

from the ceviche bar

RED SNAPPER

thai chili, red onion, cilantro, plantain 70

TUNA

seared foie gras, orange, asian pear, malanga chips 95

SHRIMP

sweet potato, shiso, aji amarillo, wasabi 75

SALMON

coconut passionfruit cured, cucumber shiso salsa, micro wasabi (a) 55

small plates

BEETPICA TARTARE

crispy wontons, spanish olives, almonds, currants, avocado ceviche (v) 55

GOAT CHEESE FRITTERS

mango cucumber relish, jalapeño aioli (v) 60

SHRIMP & LEMONGRASS SHUMAI

chinese mustard, yuzu ponzu 75

TUNAPICA TARTARE

crispy wontons, spanish olives, almonds, currants, avocado ceviche 80

CRISPY OCTOPUS AL AJILLO

vegetable escabeche, lychee, garlic chips (a) 80

CHICKEN CHICHARRONES

'traditional' onion mojo or honey soy glaze 65

CUBAN BAO BUNS

crispy chicken thigh, thai basil 45

LAMB DUMPLINGS

thai coriander vinaigrette, chili soy, toasted sesame 45

WAGYU 'ROPA VIEJA' SPRING ROLLS

butter lettuce, pickled vegetables, rocoto sweet & sour sauce 70

SWEET POTATO FRIES

queso fresco, chipotle honey soy, toasted sesame, scallion (v) 55

CRISPY KALE

toasted sesame, dried chilies, lime zest 35

All prices are in AED and subject to 10% service charge, 6% tourism fee and 4% municipality fee

Chef de Cuisine: Phillip Harbin

Executive Chef: Luis A. Pous

salads


RED QUINOA

grilled vegetables, tomato, roasted corn, frisée, avocado, chinese leeks, queso fresco, saffron yuzu vinaigrette (v) 65

'FIRE & ICE' SHRIMP

napa cabbage, cucumber, watermelon, sesame, crispy wonton 85

CRISPY CALAMARI

banana, cashews, chayote, fresh hearts of palm, orange sesame vinaigrette 85 | 50 

ROASTED DUCK

chinese cabbage, red currants, fresh citrus, almonds, duck crackling, spicy miso vinaigrette (a) 80

wok

CHINESE EGGPLANT

fermented black bean, green chili, tofu (v) 65

ASIAN PAELLA

shellfish, saffron rice, piquillo peppers, olives, shishito chilies, seafood sausage 155

CHILI RUBBED SCALLOPS

black rice, black beans, cauliflower, japanese aioli 115 | 75 

'CHINO LATINO' STIR FRIED RICE

braised lamb, jasmine rice, edamame, mung bean sprouts, egg 115

BRAISED LAMB SHANK

roasted vegetables, coconut rice, scallions 110

MOJO DUCK CONFIT

brown rice, orange, thai basil, 'cracklings', poached egg 100



indicates pricing for dishes
we will happily alter to be vegetarian

(a) contains alcohol

(v) vegetarian

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entrées

GRILLED SALMON

tamarind, snow peas, fresh hearts of palm, jicama, yuca,
aji amarillo vinaigrette 145

SPICY THAI COCONUT CURRY PRAWNS

udon noodles, gai choy, sofrito, thai chili 165

ROCOTO MISO GLAZED BLACK COD

avocado poblano purée, orange mojo 145

STEAMED CHILEAN SEA BASS

wok fired mushrooms, yuca, tofu, enoki, truffle mushroom consommé,
chives 175

WOK SEARED EGGPLANT & PLANTAIN RAGU

steamed rice, chipotle vegetable demi, crispy capers, garlic chips 80

SEVEN SPICE CHICKEN

creamy congri, snow peas, shiitake mushroom, maduros, pan jus 110

los platos grandes

CUMIN ROASTED LAMBCHON

maduros, yuca, black beans, mojo chino, steamed coconut rice, lime zest 330

EL BARRIO CHINO

14oz. wagyu strip steak, glazed japanese eggplant,
edamame & fresh hearts of palm salad 310

sides

FRIED YUCA onion mojo or poblano purée (v) 55

GRILLED VEGGIES (v) 35

PLANTAIN FRIED RICE avocado ceviche (v) 45

SOFRITO COCONUT CURRY NOODLES (v) 40

STEAMED COCONUT RICE lime zest (v) 35

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