

EMPAREDADOS

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CUBANO	15
Mojo Glazed Pork, Cured Ham, Salami, Pickles, and Gruyere	
PATO ASADO BAO BUNS	16
3 steamed Bao with Cuban Mojo Duck, Sweet Chili Pickles and Spicy Aioli	
FRITA CUBANA	14
Chorizo and Ground Beef Burger with Crispy Boniato Straws, Gochujang Ketchup <i>add Manchego 2</i>	
BLACK BEAN AND MUSHROOM BURGER	15
Sweet Soy Glaze, Crumbled, Goat Cheese, over Watercress and Red Onion	
GRILLED CHICKEN	14
topped with Avocado, Cilantro, Jalapeno, Saffron Aioli	

GUARNICIONES

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TWO EGGS ANY STYLE	6
BACON	7
Thick cut, Applewood Smoked	
YUCCA FRIES	7
with House Mojo and Gochujang Ketchup	
WOK FRIED RAINBOW CHARD	8
Sesame Oil, Soy, Crispy Shallots	
CHICKEN APPLE SAUSAGE	7
Grilled, 3 Links	
TOSTONES	7
Double Fried Crispy Plantains with Mint Basil Mojito Sauce	
MOROS Y CHIRSTIANOS	7
Cuban Black Beans and Rice	



BRUNCH

ENTRADAS CALIENTES

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PAN FRIED DUMPLINGS	10
Short Rib, Lemongrass, and Corn with Sha Cha Sauce	
EMPANADAS	9
Camarones al Ajillo with Sambal Aji Picante	
CUBAN SANDWICH SPRING ROLLS	10
with Mojo Lime Mustard	
SHIITAKE SPRING ROLLS	10
Oaktree Shiitake and Chard with Chile Lime Soy Reduction	
OXTAIL CROQUETAS	9
Chili and Mango Chutney with Saffron Aioli	

ENSALADAS

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MIXED GREENS	14
Asian Pear, Cucumber, Beech Mushroom, Edamame, and Toasted Almonds dressed in Citrus Ginger Vinaigrette	
GRILLED WATERMELON AND CORN	15
Watercress, Radish, Cilantro, and Goat Cheese dressed in Cuba Libre Vinaigrette <i>add chicken 6, steak 8, shrimp 8, or fish 9 to the above</i>	

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PLATOS FUERTES

ELENA RUZ FRENCH TOAST	16
stuffed with Strawberry Jam and Cream Cheese, Five Spice Maple Syrup	
LAMB PICADILLO AND CORN CONGEE	17
topped with Poached Eggs and Sofrito	
CHORIZO AND GARBANZO HASH	15
with Boniato, Peppers, and charred Onions, topped with Sunny Eggs and Chili Hollandaise	
HUEVOS AL HORNO	16
Eggs baked in White Bean Stew with Chinese Sausage, Dajiang and Grilled Cuban Bread	
BEEF & BROCCOLI	18
Smoked Brisket and Chinese Broccoli with Lā Miàn Noodles dressed in Garlic Hoisin <i>add Soft Boiled Egg 2</i> <i>substitute chicken 2, steak 3, shrimp 3, or fish 4 to the above</i>	
OMELETTE	15
Mixto filled with Soy Glazed Pork, Cured Ham, Salami, Pickles, and Gruyere or Vegetarian filled with Shiitake Mushrooms, Rainbow Chard and Goat Cheese	
MADURO AND EGGS	15
Maduro Fried Rice topped with Eggs any style, and Sofrito <i>add chicken 6, steak 8, shrimp 8, or fish 9 to the above</i>	
5 SPICE SKIRT STEAK & EGGS	23
marinated and grilled with Eggs any style, and Mojo Yucca	

Please advise us of any food allergies or special diet.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.



CALLE DAO

cuban chinese cuisine

DINNER 晚飯 晚餐 MENU

ENTRADAS FRÍAS

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OYSTERS Mango Yuzu Escabeche	MP
CLAMS Yuzu Kosho Cocktail	MP
MARKET FISH CEVICHE Coconut Kalamansi Juice with Cucumber Tiger Salad	16

ENSALADAS

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MIXED GREENS Asian Pear, Cucumber, Beech Mushroom, Edamame, and Toasted Almonds dressed in Citrus Ginger Vinaigrette	12
★ GRILLED WATERMELON Watercress, Radish, Cilantro, Crispy Garbanzos, Corn and Goat Cheese dressed in Cuba Libre Vinaigrette	13

ENTRADAS CALIENTES

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PAN FRIED DUMPLINGS Short Rib, Lemongrass, and Corn with Sha Cha Sauce	10	CUBAN SANDWICH SPRING ROLLS with Mojo Lime Mustard	10
CHARRED OCTOPUS IN MOJO VERDE with Chorizo Oil, Capers, Pimenton, and Olives	16	SHIITAKE SPRING ROLLS Oaktree Shiitake and Chard with Chile Lime Soy Reduction	10
EMPANADAS Camarones al Ajillo with Sambal Ají Picante	9	OXTAIL CROQUETAS Chili and Mango Chutney, with Saffron Aioli	9
		CRISPY PIG'S EAR Cilantro, Sesame Chili Sauce	10

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PLATOS FUERTES



- CRISPY WHOLE FISH**
marinated in Mojo Rojo over Wok Fried
Rainbow Chard with Sesame XO Sauce
- 14-HOUR CHAR SUI PORK**
marinated and glazed Pork Tenderloin,
Plum Onion Escabeche with Puré de Batata
- SKUNA BAY SALMON**
pan roasted and glazed with Cumin Barbeque over
Farro with Pea Shoots
- SPICED GOAT NECK**
braised in House Spice Blend with Cilantro
and Baby Bok Choy

- MP CHICKEN AND YELLOW RICE** 25
Peking Style Roast Chicken over Arroz Amarillo
with Chorizo
- BEEF & BROCCOLI** 27
Smoked Short Rib and Chinese Broccoli
with Lā Miàn Noodles dressed in Garlic Hoisin
- PATO FRITO** 29
Sour Orange Glazed Duck over Fried Rice
with Sunny Egg
- CAMARONES EN CAZUELA** 29
Saffron Jumbo Shrimp over White Bean Stew
with Chinese Sausage and Dajiang
- 31 5-SPICE SKIRT STEAK** 30
marinated and grilled
with Cuban Black Beans and Rice

GUARNICIONES



- MA-PO MADUROS** 10
Spicy Pork, Sichuan Peppercorns,
Toban-djan, Scallions
- YUCCA FRIES** 7
with House Mojo and Gochujang Ketchup
- STIR-FRY CASHEW CAULIFLOWER** 9
Hoisin, Basil, and Ginger

- WOK FRIED RAINBOW CHARD** 9
Sesame Oil, Soy, Crispy Shallots
- TOSTONES** 8
Double Fried Crispy Plantains
with Mint Basil Mojito Sauce
- MOROS Y CHRISTIANOS** 8
Cuban Black Beans and Rice

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Calle Dão (Street Knife)

Calle Dão is designed to pay homage to Havana's once-thriving El Barrio Chino (Chinatown). Known as the largest such community in Latin America, El Barrio Chino occupied 44 square blocks of real estate in the late 1870s. As the Cuban and Chinese cultures mixed, a unique fusion of cuisine emerged. Today, El Barrio Chino occupies a small section of the narrow Calle Cuchillo – Knife Street – from which Calle Dão takes its name.

The cuisine, cocktails and décor of Calle Dão strive to transport our guests back to El Barrio Chino when it was at the height of its existence.

Step into a bygone era and enjoy a modern dining experience at Calle Dão.

POSTRES

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CHOCOLATE ARROZ CON LECHE	10
Ginger Gelato, Cashew Sesame Crumb, Sweet Sesame Wontons, Passion Fruit Caramel	
COCONUT RUM FLAN	9
Pineapple Jam, Passion Fruit caramel, Crispy Rice Noodles	
MATCHA TRES LECHES	10
Chocolate Crumb, Chocolate Sesame Tuile, Mango coulis	
BUNUELOS	9
Chinese Five Spice Sugar, Chocolate Coconut Sauce	
MADURO SPLIT	12
Black Sesame Gelato, Chocolate Sauce, Mango Coulis, Sesame Cashew	
GELATO AND SORBET	8
Green Tea, Black Sesame, Ginger Gelatos Mango Sorbet	

CAFÉ Y TÉ

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咖啡

Americano	4
Espresso	3.5
Double Espresso	5
Cortado	3.5
Cafe Cubano	3.5
Cafe con Leche	5
Cappuccino	5
Hot Tea	4





ESPUMOSO

NV Prosecco, 'Villa Jolanda', Italy 13/48

BLANCO

Torrentes, 'Dos Minas', Argentina 12/44

Albariño, Columna, Spain 14/52

Pinot Gris, 'Joel Gott', Willamette Valley, OR 15/56

ROSADO

Rosado, 'Montecastillo', Ribera del Duero, Spain 13/48

Rose 'Skouras Zoe', Greece 14/52

TINTO

Rioja, 'Vina Herminia', Spain 13/48

Malbec, 'Agua de Piedra', Mendoza, Argentina 14/52

Tempranillo, 'Los Cantos', Ribera del Duero, Spain 15/56

CERVEZAS 8



Corona
Tsingtao Lager
Presidente
Stella Artols
Negra Modelo
Dos XX Amber

COCTELES 16



CALLE DAO DAIQUIRI

Aged Rum, Sweet Spiced Syrup -star anise, ginger, vanilla bean, black pepper corn, Chinese cinnamon, nutmeg, orange peel, fresh lime juice

CHAN CHAN

Bourbon, Lillet Blanc, Pamplemousse rose, Lemon juice, Ginger syrup

BUENA VISTA

Vodka, Lychee infused white wine, Thai chili Syrup, Kinh Gioi leaves, Fresh lemon and lime juice

ALMA

Gin, Thai Basil infused Saki, Kaffir lime leaf Syrup, Fresh Yuzu juice, Yuzu bitters

MAXVER

Gin, Elderflower Liqueur, White Peach, Shiso Leaves, Agave, Lime

CALLE DAO MOJITO

Rum, Shiso Leaves, Ginger Liqueur, Lemongrass, Lime, Sparkling Sake

歡樂時光 HAPPY HOUR



DRINK

EVERY DAY 11am - 7pm

COCTELES Y VINOS 8

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Mojito	House White
Cuba Libre	House Red
Caipirinha	House Rosé
Margarita	Prosecco
Sangria	Well Drinks

葡
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CERVEZAS 6

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酒

Corona
Tsingtao Lager
Presidente
Stella Artois
Negra Modelo
Dos XX Amber

歡樂時光 HAPPY HOUR



FOOD

EVERY DAY 4pm - 7pm

OYSTERS / CLAMS	1
CRISPY WINGS Sesame Chili Sauce	9
LECHON ON TOSTONES Mojo Rojo Sauce	8
FRITA CUBANA SLIDERS Chorizo and Ground Beef Burger with Crispy Boniato Straws, Gochujang Ketchup	9

ENTRADAS CALIENTES

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PAN FRIED DUMPLINGS Short Rib, Lemongrass, and Corn with Sha Cha Sauce	10	CRISPY PIG'S EAR Cilantro, Sesame Chili Sauce	10
YUCCA FRIES with House Mojo and Gochujang Ketchup	7	CUBAN SANDWICH SPRING ROLLS with Mojo Lime Mustard	10
TOSTONES with Mint Basil Mojito Sauce	8	SHIITAKE SPRING ROLLS Oaktree Shiitake and Chard with Chile Lime Soy Reduction	10
EMPANADAS Camarones al Ajillo with Sambal Ají Picante	9	OXTAIL CROQUETAS Chili and Mango Chutney, with Saffron Aioli	9