

SINCE
2014

CARGO
MEET EAT & MINGLE

BAR
RESTAURANT

卡构 - 酒廊 - 餐吧



卡构

CARGO
'PIER 7'

WWW.CARGO-DUBAI.COM
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SHARING

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PLATTERS

OYSTERS (G) (SF) (N)	119/219
David Hervé #3, Shallot Ponzu Dressing, Lemon	
CARGO PLATTER (G) (N) (SF)	249
Wagyu Slider, Duck Spring Rolls, Chicken Wings, Satay Skewer, Calamari	
CARGO SUSHI PLATTER (S) (SF)	299
Selection of Most Popular Maki Rolls (32 pc)	
SASHIMI SUSHI PLATTER (S)	179
Akami, Hamachi, Salmon (12 pc)	
PREMIUM SASHIMI PLATTER (S) (SF)	449
Akami, Chutoro, Otoro, Salmon, Hamachi, Octopus (24 pc)	
PREMIUM SEAFOOD SELECTION (S) (SF)	499
Mix of Oysters, Premium Nigiri, Sashimi and Maki Rolls	
CARGO BBQ SKEWER PLATTER (SF) (N) (G)	239
A selection of our bbq skewers (8 pc)	

BITES

STEAMED EDAMAME (VEGAN)	35
Salted or Tossed in Chilli Garlic Dressing	
PRAWN CRACKERS (SF) (N)	29
Satay Peanut Dip & Sweet Chilli Dip	

AED 99 PER PERSON

Let our Sushi Chef amaze you with our premium cuts of Japanese fish.



EBI NIGIRI (SF) with Caviar	HAMACHI NIGIRI (G) (S) Yuzu Ponzu, Jalapeno
AKAMI NIGIRI (S) Kizami Wasabi Salsa	SALMON NIGIRI (S) Sweet Onion Salsa

SUSHI

All served Soy Sauce, Wasabi, Ginger.

Our sushi can be prepared gluten free by substituting Soy Sauce for Tamari - Please inform your server.

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SIGNATURE HAND ROLL

OTORO CAVIAR (S) (SF)	169
Lightly Dressed Bluefin Chutoro, Caviar, Spring Onion	
A5 WAGYU FOIE GRAS (G)	129
Tartare, Torched Foie Gras, Crispy Potato, Chives	
SPICY SALMON (S)	55
Tobiko Mayo, Fumi Arare, Shio Kombu Furikake	
CRAB CLAW (S)	65
Crab Meat, Avocado, Trout Roe, Cress	

MAKI

CARGO SIGNATURE ROLL (G) (SF)	139
Akami Tuna, Mixed Crab, Avocado, Caviar	
CALIFORNIA ROLL (G) (SF)	69
Crab Claw & Body Meat, Avocado, Cucumber, Tobiko	
TEMPURA SHRIMP ROLL (G) (SF)	65
Avocado, Mango, Japanese Mayo Teriyaki Sauce	
SALMON ROLL (G)	59
Asparagus Tempura, Avocado, Truffle Mayo, Spring Onion	
SPICY TUNA ROLL (G)	85
Tuna Spicy Mayo, Yuzu Kosho, Spring Onion, Sesame	
YASAI MAKI (VEGAN) (G)	49
Avocado, Asparagus, Shiso, Miso Mango Salsa, Mamenori	

NIGIRI

BLUEFIN TUNA (G)	
x2 premium Japanese Bluefin - Choice of Akami / Chutoro / Toro	75 / 80 / 85
HAMACHI (G)	45
x2 pc Yellowtail Nigiri	
SALMON (G)	35
x2 pc Scottish Salmon Nigiri	
A5 TORCHED WAGYU (G)	59
x2 pc Torched A5 Wagyu Nigiri	

SASHIMI

BLUEFIN TUNA (G)	
x4 premium Japanese Bluefin - Choice of Akami / Chutoro / Toro	85 / 95 / 120
HAMACHI (G)	59
x4 pc Yellowtail	
SALMON (G)	45
x4 pc Scottish Salmon	

RAW APPETIZERS

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OYSTERS (G) (SF) (N)	119/219
David Hervé #3, Shallot Ponzu Dressing, Lemon	
WAGYU BEEF TATAKI (G)	89
Chilli Ponzu, Garlic Crisp, Salted Egg Yolk, Chives	
WAGYU BEEF TARTARE (G)	89
Yuzu Kosho, Spring Onion, Charred Sourdough	
SALMON TATAKI (G) (SF)	65
Seared Salmon, Kimchi, Truffle Ponzu	
HAMACHI CARPACCIO (G)	75
Line Caught Fresh Hamachi, Jalapeno, Yuzu Ponzu	
BLUEFIN TUNA CARPACCIO (G)	99
Akami Tuna, Truffle Dressing, Chives	

HOT APPETIZERS

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WAGYU SLIDERS (G)	79
2pc, Sastsuma Gyu A5 Wagyu Patty, Black Truffle Mayo, Caramelised Onion	
PRAWN TEMPURA (G) (SF)	59
Chilli & Lime Jam, Herbs, Nori Powder	
DUCK SPRING ROLLS (G)	69
Confit Duck Leg, Asian Veg & Hoi Sin with Pineapple & Plum Dip	
CRISPY CALAMARI (G) (SF)	59
Special Spice Mix, Crispy Garlic, Spicy Mayo Dip	
VEGETABLE SPRING ROLL (G) (V)	49
Mixed Vegetables, Shitake Mushroom, Glass Noodles & Herbs, Sweet Chilli Dip	
CHICKEN WINGS (G)	59
Gochujang Glaze, Spicy Mayo, Chives	

DUMPLINGS

SHRIMP WONTON (N) (SF)	49
Homemade Shrimp Wonton, Sesame & Peanut Dressing, Sichuan Chilli Crisp Oil	
CHICKEN POTSTICKER (SF)	49
Cornfed Chicken, Celery, Chinese Cabbage	
A5 WAGYU POTSTICKER (G)	69
Chives, Japanese Dipping Sauce	
MUSHROOM TRUFFLE DUMPLING	45
Mixed Wild Mushroom, Leeks & Truffle	

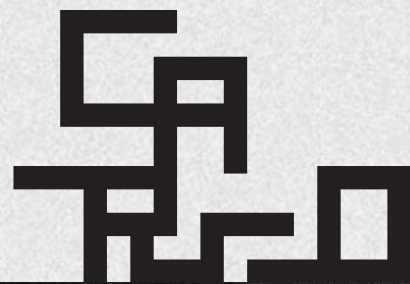
SKEWERS

CHICKEN SATAY X2 (N) (G)	49
Satay Peanut Sauce, Cucumber, Pickled Shallot	
LAMB SKEWER X2	59
Cumin & Sesame Blend Dry Spice	
A5 KAGOSHIMA WAGYU	99
Kizami Wasabi, Maldon Salt	
TIGER PRAWN SKEWER X2 (G) (SF)	59
Gochujang Glaze	

SALADS

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THAI SALAD (N) (S)	59
Papaya, Radish, Carrot, Thai Basil, Mint, Lemongrass Dressing	
KALE GOMA SALAD (N) (V)	59
Baby Kale, Apple, Nori, Walnut, Sesame, Goma Dressing	
BURATTA (V)	59
Tomato & Thai Basil Gel, Charred Tomato	
DUCK SALAD (G)	69
Crispy Duck, Pomelo, Soy Honey Dressing	



MEET. EAT & MINGLE BRUNCH

Every Saturday, 2pm - 5pm

Get ready to dive into an incredible experience filled with mouthwatering Asian food and refreshing drinks that will leave you with unforgettable memories. It's time to create moments that will stay with you for a lifetime!

Regular - AED 299 // Premium - AED 399



WOK FIRED

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CHILI BEEF	129
Chinese Flash Fried Steak with Sweet Ginger Chilli Sauce, Mixed Capsicum	
SALT & CHILLI CHICKEN	99
Cargo's Best Selling Classic	
BLACK PEPPER BEEF (G)	149
Wagyu Tenderloin Wok Fired in Black Pepper Sauce	
SWEET AND SOUR CHICKEN	99
Pineapple, Capsicum, Sweet & Sour Sauce	

SEAFOOD

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STEAMED SEABASS FILLET (G) (S)	129
Chinese Cucumber, Ginger, Spring Onion, Soy Dressing	
MISO CHILEAN SEABASS (G)	180
Saikyo Miso Marinade, Hajikami	
GRILLED SALMON (S) (D)	129
Yuzu Hollandaise, Nori Powder	
GRILLED OCTOPUS (SF)	129
Green Mango Salad, Sambal Pedas	

VEGETARIAN

SALT & CHILLI TOFU (VEGAN)	79
Cargo's Best Selling Classic - But Vegan	
VEGETABLE TEMPURA (VEGAN)	59
Sweet Potato, Eggplant, Asparagus, Green Beans, Shiso	

NOODLES

Option of Chicken, Prawns or Vegetables

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PAD THAI (SF) (G) (N)	79
Flat Rice Noodles, Chinese Chives, Peanuts, Tamarind Sauce	
SINGAPORE NOODLES (G)	79
Vermicelli, Capsicum, Curry Glaze	
DAN DAN NOODLES (N)	79
Seasoned Beef, Peanut Sesame Dressing, Chilli Oil	

GRILLED MEATS

No Entertainer applicable.

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CHARGRILLED CORNFED CHICKEN (SF)	119
Tamarind Marinated Half Bonesless Chicken, Lemongrass & Chilli Dip, Herb Salad	
WAGYU TENDERLOIN (G)	349
Gyu Dare Dip, Yuzu Kosho, Roast Garlic	
WAGYU SIRLOIN (G)	249
Teriyaki Glaze, Kizami Wasabi, Yuzu Kosho, Roast Garlic	
LAMB CHOPS (GF)	189
Special Blend of Spices, Herb Salad	

CURRIES

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THAI GREEN CURRY (SF)	99
Fresh Green Curry Paste, Cornfed Chicken, Baby Aubergine, Snow Peas	
BEEF RENDANG	119
Slow Cooked Tender Beef in Coconut Milk, Lemongrass & Lime Leaves	
NYONYA STYLE CHICKEN CURRY (N) (SF)	99
Yellow Curry Paste, Cornfed Chicken, Lime Leaves, Lemongrass, Coconut	
RED CURRY OF TIGER PRAWN (SF)	129
Jumbo Tiger Prawns, Burnt Cherry Tomato, Coconut, Lime Leaves	

THAI GREEN CURRY (VEGAN)	89
Sweet Potato, Thai Eggplant, Tofu, Snow Peas	
KUNG PAO MUSHROOM (VEGAN) (N)	79
Crispy King Oyster Mushroom, Peanut, Chilli, Kung Pao Sauce	

RICE AND FRIES

STEAMED RICE	25
Classic Steamed Rice	
EGG FRIED RICE (G)	39
Egg, Soy, Spring Onion	
SPECIAL EGG FRIED RICE (G) (SF)	49
Chicken, Shrimp, Egg, Mixed	
NASI GORENG (SF)	49
Shrimp, Chicken, Sambal	
SALT & CHILLI FRIES	49
Wok Fired Fries with Vegetables and Special Fries	
FRIES	32
TRUFFLE FRIES (D)	39
Parmesan, Truffle & Parsley	
SWEET POTATO FRIES	32
Crispy Sweet Potato	
KATSU CURRY SAUCE (G) (D)	25
Classic Curry Sauce	