



# ASIA DE CUBA

## HEALTHY MENU

2 COURSES | 25 PER PERSON

3 COURSES | 30 PER PERSON

CHEF DE CUISINE: MICHAEL HANBURY

EXECUTIVE CHEF: LUIS POUS

F: /ASIADECUBAUK

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## STARTERS

BEET PICA <i>crispy wonton, spanish olives, currants, almonds, toasted coconut, avocado ceviche</i>	10
RED QUINOA SALAD <i>grilled vegetables, heirloom tomatoes, roasted corn, baby frisée, avocado, chinese leeks, queso fresco, saffron yuzu vinaigrette</i>	14
EDAMAME & GRILLED CORN <i>black rice, tofu, crispy chillies</i>	12
CALAMARI CEVICHE <i>tomato confit, ginger chimichurri</i>	10

## MAINS

CHILLI-RUBBED TOFU <i>black rice, black beans, roasted cauliflower, japanese aioli</i>	14
SOFRITO PAD THAI <i>wok-fried shimeji mushrooms, peppers, gai choy, bean shoots, peanuts</i>	16
STEAMED SEABASS <i>wok-fried shimeji mushrooms, tofu, yuca, edamame, enoki mushrooms, truffle consommé</i>	29
TAMARIND-GLAZED SALMON <i>cucumber, jicama, yellow peppers, snow peas, aji amarillo vinaigrette</i>	22

## DESSERTS

SORBET <i>meringue, yuzu, coconut water</i>	9
THAI COCONUT & LEMONGRASS FLAN <i>orange consommé, caramel</i>	8