

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 FLAVOURS OF THE 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 FLAVOURS OF ASIA DE CUBA, TAKE THE JOURNEY TOGETHER. ALL DISHES ARE SERVED FAMILY - STYLE IN LARGE PORTIONS INTENDED FOR SHARING. ORDER WHATEVER INTRIGUES YOU FROM ANY PART OF THE MENU. YOUR SERVER WILL BE HAPPY TO GUIDE YOU!

APPETISERS

TUNAPICA

TUNA TARTARE PICADILLO STYLE WITH SPANISH OLIVES, CURRANTS, ALMONDS, SOY - LIME VINAIGRETTE AND WONTON CRISPS
£13.50

CALAMARI SALAD 'ASIA DE CUBA'

CRISPY CALAMARI WITH HEARTS OF PALM, CHAYOTE, BANANA, CASHEW NUTS, ROQUETTE AND CURLY ENDIVE - SESAME ORANGE DRESSING
£19.00

BEEF DUMPLINGS TWO WAYS

CRISPY WITH SUGAR CANE AND PLUM SAUCE
STEAMED WITH COCONUT RICE AND MANGO PONZU
£15.50

LEMONGRASS SKEWERED CHICKEN

COCONUT THAI CHILI MARINADE, GRILLED PINEAPPLE AND LYCHEE
£15.25

CRAB CROQUETTAS

JICAMA, MANGO, GREEN APPLE AND MIRIN INFUSED SLAW, ROASTED RED PEPPER REMOULADE
CHILI PONZU DIPPING SAUCE
£20.00

THAI BEEF SALAD

SEARED CARPACCIO OF SPICY THAI BEEF WITH AVOCADO, SHREDDED COCONUT, ORANGE SEGMENTS AND ASIAN GREENS, HOT & SOUR DRESSING
£15.50

OXTAIL SPRING ROLLS

SIRACHA KETCHUP AND BLACK BEAN, PORT REDUCTION
£14.00

ROPA VIEJA OF DUCK

CALABAZA AND PLUM SAUCE, LETTUCE CUPS
£15.00

ASIAN SPICED PORK SPARE RIBS

SWEET SOY GLAZE, ROASTED CORN- AVOCADO SALAD AND RED ONION ESCABECHE
£15.50

BLACK BEAN AND CHICKPEA DUMPLINGS

(STEAMED OR WOK FRIED)
TOMATO-GINGER SAUCE, CHARRED TOMATILLO PUREE AND CITRUS CREMA
£13.75

ASIAN PESTO GRILLED PRAWNS

WOK CHARRED TROPICAL FRUIT, CRISP LOTUS ROOT CHIPS
£22.00

LOBSTER POT STICKERS

VANILLA BEAN SPICED RUM SAUCE, ROASTED SPROUT SALAD
£18.50

STIR-FRIED VEGETABLE AND MUSHROOM PANCAKES

CHINESE CABBAGE, SOFRITO OF PEPPERS, WILD MUSHROOMS, CARROTS AND RED ONIONS, CHINESE MUSHROOM SAUCE
£10.00

VEGETARIAN MENU AVAILABLE ON REQUEST

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

ENTREES

PAN-SEARED AHI TUNA
SERVED RARE WITH CRUNCHY WASABI MASH AND CHIMICHURRI SAUCE
£26.50

LOBSTER 'MAI TAI'

RUM, COCONUT, RED CURRY AND WOK CRISPY BONIATO
£48.00

WHOLE SEA BASS BAKED IN BANANA LEAF

CHOI SUM, SHIITAKE MUSHROOM AND BLACK BEAN CHILI SAUCE
£26.50

SEAFOOD PAD THAI "HAVANA STYLE"

PRAWNS, SCALLOPS, CLAMS, AND CHORIZO IN A COCONUT CURRY BROTH
£45.00

GRILLED BBQ SALMON

ASIAN RELLENOS, AVOCADO WASABI CREMA, BONIATO CRISPS
£21.00

MISO CURED BLACK COD

CUBAN BLACK BEAN AND EDAMAME SALAD, TEMPURA SHISITO PEPPERS
£25.00

WAGYU BEEF OF THE DAY

KNOWN TO MANY AS "KOBE BEEF" AFTER THE REGION FOR WHICH IT IS FAMED IN JAPAN. THIS UNSURPASSED BEEF IS ACTUALLY THAT OF A BREED CALLED "WAGYU". A SLOW GROWING, DOCILE TYPE OF COW, ALLOWING FOR PLENTY OF TIME FOR THE UNIQUE LEVELS OF MARBLING TO DEVELOP THE TRAIT WHICH MAKES IT THE MOST TENDER, MOST SUCCULENT, TASTIEST MEAT 150G

£40.00

(ACCORDING TO AVAILABILITY)

CUBAN SPICED CHICKEN

THAI COCONUT STICKY RICE AND AVOCADO FRUIT SALSA, TAMARIND SAUCE
£20.00

ROASTED LIME AND GARLIC DUCK

BRAISED BABY BOK CHOY, ROASTED GARLIC, LIME SEGMENTS
£24.50

GRILLED CHIPOTLE GLAZED STRIP STEAK

GINGERED CHICKPEA AND CALABAZA MELON SLAW
£25.50

CHAR SUI BEEF SHORT RIBS

CONGRE TOSTONES, CHILI ORANGE MOJO
£22.00

PALOMILLO OF MARINATED LAMB

PAN SEARED WITH SOFRITO OF STIR-FRIED PEPPERS, ONIONS AND JAPANESE EGGPLANT
WATERCRESS SALAD WITH ORANGE OIL
£22.00

HONEY-RUM GLAZED POT ROAST OF PORK

SAUTEED SHANGHAI BOK CHOY, FRIED PLANTAINS AND ENOKI MUSHROOMS
£25.00
HALF £17.50

CRISPY TOFU SALAD

PEANUT SOY DRESSING, CARIBBEAN VEGETABLES AND SOUR MANGO SAUCE
£16.50

SIDE ORDERS

£6.50

PLANTAIN FRIED RICE WITH AVOCADO SALSA

STEAMED RICE

THAI COCONUT STICKY RICE

HAVANA NOODLES

WOK SAUTEED OR BAMBOO STEAMED VEGETABLES

CUBAN BLACK BEANS

PANKO CRUSTED CRISPY PLANTAINS

WOKKED CHINESE LONGBEANS

LOBSTER BONIATO MASH £12.50

EDAMAME £4.50

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

DESSERTS

COCONUT INVASION

COCONUT LAYER CAKE, DULCE DE LECHE ICE CREAM AND CHOCOLATE SAUCE
£10.00

CUBAN OPERA

CHOCOLATE LAYER CAKE WITH COFFEE MOUSSE AND MILK CHOCOLATE FUDGE, COFFEE BRITTLE ICE CREAM
£10.00

CARAMEL MACADAMIA TART

ROASTED MACADAMIA NUTS, CARAMEL SAUCE, SESAME ICE CREAM
£10.00

MINI MEXICAN DOUGHNUTS

FILLED AND SERVED WITH BUTTERSCOTCH SAUCE
£10.00

CUBAN COFFEE BROWNIE WITH A FUDGE SAUCE

FLAVOURED WITH CUBAN COFFEE, PECAN NUTS AND KAHLUA GLAZE,
FUDGE BROWNIE ICE CREAM
£10.00

SORBET OF THE DAY

SERVED IN A CRISP BISCUIT PAIL WITH TROPICAL FRUIT
£9.50

BAY OF PIGS

BANANA SPLIT ASIA DE CUBA STYLE
£14.00

LENGKONG

MALAYSIAN COCONUT JELLY INFUSED WITH CINNAMON
SERVED WITH MOLE ICE CREAM
£10.00

CHOCOLATE CHEESE CAKE

ORANGE AND VANILLA BEAN SAUCE, MOJITO SORBET
£10.00

BANANA CAKE

VANILLA ICE CREAM AND CARAMELIZED SLICED BANANAS
£10.00

SOMMELIERS RECOMMENDATIONS OF DESSERT WINES

CHATEAU DU LEVANT, SAUTERNES, 1998 FRANCE

Glass £9.00
Half Bottle £42.00

BAROLO CHINATO, ITALY

Glass £12.00
Half Bottle £61.00

CHATEAU BELINGARD MONBAZILLAC, 2002 FRANCE

Glass £5.00
Half Bottle £22.00

AFTER DINNER COCKTAILS

£10.00

CUBAN ICED COFFEE

BACARDI LEMON SHAKEN WITH CACAO LIQUEUR, SUGAR, ESPRESSO, CREAM AND MILK

VODKA ESPRESSO

VODKA, BUTTERSCOTCH SCHNAPPS AND ESPRESSO SHAKEN WITH SUGAR AND CREAM

KOKO BLANCO

COCONUT RUM, VODKA, COCONUT CREAM AND CREAM

TIRAMISU

STOLI COFFEE, CACAO LIQUEUR SHAKEN WITH CREAM

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

COCKTAILS

ADC CHAMPAGNE COCKTAIL

VANILLA INFUSED RUM MIXED WITH RASPBERRIES & LIME JUICE, THEN CHARGED WITH CHAMPAGNE
£13.00

MAMBO KING

RASPBERRY VODKA AND CHAMPAGNE SERVED IN A SUGAR AND GRENADINE RIMMED GLASS
£13.00

MOJITO

CLASSIC OR WILDBERRY

APPLETON V / X MUDDLED WITH FRESH LIME, MINT, BROWN SUGAR,
SODA WATER AND CROWNED WITH MORGANS SPICED RUM
£10.00

CAIPIRINHA / CAIPIRIOSKA

CACHACA / VODKA, MUDDLED WITH WHOLE LIME AND BROWN SUGAR
£10.00

ADC MARTINI

VODKA SHAKEN WITH FRESH LYCHEES, PINEAPPLE JUICE, CHAMBORD AND LYCHEE LIQUEUR
£11.00

BERRINHA

A CLASSIC COMBINATION OF APPLETON V / X MUDDLED WITH BLACKBERRIES AND BLUEBERRIES,
LIMES, SUGAR AND BLACKBERRY LIQUEUR
£10.00

LYCHEE AND ELDERFLOWER FIZZ

ELDERFLOWER CORDIAL AND LYCHEE LIQUEUR TOPPED WITH CHAMPAGNE
£13.00

STRAWBERRY AND CHAMPAGNE MARTINI

STRAWBERRIES AND APPLETON V/X SHAKEN WITH STRAWBERRY LIQUEUR, SUGAR AND
CHAMPAGNE.
£13.00

MANDARINI

MANDARIN NAPOLEON AND MANDARIN VODKA MUDDLED WITH LIMES,
KUMQUATS, SUGAR AND PASSION FRUIT LIQUEUR
£10.00

CAMPARINHA

CAMPARI MUDDLED WITH LIMES, SUGAR AND FLOATED WITH GALLIANO
£10.00

LEMON MAI TAI

BACARDI LEMON SHAKEN WITH WRAY AND NEPHEW, MYERS RUM,
LEMON JUICE, ORGEAT, ORANGE LIQUEUR, APRICOT LIQUEUR, GOMME SYRUP AND PINEAPPLE JUICE
£10.00

LYCHEE AND APPLE MOJITO

A MIXTURE OF LYCHEE LIQUEUR, APPLETON V / X, LIMES, SUGAR, MINT AND FRESH APPLE JUICE
£10.00

FRUTTOSO

VANILLA AND STRAWBERRY STOLICHNAYA VODKAS MIXED
WITH STRAWBERRY AND PASSION FRUIT PUREE, LIMES AND SUGAR
£10.00

COPA CUBANA

APPLETON V / X SHAKEN WITH CHERRY LIQUEUR, LEMON JUICE, BENEDICTINE, COINTREAU,
GRENADINE AND PINEAPPLE JUICE
To share £22.00

NON ALCOHOLIC COCKTAILS

ORIENTAL ROCKET

LEMONGRASS AND GINGER MUDDLED WITH FRESH LYCHEES, LIME JUICE AND SUGAR
TOPPED WITH GINGER BEER
£6.50

EXOTIC FRUIT BOOSTER

CRANBERRY JUICE, LIME AND PASSION SYRUP BLENDED WITH FRESH PASSION FRUIT,
PAPAYA AND MANGO TOPPED WITH SODA
£6.50

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