

## *from the ceviche bar*

### SALMON

chili mignonette, cucumber, avocado, chive

### SHRIMP

aji panca, horseradish cream, lime

### TUNA

aji amarillo aioli, crudo vegetables

### SNAPPER

thai chili, ginger, red onion, cilantro, plantain chips

## *sushi*

chopped tuna picante roll | cumin mayo

crab roll | avocado ceviche | red onion | wasabi mayo

rainbow ceviche | salmon | yellowfin

tuna | white fish | avocado

### ASIA DE CUBA SUSHI PLATTER

chef's selection of sashimi, nigiri & specialty rolls

## *small plates*

### ROAST DUCK SALAD

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

### CRISPY CALAMARI SALAD

banana, cashews, chayote squash, hearts of palm, orange sesame vinaigrette

### 'FIRE & ICE' SHRIMP SALAD

napa cabbage, cucumber, watermelon, sesame, crispy wonton

### CRISPY OCTOPUS AL AJILLO

kale tabbouleh, lychee, garlic chips (a)

### CHICHARRONES (p)

pork, chicken, onion mojo & honey soy glaze

### 'ROPA VIEJA' SPRING ROLLS

shredded beef, butter lettuce, pickled vegetables, sweet & sour sauce

### BEETPICA TARTARE

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

### GLAZED SWEET POTATO

queso fresco, chili honey soy, toasted sesame (v)

## TUNAPICA TARTARE

crispy wontons, spanish olives, almonds, currants, avocado

## EMPANADAS

black bean, plantain (v)

## TOSTONES & MOJO

cuban-style plantain chips

## *entrees*

### ASIAN STYLE PAELLA

saffron rice, piquillo peppers, olives, shishito chilies (v)  
with shellfish

### SHORT RIB VACA FRITA

48-hour adobo braised beef, asian bbq, thai chili chimichurri

### MOJO DUCK CONFIT

brown rice, thai basil, 'crackling', poached egg

### SOFRITO PAD THAI

zucchini noodles, shimeji mushrooms, peppers, gai choy, bean shoots, peanuts (v)

### MISO GLAZED SEABASS

avocado & charred poblano purée, orange mojo

### 'CHINO LATINO' STIR FRIED RICE

jasmine rice, edamame, mung bean sprouts, egg (v)  
with chicken  
with pork belly (p)

### CHILI-RUBBED KING SCALLOPS

black rice, black beans, cauliflower, japanese aioli  
with chili-rubbed tofu (v)

### SWEET PLANTAIN FRIED RICE

avocado salad (v)

### LOBSTER

udon noodles, asian greens, sofrito, coconut milk, birds eye chili

### SEVEN SPICE CHICKEN

mushrooms, snow peas, truffle sesame chicken consommé

### EL BARRIO CHINO

300g bone-in rib eye steak, glazed japanese eggplant

## *cuban bbq*

ROASTED SUCKLING PIG (p)

black beans, mojo chino,  
steamed coconut rice

ROASTED PEKING DUCK

chili herb salad, tortillas, guava, hoisin  
whole XX / half XX

### *sides*

STEAMED COCONUT RICE

lime zest (v)

GRILLED VEGETABLES

WOKKED MUSHROOMS

soy truffle sauce

### *dessert*

TRES LECHES

schezuan chocolate, cream

MEXICAN DONUTS

caramel & thai chili chocolate

CUBAN-STYLE RUM BABA

fresh fruit, shiso

GUAVA WHIPPED CHEESECAKE

coconut tuile

SORBET

meringue, yuzu, coconut water

COCONUT & PINEAPPLE CAKE

orange-passion fruit sauce

SWEET POTATO BUÑUELOS

cuban-style doughnuts, spiced sugarcane syrup

CHOCOLATE BON-BON

green tea, pistachio, tentación caramel