

CALLE DRAGONES

TO SHARE

RAW SYMPHONY

Chef's Raw Selection

\$180.000

TARTARE OF THE DAY'S CATCH
Fresh Tomato Pulp with Truffle Essences.
\$45.000

CORVINA TIRADITO
Thin Slices of Sea Bass in Yellow Pepper Sauce, Pickled Radish, and Leek Oil
\$48.000

CRISPY NORI SALMON TACOS
Tartar-Style Salmon Tacos with Creamy Avocado, Caramelized Onion, and Japanese Guajillo Chili Mayo
\$55.000

CRISPY AVOCADO
Fresh Crab atop Crispy Avocado
\$58.000

SEAFOOD DUMPLINGS
Lobster and White Fish in Bisque and Ponzu Sauce
\$52.000

CRAB FRICASSEE
Tender Meat with Thai Sofrito and Crispy Wontons
\$68.000

CHICKEN CRACKLINGS
Cuban Mojo and Filipino BBQ
\$55.000

ASIAN-CARIBBEAN MIXED CEVICHE
Kimchi Tiger's Milk and Fried Plantains
\$68.000

GRILLED OCTOPUS
Asian Chimichurri with Paprika and Garlic
\$76.000

PORK DUMPLING
Kimchi Aioli with Truffle Essence
\$48.000

CRISPY GYOZA
Charcoal-Grilled Eggplant and Mushrooms, Asian Black Garlic Aioli, and Tangy Bitter Orange Ponzu
\$40.000

BAO BUN
Char Siu Roast Pork and Kimchi Salad
\$35.000

CHINESE PORK BELLY AND PLANTAIN CHINESE BUTTERFLIES
Hoisin Sauce
\$72.000

CHAR SIU PORK RIB
Pickled Radis
\$85.000

SALADS

SHRIMP SALAD
Sautéed with Watermelon, Cucumber, Lettuces, and Sesame Dressing
\$58.000

CRISPY CALAMARI SALAD
Ripe Plantain, Cashew, Chayote, Fresh Heart of Palm, Sesame-Orange Vinaigrette
\$54.000

WOK

(RICE, MEATS, SEAFOOD)

SEAFOOD FRIED RICE
Langosta, pulpo, langostinos, pescado blanco sofrito y acelga china.
\$98.000

CONFIT DUCK FRIED RICE
Orange Supreme, Jasmine Rice, and Edamame
\$110.000

CRISPY SWEET AND SOUR CORVINA CUBES
Toasted Cashews, Chuan Nan Sauce
\$76.000

TRUFFLED VEGETARIAN RICE
Fresh Heart of Palm, Cauliflower, Swiss Chard, Carrot, Kimchi, and Truffle Oil
\$60.000

BLACK BEAN AND SHORT RIB RISOTTO
Avocado and Poblano Cream, Onion Mojo
\$84.000

CHU HOU-STYLE BEEF RIBS
Fresh Pickled Cucumber, Steamed Rice
\$75.000

SEAFOOD NOODLES
Bok Choy, Creole Sofrito with Sesame and Saffron
\$106.000

PEKIN PORK

Roast Pork in Cuban Mojo, Mandarin Pancakes, Guava Hoisin, and Thai Mojo

\$130.000

ROBATA

NEW YORK
550g Angus Cut, 36-Day Dry-Aged in Local Coffee and Sichuan Pepper, USA Origin
\$220.000

GLAZED FISH IN ROCOTO MISO
Avocado Purée, Roasted Poblano, and Orange Mojo
\$82.000

YELLOW POTATOES
In Spicy Sauce and Garlic
\$28.000

CRISPY CASSAVA
Pressed with Cuban Mojo and Aioli.
\$30.000

PORK TOMAHAWK
Glazed with Char Siu Sauce
\$140.000

LAMB CHOPS
Marinated in Aji Panca and Béarnaise Sauce
\$160.000

SUSHI RICE
Steamed with Ginger Oil
\$22.000

SKIRT STEAK
Glazed with Aji Panca
\$140.000

KOREAN SHORT RIB
Arepas, Kimchi, and Thai Mojo
\$85.000

BOK CHOY
Wok-Fried, Ponzu, and Toasted Ginger.
\$26.000

SIDES

DESSERTS

SZECHUAN CHOCOLATE TRES LECHES
Chocolate Sponge Cake, Dehydrated Coconut, Cookie Crumble, and Nuts Crunch
\$30.000

PINEAPPLE COLADA PAVLOVA
French Meringue with Coconut Chantilly Cream, Lychees in White Rum, and Roasted Pineapple
\$30.000

CUBAN RUM CHEESECAKE
Cheesecake, Ice Cream, and Red Berry Sauce
\$36.000

CARAMELIZED CUSTARD
Coconut and Ginger Rice Pudding
\$30.000