



MENU

restaurant cabaret
|
CALLE DRAGONES
MIAMI



A tribute to Cuba and it's cultural influences. Calle Dragones resembles the street in Havana that bears it's name and collides with Calle Zanja, dividing the Chinese neighborhood from the rest of Havana.

TO SHARE

	<i>Price</i>
KEY WEST PRAWNS SALAD <i>Watermelon, cucumber, lettuce and sesame dressing.</i>	21
ROASTED BROWN SHIMEJI MUSHROOMS <i>Teriyaki sauce and piquillo pepper vinaigrette.</i>	17
TUNA KINILAW & SEARED FOIE GRASS <i>Nori chips and red onion.</i>	26
CATCH OF THE DAY CRUDO <i>Yellow pepper sauce, pickled reddish and leek infused oil.</i>	23
MARIPOSITAS CHINAS WITH LECHÓN CUBANO <i>Sweet and sour sauce.</i>	16
SCALLOPS TARTARE-V10 <i>Fresh tomato pulp and truffle essence.</i>	24
CARAMELIZED OCTOPUS <i>Mashed Yuca, Spanish pimentón and lime.</i>	29
CHAR SIU PORK BELLY <i>Pickle Asian pear.</i>	19
SEAFOOD AND CAVIAR DUMPLINGS <i>Prawns and white fish in lobster bisque.</i>	24
CRISPY GYOZA <i>Grilled Eggplant and mushrooms, Asian black garlic aioli and naranja agria ponzu.</i>	21
SEAFOOD ASIAN-CEVICHE <i>Kimchi leche de Tigre.</i>	26
LECHÓN DUMPLINGS <i>Kimchi aioli, bitter orange ponzu and truffle essence.</i>	23
CRAB FRICASÉ <i>Thai sofrito and crispy wontons.</i>	31
SEAFOOD TOWERT SYMPHONY <i>Crudos, ceviche and sashimi selections from the Chef.</i>	105

WOK

	Price
CHINO LATINO FRIED RICE <i>Mojo roasted pork, maduros, jasmine rice, bean sprouts, eggs.</i>	32
BEEF SHORT RIBS CHU HOU <i>Pickled fresh cucumber and steamed sesame sushi rice.</i>	41
DUCK CONFIT FRIED RICE <i>Orange supreme, Jasmine rice, edamame.</i>	39
CRISPY SWEET AND SOUR FISH <i>Toasted cashews, chuan nan sauce.</i>	39
KIMCHI AND TRUFFLE FRIED RICE <i>Kale, cauliflower, mushrooms and white truffle oil.</i>	31
RISOTTO CONGRI AND SHORT RIBS VACA FRITA <i>Avocado and poblano cream, onion mojo.</i>	38
SEAFOOD NOODLES <i>(Scallops, white fish, octopus, shrimp) Sesame Bok choy and sofrito criollo.</i>	49

ROBATA

SEA BASS CALLE DRAGONES <i>Sweet and sour glasé, avocado poblano pureé.</i>	41
KOREAN SHORT RIB <i>Lettuce cups, kimchi and Thai mojo.</i>	46
GRATIN CARIBBEAN LOBSTER <i>Yuzu kosho miso butter and crab meat.</i>	65
FLAT IRON 10oz <i>(Argentinian black angus)</i>	42
AMERICAN PRIME NEW YORK STRIP 16oz	74
BLACK ANGUS NY STEAK 16oz <i>Cured in Cuban coffee beans and Sichuan pepper, mushrooms and truffles chimichurri.</i>	68
LECHÓN IBERICO PEKIN <i>Mandarin pancakes, guava hoisin and Thai mojo.</i>	38

*Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase the risk of foodborne illness



SIDES

	<i>Price</i>
YUCA CREMOSA <i>Black aioli and truffle essence</i>	9
PAPAS BRAVAS <i>In brava sauce and chive</i>	9
STEAMED SUSHI RICE <i>Ginger and sesame seed</i>	9
CHINESE CHARD <i>Ginger and sesame seed</i>	9
MADUROS <i>Sweet plantain</i>	9

DESSERTS

PIÑA COLADA PAVLOVA <i>Roasted lychees pineapple, French meringue with coconut Chantilly cream.</i>	15
DRAGONES CREMA CATALANA <i>Arroz con leche with coconut ginger flavor.</i>	13
CHOCOLATE SZECHUAN <i>Chocolate tres leches, cookie crumble and chocolate ice cream.</i>	15
CHEESECAKE <i>Cuban rum berries sauce and coconut ice cream.</i>	18

LIQUORS

GINEBRAS

	<i>Bottle</i>	<i>Half</i>
<i>Tanqueray London dry</i>	7	7
<i>Tanqueray Ten</i>	23	23
<i>Monkey 47</i>	34	34
<i>Hendricks</i>	35	35
<i>London 1</i>	6	6
<i>Roku</i>	7	7
<i>Sipsmith</i>	88	88
<i>Bombay Sapphire</i>	99	99

TEQUILAS

	<i>Bottle</i>	<i>Half</i>
<i>Don Julio Blanco</i>	7	7
<i>Don Julio Reposado</i>	23	23
<i>Don Julio 70</i>	34	34
<i>Don Julio 1942</i>	35	35
<i>Casamigos Blanco</i>	6	6
<i>Casamigos Reposado</i>	7	7
<i>Casamigos Añejo</i>	88	88
<i>Patrón Silver</i>	99	99
<i>Patrón Reposado</i>	23	23
<i>Patrón el Alto</i>	45	45
<i>Casa Dragones Blanco</i>	78	78
<i>Casa Dragones Joven</i>	123	123
<i>Clase Azul Blanco</i>	534	534
<i>Clase Azul Reposado</i>	73	73
<i>Clase Azul Gold</i>	56	56
<i>Tequila 8 Reserve</i>	4	4
<i>Maestro Dobel</i>	3	3
<i>Patrón El Cielo</i>	22	22
<i>Komos Reposado Rosas</i>	11	11

RONES

	<i>Bottle</i>	<i>Half</i>
<i>Havana Club Añejo Blanco</i>	7	7
<i>Bacardi Carta Blanca</i>	23	23
<i>Bacardi 8</i>	34	34
<i>Bacardi 10</i>	35	35
<i>Plantation 3 Stars</i>	6	6
<i>Plantation Original Dark</i>	7	7
<i>Flor de Caña 18</i>	88	88
<i>Diplomático RVA</i>	99	99
<i>Diplomático Mantuano</i>	23	23
<i>Flor de Caña 7</i>	45	45
<i>Zacapa 23</i>	78	78
<i>Zacapa XO</i>	123	123
<i>Santa Teresa 1796</i>	534	534
<i>Brugal 1888</i>	73	73
<i>Wray and Nephew</i>	56	56
<i>Goslings</i>	4	4
<i>Appleton State Gold Rum</i>	3	3
<i>Havana Club Añejo</i>	22	22

MEZCAL

	<i>Bottle</i>	<i>Half</i>
<i>Vida del Maguey</i>	7	7
<i>Casamigos</i>	23	23
<i>Amaras</i>	34	34
<i>Lost Explorer</i>	35	35
<i>Montelobos Tobaía</i>	6	6
<i>Dos Hombres</i>	23	32
<i>El Recuerdo</i>	23	56

LIQUORS

WHISKEY

	<i>Bottle</i>	<i>Half</i>
<i>Bulleit Bourbon</i>	7	7
<i>Bulleit Rye</i>	23	23
<i>Knob Creek Bourbon</i>	34	34
<i>Knob Creek Rye</i>	35	35
<i>Woodford Reserve Bourbon</i>	6	6
<i>Angels envy Bourbon</i>	23	23
<i>Basil Hyden</i>	45	45
<i>Mitchers 10</i>	67	67
<i>Maker Mark</i>	34	34

SINGLE MALT

<i>The Macallan 12</i>	234	234
<i>The Macallan 15</i>	54	54
<i>Glenfidich 12</i>	98	98
<i>Glenfidich 15</i>	98	98
<i>Dalmore 12</i>	78	78
<i>Dalmore 15</i>	67	67
<i>Dalmore Cigar Malt</i>	34	34
<i>Glenmorangie</i>	123	123
<i>Ardbeg 10</i>	234	234
<i>Glenlivet 12</i>	342	345
<i>Glenlivet 15</i>	234	656

BIENDEED SCOTCH

	<i>Bottle</i>	<i>Half</i>
<i>Johnnie Walker black Label</i>	7	7
<i>Johnnie Walker Blue Label</i>	23	23
<i>Buchanans 12</i>	34	34
<i>Buchanans 18</i>	123	234
<i>Chivas 12</i>	345	456

JAPANESE WHISKEY

	<i>Bottle</i>	<i>Half</i>
<i>Hibiki</i>	7	7
<i>Hakushu</i>	23	23
<i>Yamazaki</i>	34	34



LIQUORS

LICORES

	<i>Bottle</i>	<i>Half</i>
<i>Vermu rojo martini</i>	7	7
<i>Vermu blanco martini</i>	23	23
<i>Vermu dry noilly prat</i>	34	34
<i>Marraschino Luxardo</i>	123	234
<i>Amaretto Disaronno</i>	345	456
<i>Frangelico</i>	7	7
<i>Pastis Ricard</i>	23	23
<i>Fernet Branca</i>	34	34
<i>Limoncello</i>	35	35
<i>Baileys</i>	6	6
<i>Licor 43</i>	23	23
<i>Amaro averna</i>	45	45
<i>Grand Marnier</i>	67	67
<i>Chartreuse Amarillo</i>	34	34
<i>Chartreuse Verde</i>	234	234
<i>Creme de Cassis</i>	234	234
<i>Cointreau</i>	54	54
<i>Lillet blanc</i>	98	98
<i>Amer Picon</i>	98	98
<i>Absentha</i>	78	78
<i>Malibu</i>	67	67
<i>Nectar PX gonzalez byass</i>	34	34
<i>Kahlua</i>	123	123
<i>ST Germain</i>	234	234
<i>Aperol</i>	342	342
<i>Campani</i>	234	234
<i>Curazao dry</i>	234	234
<i>Licor de albaricoque</i>	653	653
<i>Licor de chile ancho reyes</i>	245	245
<i>Creme de Mure</i>		

COGNAC BRANDY

	<i>Bottle</i>	<i>Half</i>
<i>Hennesy VS</i>	7	7
<i>Hennesy XO</i>	23	23
<i>Courvouisier</i>	34	34
<i>Brandy Lepanto</i>	35	35
<i>Remy Martin VS</i>	6	6

CACHACA

	<i>Bottle</i>	<i>Half</i>
<i>Bulleit Bourbon</i>	7	7

PISCO

	<i>Bottle</i>	<i>Half</i>
<i>Barsol Acholado</i>	17	17



COCKTAILS

CLÁSICOS CUBANOS

CANCHÁNCHARA 20
Ron Dragones Anejo, lemon, honey.

DAIQUIRÍ 20
Ron Dragones Blanco, lemon, sugar and marrasquino.

PAPA DOBLE 20
Ron Dragones blanco, marrasquino, lemon and grapefruit.

MOJITO CUBANO 20
Ron Dragones blanco, lemon, sugar, mint leaves, soda and angostura bitters.

CUBA LIBRE 20
Ron Dragones blanco, angostura, cola, lime wedge.

MARY PICKFORD 20
Ron Dragones blanco, fresh pineapple juice, marrasquino, grenadine and lemon.

EL NACIONAL 20
Ron dragones blanco, lemon, pineapple juice, apricot liquor and sugar.

SAOCO 20
Ron Dragones blanco, coconut water syrup, lemon, coconut cream, rice and toasted coconut foam.

OLD CUBAN 20
Ron Dragones anejo, lemon, mint leaves, prosecco, mint and vanilla syrup.

PRESIDENTE 20
Bacardi 8, Vermouth Extra Dry, Vermouth Rosso, Dry Curacao, grenadine.

SIGNATURE COCKTAILS

ROMEO Y JULIETA	23
<i>Vodka with coriander, black pepper, lemongrass, lemon ginger pure, blood orange ginger beer.</i>	
ELEGGUÁ	23
<i>Tequila Patron Silver, Chile ancho liqueur, lemon, passion fruit pure, rice milk and peach foam.</i>	
PORN STAR DRAGONES	23
<i>Vodka, lemon, mint and vanilla syrup, passion fruit, egg white, prosecco.</i>	
GITANA TROPICAL	23
<i>Sochu, Chile poblano liqueur, raspberries and lemon.</i>	
ROSTRO DE CUBA	23
<i>Bombay dry gin, Amaretto Disaronno, lemon, simple syrup, basil leaves, coconut yogurt, coconut cream</i>	
GUAJIRO	23
<i>Mezcal, orange liqueur, tamarind and lemon.</i>	
CHAN CHAN	23
<i>Vodka, triple sec, lemon, cranberry juice, sweet and sour sauce.</i>	
ENTRE LA HABANA Y NUEVA YORK	23
<i>Bourbon fat wash with peanut butter, maduro syrups, bitters.</i>	
EL VIEJO Y EL MAR	23
<i>Bombay dry gin, St Germain, lemon, mango pure, basil, sesame oil drops.</i>	
BARRIO CHINO	23
<i>Tequila Patron Silver, Domaine de Canton, lemon, grapefruit, watermelon and jalapeno syrup.</i>	
SANGRE DE DRAGÓN	23
<i>Mezcal, hibiscus flower, plum liquor, Campari, Vermouth Rosso.</i>	
ZANJA	23
<i>Tequila Patron Silver, cucumber vodka, St Germain, lemon, lychee, London essence-peach and jazmine soda.</i>	
AVE FENIX	23
<i>Bombay dry gin, Martini Extra Dry, sherry wine, Green Chartreuse and pickles juice.</i>	

restaurant cabaret

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BRUNCH SPECIALS

	<i>Price</i>
TIMBA FRENCH TOAST <i>Wiped cream cheese, Guava sirup</i>	22
CRAB FRICASÉ OMELET <i>Cilantro, papas bravas and Thai sofrito</i>	26
EEG BENEDICT IN WAFFLE AND LECHÓN PEKIN <i>Lechón cubano, salsa criolla and chives</i>	23

HAPPY HOUR

Price

EMPANADILLAS DE LECHÓN WITH GUAVA BBQ

8

PAPAS BRAVAS, BRAVA SAUCE AND GARLIC

7

TUNA PICADILLO AND WONTON CHIPS

10

CHINESE PORK BELLY AND MADUROS

10

KIMCHI RICE SPRING ROLLS SWEET AND SOUR SAUCE

7