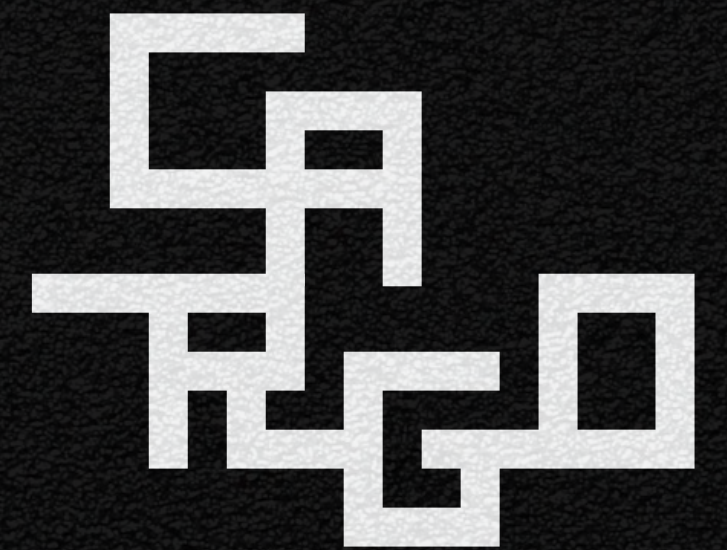


A vibrant, dimly lit restaurant interior with a bar and patrons. The scene is filled with people dining and socializing. The lighting is warm and ambient, with various pendant lights and track lighting visible. The bar area is well-stocked with bottles and glasses. The overall atmosphere is lively and sophisticated.

**WHERE TOP
NOTCH DINING
MEETS THE BEST
ATMOSPHERE**



www.cargo-dubai.com
info@cargo-dubai.com



Choose from delicious 'street food' inspired Asian cuisine and an extensive beverage menu.



FORGED FOR CULTURE



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.



SINCE
2014

CARGO
MEET EAT & MINGLE

BAR
RESTAURANT

卡构 - 酒廊 -

The iconic dining destination nestled in the heart of Pier 7 Marina. Having first opened it's doors in 2014, Cargo quickly became a fan favourite for it's delicious Asian inspired menu and it's relaxing & welcoming atmosphere.

Now, with it's fresh new look and exciting upgrades, Cargo is back as the number one spot to Meet, Eat & Mingle in Dubai Marina.



THE VENUE



STANDARD MENU

AED 129 per person for 2 courses

AED 149 per person for 3 courses

STARTERS

California Roll (G,SF)

Crab Stick, Avocado, Cucumber, Tobiko, Japanese Mayo

Crispy Calamari (G,SF)

Special Spice Mix, Crispy Garlic, Spicy Mayo Dip

Vegetable Spring Roll (G,V)

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

Chicken Satay (N,G)

Satay Peanut Sauce, Cucumber, Pickled Shallot

DESSERTS

Chocolate Lava Cake (D,G)

Salted Caramel, Dark Chocolate Crumble, Vanilla Ice Cream, Cocoa Tuille

Matcha Tiramisu (D,G)

White Chocolate, Red Adzuki Bean, Matcha Powder

MAINS

Cargo Signature Burger

A5 Wagyu Patty, Cheddar, Slow Cooked Onion, Black Truffle Mayo, Potato Bun

Chicken Katsu Curry (G)

Panko Chicken Breast, Katsu Curry Sauce, Spring Onion

Steamed Seabass Fillet (S,G)

Chinese Cucumber, Ginger, Spring Onion, Soy Dressing

Thai Green Curry Veg (VG)

Sweet Potato, Thai Eggplant, Tofu, Snow Peas



STARTERS

Chef's Sushi Selection (G,SF)

A selection of our premium Japanese fish as nigiri sushi

Wagyu Tenderloin Beef Tartare (G)

Yuzu Kosho Dressing, Chives, Salted Duck Egg Yolk, Wagyu Fat Toasted Sourdough Toast

Duck Spring Rolls (G)

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

Chicken Potsticker

Shitake Mushroom, Chinese Cabbage, Black Vinegar Dressing, Sichuan Chilli Oil

Mushroom Truffle Crystal Dumpling (V)

Mixed Wild Mushroom, Leeks & Truffle

DESSERTS

Chocolate Lava Cake (D,G)

Salted Caramel, Dark Chocolate Crumble, Vanilla Ice Cream, Cocoa Tuille

Matcha Tiramisu (D,G)

White Chocolate, Red Adzuki Bean, Matcha Powder

Passion Fruit Crème Brulee (D,G)

Coconut Shortbread, Mango Pineapple Salsa

Mochi Ice Cream (D)

Selection of 4

PREMIUM MENU

AED 279 per person for 2 courses

AED 299 per person for 3 courses

MAINS

Sweet & Sour Chicken (G,N)

Pineapple, Capsicum, Cashew Nuts Sweet & Sour Sauce served With Egg Fried Rice

Grilled Teriyaki Salmon

Teriyaki Glaze, Grilled Asparagus and Japanese Rice

Chargrilled Tenderloin of Beef (S,G)

Fries, Sesame Kale Salad, served with your Sauce of Choice

Mongolian Marinated Lamb Chops

Australian Lamb, Wok Fired Asian Greens, Steamed Japanese Rice

Kung Pao King Oyster Mushroom (VG)

Wok Fired Green Capsicum, Fried Peanut, Hot & Sour Glaze, Steamed Japanese Rice

MEET,
EAT &
MINGLE.



(D) - Dairy | (G) - Gluten | (S) - Seafood | (SF) - Shellfish | (V) - Vegetarian | (VG) - Vegan | (N) - Nuts

FINGER FOOD

Contact us directly for prices
and bespoke options

STANDARD MENU

Steamed Edamame (VG)

Salted or Tossed in Chilli Garlic Dressing

Vegetable Spring Roll (G,V)

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

Crispy Calamari (G,SF)

Special Spice Mix, Crispy Garlic, Spicy Mayo Dip

Chicken Satay (N,G)

Satay Peanut Sauce, Cucumber, Pickled Shallot

California Roll (G,SF)

Crab Stick, Avocado, Cucumber, Tobiko, Japanese Mayo

Fried Chicken Sliders (G)

Fried Chicken, Slaw, Pickled Shallots, Spicy Mayo, Potato Bun

Prawn Tempura (G,SF)

Chilli & Lime Jam, Herbs, Nori Powder

Salt & Chilli Fries

Wok Fired Fries with Vegetables and Special Spice Blend

PREMIUM MENU

Wagyu Tenderloin Beef Tartare (G)

Yuzu Kosho Dressing, Chives, Salted Duck Egg Yolk, Wagyu Fat
Toasted Sourdough Toast

Duck Spring Rolls (G)

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

Chicken Potsticker

Shiitake Mushroom, Chinese Cabbage, Black Vinegar Dressing,
Sichuan Chilli Oil

Mushroom Truffle Crystal Dumpling (V)

Mixed Wild Mushroom, Leeks & Truffle

Tuna Crispy Rice (S,G)

Japanese Tuna Tartare, Spicy Mayo, Crispy Rice, Caviar

Wagyu Sliders - 2pc (G)

Sastsuma Gyu A5 Wagyu Patty, Black Truffle Mayo,
Caramelised Onion

Cumin Lamb BBQ Skewer (D)

Special Spice Blend, Lime Yoghurt, Crispy Potato

Yasai Maki (VG,D)

Avocado Asparagus, Shiso, Miso Mango Salsa, Mamenori

(D) - Dairy | (G) - Gluten | (S) - Seafood | (SF) - Shellfish | (V) - Vegetarian | (VG) - Vegan | (N) - Nuts



BEVERAGE PACKAGES



NON-ALCOHOLIC

2 hrs - AED 79 | 3 hrs - AED 99 | 4 hrs - AED 119

Still & Sparkling Water, Juices, Soft Drinks, Flavoured Virgin Daiquiri & Mojito, Coffee & Tea

STANDARD

2 hrs - AED 175 | 3 hrs - AED 195 | 4 hrs - AED 215

Still & Sparkling Water, Juices, Soft Drinks, Flavoured Virgin Daiquiri & Mojito, Coffee & Tea

Bottled Beers
Corona & Peroni

Wines
Red Wine (Merlot), White Wine (Pinot Grigio), Rose Wine (Colombelle)

Classic Cocktails
Margarita, Mojito, Daiquiri, Cosmopolitan

Spirits
Vodka (Stolichnaya Premium), Rum (Matusalem Platino), Gin (Tanqueray London Dry), Whisky (Johnnie Walker Red Label)

PREMIUM

2 hrs - AED 195 | 3 hrs - AED 235 | 4 hrs - AED 265

Eira Still & Sparkling Water, Juices, Soft Drinks, Flavoured Virgin Daiquiri & Mojito, Coffee & Tea

Bottled Beers
Corona & Peroni

Draught Beers
Stella Artois & Magners

Wines
Sparkling (Prosecco) Red Wine (Merlot), White Wine (Pinot Grigio) Rose Wine (Colombelle)

Spirits
Vodka (Ketel One), Rum (Sailor Jerry), Gin (Hendricks), Whisky (Johnnie Walker Black Label)

Classic Cocktails
Margarita, Mojito, Daiquiri, Cosmopolitan

Signature Cocktails
9 Dragons - (Vodka, Brandy, Passion Fruit, Black Tea, Yuzu Juice & Vanilla Syrup)

Kinkan - (Kumquat Infused Brandy, Orange Liqueur, Simple Syrup, Lemon Juice, Aromatic Bitters, Egg White)

Jeju - (Soju, White Rum, Pineapple Juice, Passion Fruit, Coconut Syrup)





A PARTY YOU DON'T WANT TO MISS

Say goodbye to 2024 in impeccable style with us. Indulge in delicious Asian dishes and mouth watering beverages with a stunning view of Dubai Marina.

FOOD MENU

Contact us directly for prices & vegetarian menu alternatives

ON ARRIVAL

Sushi Buffet (SF)

A buffet curated by our Sushi Chefs

SHARING STARTERS

Duck Spring Rolls (G)

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

Wagyu Tartare Crispy Rice (G)

Wagyu, Yuzu Kosho, Shallots, Chives, Salted Duck Egg Yolk

Thai Crab Cakes (SF)

Lime Leaf, Chilli, Blue Crab Meat, Sweet Chilli

Skewer Sampler (N,S)

Cumin Lamb Skewer & Satay Chicken Skewer

DESSERTS

Chocolate Lava Cake (D,G)

Salted Caramel, Dark Chocolate Crumble, Vanilla Ice Cream, Cocoa Tuille

Matcha Tres Leche

Passion Fruit Crème Brulee (D,G)

Coconut Shortbread, Mango Pineapple Salsa

Mochi Ice Cream (D)

Selection of 4

MAINS (CHOICE OF ONE)

Chargrilled Wagyu Tenderloin (S,SF)

Pomme Pure, King Oyster Mushroom, Red Wine Jus

Malaysian BB Chicken (S)

Sweet Potato & Coconut Curry, Lime, Coriander, Fried Chilli Peanuts

Grilled Octopus (S)

Asian Romesco, Coriander Dressing, Crispy Potato

Confit Leg of Duck (SE)

Stir Fried Pak Choi, Lotus Root Chips, Honey & Sesame Dressing

(D) - Dairy | (G) - Gluten | (S) - Seafood |
(SF) - Shellfish | (V) - Vegetarian | (VG) -
Vegan | (N) - Nuts | (SE) - Sesame

BEVERAGE MENU

Contact us directly for prices

STANDARD

Bottled Beers

Corona & Peroni

Draught Beer

Stella Artois

Wines

Red (Merlot), White (Pinot Grigio), Rosé (Colombelle)

Classic Cocktails

Margarita, Mojito, Daiquiri, Gin Basil Smash, Cosmopolitan

Spirits

Vodka (Stolichnaya Premium), Rum (Matusalem Platino), Gin (Tanqueray London Dry), Whisky (Johnnie Walker Red Label)

PREMIUM

Bottled Beers

Corona & Peroni

Draught Beers

Stella Artois & Magners

Wines

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SINCE
2014

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CONTACT

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