

SINCE  
2014

**CARGO**  
MEET EAT & MINGLE

BAR  
RESTAURANT

卡构 - 酒廊 - 餐吧

Your venue to  
share laughter,  
celebrate and  
enjoy.

[www.cargo-dubai.com](http://www.cargo-dubai.com)  
[info@cargo-dubai.com](mailto:info@cargo-dubai.com)

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## Facilities

Capacity  
Quantity  
Total capacity

RESTAURANT		BAR		TERRACE	
Dining tables	Charis	High tables	Bar stools	Dining tables	Chairs
2	1	4	1	2	1
32	100	17	79	55	107
Banquet		Cocktail indoor		Cocktail outdoor	
200		250		100	

Choose from delicious 'street food' inspired Asian cuisine and an extensive beverage menu. Cargo's kitchen serves up sharing dishes including sushi, edamame, Wagyu beef, crispy calamari, along with mains like grilled Massaman Curry of Wagyu beef, Pad Thai and much more.







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## FINGER FOOD MENU

CHOOSE A SELECTION FROM OUR FINGER FOOD MENU PRIOR THE EVENT.

MINIMUM 15 PERSON.

### STANDARD AED 35 PER PORTION

STEAMED EDAMAME BEANS (V) – Maldon Salt Flakes or Spicy Garlic Chilli Dressing  
VEGETABLE SPRING ROLLS (4PC) (V) – Served with Sweet Chilli Dip  
KOREAN FRIED CHICKEN SLIDERS (2PC) – Gochujang Glaze, Garlic Aioli, Roast Sesame Seeds Chicken  
SATAY SKEWER (2PC) – Peanut Sauce, Pickled Shallots, Cucumber  
PRAWN CRACKERS – Homemade Peanut Sauce, Sambal Tumis  
CRISPY CALAMARI – Special Spice Blend, Crispy Garlic,  
TUNA CRISPY RICE (2PC) – Indian Ocean Tuna Tartare, Crispy Rice  
PRAWN TEMPURA (6PC) - Chilli Lime Jam

### VEGETARIAN AED 35 PER PORTION

STEAMED EDAMAME BEANS (V) – Maldon Salt Flakes or Spicy Garlic Chilli Dressing  
VEGETABLE SPRING ROLLS (4PC) (V) – Served with Sweet Chilli Dip  
VIETNAMESE SUMMER ROLLS (V) – Fragrant Herbs, Crispy Tofu, Julienne Vegetables  
YASAI MAKI (8PC) (V) - Avocado, Shiso, Miso Mango Salsa, Mamenori  
MAPO TOFU SKEWERS (4PC)(V) – Hot and Numbing Sauce, Sakura Cress  
MIXED WILD MUSHROOM (2PC) (V) - Truffle Dressing, Crispy Rice  
VEGETERIAN BAO (2PC) – Compressed Smoked Tofu, Hoi Sin Sauce, Pickled Cucumbers, Crispy Leeks  
SALT & CHILLI FRIES – Wok tossed with a Special Spice Blend and Mixed Vegetables

### PREMIUM AED 70 PER PORTION

A5 KAGOSHIMA WAGYU SLIDER (2pc) – Black Truffle Mayo, Slow Cooked Onion  
DUCK SPRING ROLLS (4pc) – Pineapple, Plum & Ginger Dipping Sauce  
MAKI ROLL (8pc per roll) - Choice of Salmon, Tuna, Yasai, Tempura Prawn, California Chicken  
POTSTICKER (6 pc) – Chinese Cabbage, Celery, Soy & Chilli Dip  
CHINESE BBQ LAMB SKEWER (2 pc x 100g) – Premium Australian Lamb, Xinjiang Spices Chargrilled  
OCTOPUS SKEWERS (2pc) - Sambal Pedas, Mango Gel  
TUNA CRISPY RICE (2pc) – Date Maguro Japanese Tuna Tartare, Crispy Rice  
TEA SMOKED DUCK BREAST BAO (2pc) - Hoi Sin Sauce, Pickled Cucumbers, Crispy Leeks



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# STANDARD MENU

2-COURSE MENU FOR 129 AED P.P

3-COURSE MENU FOR 159 AED P.P

MINIMUM 10 PERSONS.

## STARTERS

### CRISPY CALAMARI

Special Spice Mix, Crispy Garlic, Spicy Mayo Dip

### VEGETABLE SPRING ROLL (V)

Mixed Veg, Shitake Mushroom, Glass Noodles & Herbs, Sweet Chilli Dip

### MUSHROOM TRUFFLE DUMPLING (V)

Mixed Wild Mushroom, Leeks & Truffle

### SALT AND CHILI CHICKEN WINGS <sup>(G)</sup>(SF)

Wok Tossed Chicken Wings With Special Seasoning

## MAINS

### PAD THAI - VEG/SHRIMP/CHICKEN

Flat Rice Noodles, Chinese Chives, Peanuts, Tamarind Sauce

### SWEET & SOUR SEABASS

Crispy Boneless Fish Dressed in a Traditional Sweet & Sour Sauce, Steamed Rice

### SALT & CHILLI CHICKEN

Cargos Best Selling Classic, served with Egg Fried Rice

### THAI GREEN CURRY

Fresh Green Curry Paste, Cornfed Chicken, Baby Aubergine, Snow Peas

## DESSERTS

### CHOCOLATE LAVA CAKE

Gula Melaka Salted Caramel, Sultanas, Fleur de Sel, Stracciatella Ice Cream

### MATCHA TIRAMASU

Mascarpone, Yude Azuki Red Bean, Tsuru Matcha White Chocolate Shell

### MOCHI ICE CREAM

Selection of Flavours available



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## DELUXE MENU

2-COURSE MENU FOR 159 AED P.P

3-COURSE MENU FOR 189 AED P.P

MINIMUM 10 PERSONS.

## STARTERS

### PRAWN TEMPURA

Chili Lime Jam, Nori

### HAMACHI CARPACCIO

Shiso, Salted Seaweed, Green Chilli, Plankton Olive Oil

### CHICKEN POTSTICKER

Cornfed Chicken, Celery, Chinese Cabbage, Chilli Soy Dip

### CHICKEN SATAY X2 <sup>(N)</sup>

Peanut Sauce, Pickled Shallot, Cucumber

## MAINS

### MASSAMAN CURRY OF WAGYU BEEF

Fingerling Potato, Charred Shallot, Roast Coconut Butter, Peanuts

### STEAMED SEABASS FILLET

Chinese Cucumber, Ginger, Spring Onion, Soy Dressing, Steamed Rice

### NYONYA STYLE CHICKEN CURRY

Yellow Curry, Cornfed Chicken, Lime Leaves, Lemongrass, Coconut, Steamed Rice

### BLACK PEPPER BEEF

Wagyu Tenderloin Wok Fired in a Black Pepper Sauce, served with Steamed Rice

## DESSERTS

### CHOCOLATE LAVA CAKE

Gula Melaka Salted Caramel, Sultanas, Fleur de Sel, Stracciatella Ice Cream

### MATCHA TIRAMASU

Mascarpone, Yude Azuki Red Bean, Tsuru Matcha White Chocolate Shell

### MOCHI ICE CREAM

Selection of Flavours available



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## PREMIUM MENU

2-COURSE MENU FOR 279 AED P.P

3-COURSE MENU FOR 349 AED P.P

MINIMUM 10 PERSONS

## STARTERS

### CHEF'S SUSH SELECTION

A selection of our premium Japanese fish as Nigiri

### WAGYU TENDERLOIN BEEF TARTARE <sup>(G)</sup>

Yuzu Kosho, Spring Onion, Charred Sourdough

### BLUEFIN TUNA CARPACCIO

Akami Tuna, Nori Furikake, Black Pepper Ponzu, Chives

### DUCK SPRING ROLLS

Confit Rougie Duck Leg, Asian Veg & Hoi Sin with served Pineapple & Plum Dip

## MAINS

### SALT AND CHILI TOFU

Cargo's best selling dish, but vegan

### CHARGRILLED OCTOPUS

Green Mango Salad, Sambal Pedas, Nasi Goreng

### GRILLED SALMON <sup>(G)</sup>

Yuzu Hollandaise, Asaparagus, Nori

### WAGYU TENDERLOIN

225g, Kizami Wasabi Roast Garlic, Grilled Chinese Chives, Steamed Rice

## DESSERTS

### CHOCOLATE LAVA CAKE

Gula Melaka Salted Caramel, Sultanas, Fleur de Sel, Stracciatella Ice Cream

### MATCHA TIRAMASU

Mascarpone, Yude Azuki Red Bean, Tsuru Matcha White Chocolate Shell

### COCONUT MOUSSE CAKE

Seasonal Mango, Preserved Papaya, Kaffir Lime, Passionfruit Sorbet

### MOCHI ICE CREAM

Selection of Flavours available



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## BEVERAGE PACKAGES MINIMUM 10 PERSONS

### NON-ALCOHOLIC PACKAGE

**2 HOURS - AED 79 | 3 HOURS AED 99 | 4 HOURS AED 119**

STILL AND SPARKLING WATER, JUICES, SOFT DRINKS, FLAVOURED VIRGIN MOJITO, COFFEE & TEA

### STANDARD PACKAGE

**2 HOURS - AED 175 | 3 HOURS AED 195 | 4 HOURS AED 215**

STILL AND SPARKLING WATER, JUICES, SOFT DRINKS, COFFEE AND TEA

**BOTTLED BEERS** (CORONA & PERONI)

#### WINES

RED WINE (MERLOT), WHITE WINE (PINOT GRIGIO) & ROSE WINE (COLOMBELLE)

#### CLASSIC COCKTAILS

MARGARITA, MOJITO, DAIQUIRI, COSMO)

#### HOUSE SPIRITS

VODKA(STOLICHNAYA PREMIUM), RUM (MATUSALEM PLATINO), GIN (TANQUERAY LONDON DRY), WHISKY (JOHNNY WALKER RED LABEL)

### PREMIUM PACKAGE

**2 HOURS - AED 195 | 3 HOURS AED 235 | 4 HOURS AED 265**

STILL AND SPARKLING WATER, JUICES, SOFT DRINKS, COFFEE AND TEA

#### DRAUGHT BEER

STELLA ARTOIS, MAGNERS

#### WINES

DA LUCA PROSECCO, DA LUCA ROSE PROSECCO, WHITE WINE (MATUA VALEY), RED WINE (CRIANZA RIOJA), ROSE WINE (CHÂTEAU DE L'AUMERADE ROSE).

#### BOTTLE BEERS

CORONA & PERONI

#### CLASSIC COCKTAILS

MARGARITA,MOJITO,DAIQUIRI,COSMO

#### PREMIUM SPIRITS

VODKA (KETEL ONE), RUM (SAILOR JERRY), GIN (HENDRICKS), WHISKY (JOHNNY W. BLACK LABEL)

#### SIGNATURE COCKTAILS

9 DRAGONS - STOLICHNAYA, CALVADOS, BOULARD GRAND SOLAGE, PASSSION FRUIT SYRUP, TEA

HAIBISUKASU - SAILOR JERRY, KWAI FEE LYCHEE LIQUER, LEMON JUICE, HOME MADE HIBISCUS SYRUP

DOKKAEBI'S GIFT - SAILOR JERRY, APEROL, DK WHITE CURACAO LIQUER, LEMON JUICE, PEACH SYRUP, MANGO PURE



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# CANAPÉS MENU

CUSTOMIZED MENU AVAILABLE UPON REQUEST.

## COLD CANAPÉS

**SEARED SESAME CRUSTED TUNA TATAKI** Nori Aioli, Sakura Cress  
**TUNA CRISPY RICE** Spicy Mayo  
**VIET STYLE SUMMER ROLLS** Mix Herbs, Rice Paper, Shrimp  
**BEEF TATAKI** Truffle Ponzu, Shaved Salted Duck Egg Yolk, Crispy Potato  
**NORI WRAPPED SALMON** White Miso Dressing, Ikura, Sakura Cress  
**SPICY PRAWN** Mayo, Crispy Wonton Skin, Tobiko, Chive

## HOT CANAPÉS

**MINIATURE SHRIMP WONTON** Sesame & Peanut Dressing, Sichuan Chilli Oil  
**MINI HOI SIN DUCK PANCAKES** Leek, Cucumber  
**SHRIMP TOAST** Furikake, Japanese Mayo  
**MINI CHICKEN SATAY SKEWERS** Pickled Shallot, Cucumber Peanut Dressing Fried  
**CHICKEN KATSU SANDO** Tonkatsu Sauce, Kewpie Mayo  
**CHICKEN POTSTICKER** Katsu Curry Sauce

## VEGETARIAN CANAPÉS

**VIET STYLE SUMMER ROLLS** Mix Herbs, Rice Paper, Crispy Tofu  
**CABBAGE "MAKI STYLE" STUFFED WITH PEANUTS** King Oyster Mushroom, Carrots, Cumin  
**MIANG OF POMELO & MANGO** Nori Cracker, Crispy Shallots, Nori Cracker  
**MIXED WILD MUSHROOM** Fresh Truffle, Crispy Rice  
**YASAI MAKI** Avocado, Shiso, Miso Mango Salsa, Mamenori  
**MAPO TOFU SKEWERS** Sakura Cress

## PREMIUM COLD CANAPÉS

**JAPANESE BLUEFIN OTORO TARTARE** Caviar, Spicy Mayo, Crispy Rice  
**WAGYU TARTARE** Yuzu Kosho Dressing, Sourdough Crostini  
**SELECTION OF TEMARI SUSHI** Avocado, Bluefin, Salmon  
**HAMACHI DAVID HAVRE #3 OYSTERS** Shallot Ponzu, Ikura  
**LIGHTLY TORCHED OTORO TUNA BELLY NIGIRI** Caviar  
**MINI HAMACHI CARPACCIO** Jalapeno, Shiso Ponzu, Shio Konbu

## PREMIUM HOT CANAPÉS

**A5 KAGOSHIMA WAGYU BEEF SLIDERS** Slow Cooked Onion, Black Truffle Mayo  
**SEARED FOIE GRAS** Caramelised Onion, Shaved Truffle, Crisp Brioche  
**CONFIT DUCK LEG** Gyoza, Hoi Sin Sauce  
**CHARGRILLED OCTOPUS SKEWER** Sambal Pedas, Mango Gel  
**TEA SMOKED DUCK BREAST** Radish, Sweet Onion Soy  
**STEAMED SEABASS FILLET** Chinese Cucumber, Crispy Ginger, Soy Dressing