(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.*

## DESSERTS

THAI COCONUT & LEMONGRASS FLAN *orange consommé, caramel*

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

SORBET *meringue, yuzu, coconut water*

MEXICAN DOUGHNUTS *choice of caramel or thai chilli chocolate*

## WINES BY THE GLASS

### WHITE

SECRET DE FAMILLE, PAUL JABOULET AINÉ (175ml)  
9  
*côtes du rhône, france, 2014*

LES GENIÈVRES, MACON-LUGNY, 10.50  
MAISON LOUIS LATOUR  
*côte-d'or, france, 2014*

### RED

VINA FALERNIA, ELKI, SANGIOVESE 9  
*elqui valley, chile, 2014*

MASCOTA VINEYARDS, LA MASCOTA, MALBEC 12  
*mendoza, argentina, 2014*

### ROSÉ

KEN FORRESTER WINES, PETIT ROSÉ 7.50  
*stellenbosch, south africa, 2015*

## SIGNATURE COCKTAILS

GRAZIELA'S DAIQUIRI 13  
*havana 3 yr rum, thai basil, lime, gomme syrup, fresh pineapple juice*

MADUROS OLD FASHIONED 15  
*ron zacapa 23 rum, flor de caña rum, maduros, bitters*

FRUTOSO 13  
*absolut vanilla vodka, passõa, passion fruit, strawberry*



# ASIA DE CUBA

## SET MENU

Chef de Cuisine: Michael Hanbury

Executive Chef: Luis Pous

F: /ASIADECUBAUK

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I: @ASIADECUBAUK