



GRILLS

GRAIN FED TENDERLOIN 250GRM	176
GRAIN FED BEEF RIBEYE 300GRM	125
AUSTRALIAN T-BONE STEAK 500GRM	200
MONGOLIAN MARINATED LAMB CHOPS	118

PLATTERS

SUSHI PLATTER <small>(G)</small> <i>Salmon, tuna, yellow tail Sashimi / Nigiri, California maki, sashimi maki, yasai maki</i>	195
VEGGIE PLATTER <small>(V,G)</small> <i>Veggie spring rolls, veggie dumplings, yasai maki, salted edamame, gobi manchurian</i>	110
CARGO PLATTER <small>(G)</small> <i>Cargo burger trio, dynamite shrimp, chicken skewer, veggie spring roll and chicken wings</i>	190
SEAFOOD PLATTER <small>(G)</small> <i>Dynamite shrimp, seafood spring roll, spicy sashimi roll, seafood dumpling, crispy calamari</i>	185

SMALL PLATES

CARGO BURGER TRIO <small>(G,D)</small> <i>Hoisin sauce, asian bbq sauce, kweipe mayo, French fries</i>	79	CHICKEN SKEWER <small>(D,N)</small> <i>Chicken skewers smothered in peanut sauce</i>	58
SEAFOOD CEVICHE <small>(N)</small> <i>Salmon, tuna, yellow tail, avocado, cherry tomato, cucumber, sesame seeds, ginger coconut sauce</i>	65	PRAWN CRACKERS <small>(G,S)</small> <i>Served with homemade spicy sambal</i>	27
SPICY CHICKEN WING <small>(D)</small> <i>Homemade spicy chili sauce, vegetable crudites, Teriyaki mayo dipping</i>	55	HOMEMADE DUMPLINGS	
CRISPY OYSTER MUSHROOM <small>(V,G)</small> <i>Crispy tempura fried oyster mushrooms with a lime siracha mayo</i>	55	CHICKEN POTSTICKER <small>(G)</small> <i>Chicken, onion, carrot, jalapeno, chili red bean, spring onion</i>	51
EDAMAME <small>(V)</small> <i>Maldon sea salt or garlic chili sauce</i>	25	DUCK GYOZA <small>(G)</small> <i>Green apple, onion, water chestnut, yuzu plum hoisin sauce</i>	63
CRISPY CALAMARI <small>(G)</small> <i>Creamy shichimi sauce</i>	58	VEGETABLE DUMPLING <small>(V,G)</small> <i>Tofu,oyster mushroom, green peas, sweet corn, carrot, sesame soya sauce</i>	41
SEARED TUNA TATAKI <small>(N)</small> <i>Mango and Hiyashi wakame salad with yuzu ginger chili sauce</i>	65	SEAFOOD DUMPLING <small>(G,S)</small> <i>Salmon, shrimp, crab stick, kaffir lime leave, red chili, onion serve with sweet chili soya</i>	61
DYNAMITE SHRIMP <small>(N,G)</small> <i>Kewpie mayonnaise, sriracha sauce, mirin, lime juice and sesame seed</i>	71	TRIO OF DUMPLIN <small>(G,S, V)</small> <i>Seafood, chicken, veggie</i>	65
CHICKEN TENDER <small>(G)</small> <i>Marinated and breaded chicken breasts served with smoky sambal dipping sauce</i>	55	BAO BUN	
VIETNAMESE VEGGIE SUMMER ROLL <small>(V,G)</small> <i>Cured tofu, carrot, white daikon, cucumber pickle, moyashi, jalapeno, sweet spicy peanut sauce</i>	45	CHAR-SUI BBQ RIB MEAT <small>(N,G)</small> <i>Asian slaw, Sticky bbq sauce, peanut</i>	40
CARGO SKEWER BEEF <small>(G)</small> <i>Beef skewer smothered in homemade teriyaki sauce</i>	81	HOMEMADE SPRING ROLLS	
		VEGETABLE <small>(V,G)</small> <i>cabbage, carrot, mushroom,jalapeno, onion coriander, sping onion, sweet chili plum sauce</i>	41
		CHICKEN <small>(G)</small> <i>Chicken, onion, carrot, jalapeno, chilli red bean, spring onion</i>	54
		SEAFOOD <small>(S,G)</small> <i>Shrimp, crabstick, salmon, kaffir lime leave, chili and onion</i>	61

SALADS & SOUPS

BUDDHA BOWL <small>(G)</small> <i>Marinated yellow fin tuna with quinoa and brown rice, avocado, hiyashi wakame, carrot, baby red radish, yuzu and sesame sauce</i>	69
SINGAPORE LAKSA SOUP <small>(G,S)</small> <i>Egg noodles, tiger prawn, tofu, moyashi, egg, baby bok choy, with spicy coconut broth</i>	85
QUINOA AND WATERMELON SALAD <small>(V)</small> <i>Feta cheese, Avocado, mix salad leaves, honey mustard vinaigrette, balsamic glaze</i>	65
ASIAN SUPERFOOD SALAD <small>(V)</small> <i>Mixed leaves, pomegranate, edamame, carrot, roasted pumpkin, red cabbage, avocado, roasted nut with a spicy red bean sauce</i> – Add grilled chicken 20 crispy tofu 15	65

WOK FRIED NOODLES

PAD THAI NOODLES <small>(N,V,G)</small> <i>Tamarind sauce, peanut, lime, tofu, bok choy and mixed vegetables</i>	60
CHINESE LO MIEN NOODLES <small>(G)</small> <i>Smoky oyster & szechuan sauce, mix vegetables</i>	60
SINGAPORE NOODLES <small>(V,G)</small> <i>Smoky oyster sauce and mixed vegetables</i> Chicken 20 Beef 30 Shrimp 30	60

SUSHI

CHILI CRAB ROLL <small>(G)</small> <i>Crispy soft shell crab, mango, tobiko, avocado, siracha aoili</i>	70	SPICY SHASHIMI MAKI <small>(N)</small> <i>Salmon, tuna, yellow tail, avocado, cucumber</i>	59
CALIFORNIA MAKI <i>Crab stick, cucumber, avocado, kewpie mayo and tobiko</i>	55	YASAI MAKI <small>(G)</small> <i>Cucumber, avocado, tempura crispy, asparagus and kewpie mayo</i>	45
SMOKED SALMON ROLL <i>Smoke salmon, philadelphia cheese, avocado, creamy chili mayo</i>	63	EEL & AVOCADO MAKI <small>(G)</small> <i>Smoked eel, avocado, teriyaki eel sauce</i>	80

MAIN COURSES

ASIAN GLAZED SALMON <i>Grill salmon, Asparagus, egg fried rice, sweet ginger sauce</i>	99
TIGER PRAWN RED THAI CURRY <small>(S)</small> <i>Spicy Thai curry, asparagus, mushroom, cherry tomato, jasmine rice</i>	115
BLACK PEPPER BEEF <small>(G)</small> <i>Stir fried marinated beef tenderloin, seasonal vegetable, wok fried rice</i>	95
THAI JUNGLE CHICKEN CURRY <i>Traditional spicy green thai curry with chicken breast, bamboo shoot, thai eggplant, long bean, carrot, cherry tomato, basil leaves</i>	85
CRISPY CHILI BEEF <small>(G)</small> <i>Chinese flash fried steak with sweet gingery chili sauce & red peppers</i>	95
CARGO BURGER <small>(G)</small> <i>8oz grass fed beef patty, tempura onion ring, cheddar cheese, spicy Chinese BBQ sauce, Asian slaw</i>	90
CHICKEN KATSU CURRY <small>(G)</small> <i>Panko crumbed chicken breast with a rich Japanese curry sauce, steamed jasmine rice and Japanese salad</i>	85
CHICKEN BURGER <small>(G)</small> <i>Buttermilk fried chicken burger smothered in Asian hot sauce with shredded lettuce, kewpie mayo, Asian slaw</i>	80
SZECHUAN CHICKEN <small>(N,G)</small> <i>Stir fried chicken breast with mix vegetable, peanut and Szechuan sauce</i>	85
BEEF RENDANG <small>(G)</small> <i>Slow cooked beef rib eye cubes, coconut, spices, jasmine rice, prawn cracker, carrot and papaya relish</i>	105
TRADITIONAL NASI GORENG <small>(G,N)</small> <i>Grilled chicken satay, prawn cracker, fried egg, sambal, carrot and papaya relish</i>	90
SEABASS WRAPPED IN BANANA LEAF <i>With oyster mushroom, wok fried rice and lemon chili soya salsa</i>	100
ROASTED PEKING DUCK <small>(G)</small> <i>Half peking duck, mandarin pancake, cucumber, leek, plum and hoisin sauce</i>	145
CHAR SIU RIBS <small>(G)</small> <i>8 hour slow cooked beef ribs in a sweet Asian BBQ sauce</i>	105

SIDE DISH

DYNAMITE FRIES <small>(V,G)</small> <i>7 spiced fries served with dynamite sauce</i>	27
SWEET POTATO FRIES <small>(V,G)</small>	27
GOBI MANCHURIAN <small>(V,G)</small> <i>Indo-Chinese cauliflower</i>	25
HOUSE MIX SALAD <small>(V)</small>	27
WOK FRIED RICE <small>(V)</small>	25
SESAME MASH POTATO <small>(V, D, N)</small>	27
WOK FRIED VEGETABLE <small>(V)</small>	27
GARLIC BREAD <small>(G, D)</small>	27
SAUCES <i>Peppercorn (G,D,A) Truffle mushroom (G,D,A) Garlic lemon butter (D)</i>	15

DESSERTS

5 SPICE CHOCOLATE BROWNIE <small>(V,D,G)</small> <i>With chocolate sauce and coconut ice cream</i>	35
PUMPKIN PUDDING <small>(V,D)</small> <i>Layers of spiced pumpkin, chocolate mousse and biscoffi biscuit</i>	35
CARGO SUNDAE ICE CREAM <small>(D)</small> <i>Pink guava & coconut ice cream, lemon mint sorbet, chocolate sauce, whipping cream</i>	42
CHINESE SWEET BUN <small>(V,D,G)</small> <i>3 Fluffy Homemade steamed sweet buns, red bean paste, sweet sesame seeds, creamy custard</i>	37
ASSORTED ICE CREAM / SORBET <small>(V,D)</small> <i>Coconut ice cream (V,D), salted caramel (V,D), pink guava (V,D), lemon mint sorbet (V), green tea sorbet (V,D),</i>	15 / SCOOP





CARGO

MEET EAT & MINGLE

FOOD MENU

3RD FLOOR, PIER 7, MARINA MALL, DUBAI | WWW.CARGO-DUBAI.COM

  /CARGODUBAI



BEERS

BOTTLED

PERONI	45
CORONA	45
CHANG	43
CARLSBERG	43
SOMERSBY	44
STELLA ARTOIS	44
STELLA CIDER	58
BUDWEISER	43

DRAUGHT

BUDWEISER	45
HOP HOUSE 13	49
HOEGAARDEN	49
STELLA ARTOIS	45
PERONI	49
MAGNERS	47
GUINNESS	47

HOUSE SPIRITS SHOT

AED45

DOUBLE UP FOR JUST 15AED

SOFT DRINKS & JUICES

SOFT DRINKS	17
RED BULL	39
ORANGE JUICE	24
PINEAPPLE JUICE	24
CRANBERRY JUICE	24
LOCAL WATER 0,5L	10
LOCAL WATER 1,5L	18
SAN PELLEGRINO SPARKLING 0,5L	22
SAN PELLEGRINO SPARKLING 1L	32

COCKTAILS

SIGNATURE

MANGO CHILLI MARGARITA	65
<i>Jose Cuervo Silver, Triple sec, Mango puree, Lime Juice, Seedless Chilli</i>	

LEMONGRASS AND GINGER CAIPIROSKA	65
<i>Smirnoff Citrus, Pineapple Juice, Ginger Bread Syrup, Ginger, Lime Juice, Lemon Grass</i>	

CARGO MARTINI	65
<i>Smirnoff Citrus, Passion Fruit Puree, Cinammon Syrup, Lemon Juice</i>	

CUCUMBER AND BASIL MARTINI	65
<i>Tanqueray Gin, Green Apple Juice, Lime Juice, Cucumber, Basil Leaves</i>	

FLIRTINI	65
<i>Smirnoff Raspberry, Raspberry Puree Passion, Fruit Puree, Lemon Juice</i>	

STRAWBERRY AND BASIL MARTINI	65
<i>Smirnoff Orange, Cointreau, Strawberry Puree, Basil Leaves</i>	

MANDARIN MOJITO	65
<i>Matusalem Platino, Mandarin Wedges, Mint Leaves, Orange Juice, Soda Splash</i>	

SOUR CHERRY CAIPIRINHA	65
<i>Cachaca, Sour Cherry Puree, Lime Wedges, Cherries</i>	

CLASSICS

APEROL SPRITZ	62
<i>Aperol, Topped with Prosecco, Soda</i>	

PINA COLADA	62
<i>Matusalem Platino Rum, Coconut Rum, Pineapple Juice, Coconut Cream, Double Creams</i>	

CAIPIRINHA	62
<i>Lime Cut into Six Wedges, Demerara Sugar, Cachaca</i>	

MOJITO	62
<i>Lime Wedges, Demerara Sugar, Large Mint Leaves, Matusalem Platino Rum, Top with Soda</i>	

BRAMBLE	62
<i>Tanqueray Gin, Fresh Lemon Juice, dk Crème de Mure (Blackberry Liqueur)</i>	

MARGARITA	62
<i>Jose Cuervo Especial Silver, dk Orange Curacao, Fresh Lime Juice</i>	

MOSCOW MULE	62
<i>Vodka, Angostura Bitters, Fresh Lime, Topped with Ginger Ale</i>	

CLOVER CLUB	62
<i>Tanqueray Gin, Fresh Lemon Juice, Fresh Raspberries, Caster Sugar, Egg White</i>	

NON ALCOHOLIC

CARGO SLING	35
<i>Cloudy Apple, Kaffir Lime Leaves, Lemon Juice, Topped with Ginger Ale</i>	

BERRY COOL	35
<i>Cranberry Juice, Raspberries, Lime Juice, Mint Leaves</i>	

SPICED ELDERFLOWER LEMONADE	35
<i>Cardamom and Elderflower Cordial, Lemon Juice, Topped with Soda</i>	

HAPPY HOUR EVERY DAY FROM 5PM - 8PM

*On selected beverages only

WHITE WINE

TREBBIANO IGT. TERRE ALLEGRE

ITALY 🍷 42 🍷 200

A fine example of a classic Italian varietal. A subtle straw yellow colour, with characters of white pear and delicate floral nuances. Perfect on its own or with light salads and seafood.

CHARDONNAY. THE RIDDLE. HARDYS

AUSTRALIA 🍷 50 🍷 250

Juicy fruit characters of white peach, yellow nectarine and subtle hints of vanilla.

PINOT GRIGIO IGT DELLE VENEZIE. GABBIANO

ITALY 🍷 60 🍷 290

Floral notes with nuances of pear and honeydew melon. Citrus flavours on the palate delivering complex hints of green apple, orange and faint lemon.

ANGEL COVE. SAUVIGNON BLANC

NEW ZEALAND 🍷 61 🍷 290

An intense mix of tropical fruits on the nose, following through on to the palate. The finish crisp with lingering mineral and citrus flavours.

RIOJA BLANCO. RIOJA VEGA

SPAIN 🍷 255

A great white Rioja from a well-respected producer. Pale yellow with green hues, dry and clean. Characters of white peach and melon, well balanced with a lively finish.

SAUVIGNON BLANC. DOG POINT

NEW ZEALAND 🍷 500

An iconic producer from Marlborough. A wine of stunning intensity - grassy with gooseberry and citrus flavour characteristics. A truly fantastic example of what Marlborough has to offer.

BUBBLES

LAURENT PERRIER. BRUT NV 🍷 785

A pale pink, easy drinking style. Flavours of white peach, strawberry and red cherry are evident on the palate a refreshing, delicate rose.

BIN 30 SPARKLING ROSE. LINDEMANS 🍷 295

A fresh lively, full flavoured sparkling wine. Berry fruit flavours are complemented by a creamy mouthfeel and texture. The finish is soft and dry.

PROSECCO VALDO EDIZIONE ORO NV 🍷 57 🍷 295

This Prosecco is a wine of straw colour with golden hues. The scent is reminiscent of pear and wild apple, and the palate is off dry.

RED WINE

CABERNET. MERLOT. THE RIDDLE. HARDYS

AUSTRALIA 🍷 42 🍷 200

A medium bodied wine that exhibits great balance of ripe fruit character, sweetness and complexity. Smooth finish with lingering flavor.

MALBEC. BODEGA NORTON

ARGENTINA 🍷 53 🍷 255

Argentina's most successful red grape has been a revelation to the world's wine drinkers over the last few years - deep, dark, almost plummy in his resonance.

CABERNET SAUVIGNON. WOODBRIDGE. ROBERT MONDAVI

U S A 🍷 310

Ageing in small French and American oak barrels gives warm vanilla tones to the rich Cabernet character, and enhances the long, velvety finish.

CASA MERLOT. LAPOSTOLLE

CHILE 🍷 54 🍷 260

A dense, full-bodied Merlot. Beautiful plum-like nose and intense blackberry fruit are underlined by careful use of oak. Rich, juicy and mouthfilling.

SHIRAZ. CABERNET. KOONUNGA HILL. PENFOLDS

AUSTRALIA 🍷 61 🍷 295

Bursting with black fruit which follows through to the palate, alongside characters of plum and sweet spice.

LA VENDIMIA RIOJA. ALVARO PALACIOS

SPAIN 🍷 385

This Garnacha / T empranillo blend is young and ripe with a fruit dominant nose. The juicy fruit character remains evident on the palate, with soft spice and a good acidity. Fresh, easy and approachable.

CABERNET SAUVIGNON. VINTNER'S RESERVE KENDALL

JACKSON U S A 🍷 525

Very well structured with bold cassis and black cherry on the nose. Prominent blackberry on the palate, as well as notes of vanilla and mocha. A juicy, lingering finish.

ROSE WINE

ROSE D'ANJOU. CHEMIN DES SABLES. SAUVION ET FILS

🍷 46 🍷 225

A pale pink, easy drinking style. Flavours of white peach, strawberry and red cherry are evident on the palate a refreshing, delicate rose.

CUVEE SERPOLET. COTES DE PROVENCE. HENRI FALBRE

🍷 57 🍷 275

This wine is a light, red fruit cuvée of regional grapes. Easy drinking and delicately fruity. A very refreshing rosé, perfect for any occasion

HAPPY HOUR

DAILY, 5PM - 8PM

33 AED

HOUSE DRAUGHT BEERS

27 AED

HOUSE BOTTLE BEERS

HOUSE WINE

HOUSE SPIRIT

Vodka, Whiskey, Rum, Gin

SELECTED COCKTAILS

VANILLA PASSION FRUIT MARTINI

GIN BASIL

STRAWBERRY DAIQUIRI

RASPBERRY COSMOPOLITAN

MOSCOW MULE

WHISKEY SOUR

OLD FASHIONED

OFF
MEET
OFF
EAT &
OFF
MINGLE

THE SQUAD MENU

PACKAGE ONE

119 AED PER PERSON
SHARING STARTER AND CHOICE
OF 1 MAIN COURSE

STARTER SHARING PLATTER

SALTED EDAMAME
CALIFORNIA ROLL
SPICY CHICKEN WINGS
SEAFOOD SPRING ROLL

MAIN COURSE

CARGO BEEF BURGER
OR
CHICKEN KATSU
OR
SINGAPORE SEAFOOD NOODLE

DESSERT

COCONUT ICE WITH FRUITS

PACKAGE TWO

149 AED PER PERSON
SHARING STARTER AND CHOICE
OF 1 MAIN COURSE

STARTER SHARING PLATTER

CHICKEN SKEWERS
BEEF BAO BUN
SMOKED SALMON MAKI
VEGETABLE DUMPLING

MAIN COURSE

SZECHUAN CHICKEN
OR
BLACK PEPPER BEEF
OR
SEA BASS WITH COCONUT CURRY SAUCE

DESSERT

PUMPKIN PUDDING

PACKAGE THREE

199 AED PER PERSON
SHARING STARTER AND CHOICE
OF 1 MAIN COURSE

STARTER SHARING PLATTER

RAINBOW MAKI
PEKING DUCK
BEEF YAKITORI
VEGETABLE DUMPLING
CHICKEN SPRING ROLL

MAIN COURSE

MISO GLAZED SALMON
OR
GRILL MONGOLIAN LAMB CHOP
OR
GRILL AUSTRALIAN BEEF RIB EYE

DESSERT

WARM CHOCOLATE BROWNIE OR MANGO
PUDDING OR PUMPKIN PUDDING

*ONLY FOR GROUPS OF 15 PEOPLE OR MORE

STANDARD HANGOVER PACKAGE

735 AED PACKAGE

STOLICHNAYA OR MATSALEM PLATINO OR
JOHNNIE WALKER RED LABEL OR
TANQUERAY OR JOSE CUERVO SILVER

INCL. SHARING PLATTER

FRENCH FRIES . EDAMAME . VEG SPRING ROLL . CALIFORNIA MAKI



PREMIUM HANGOVER PACKAGE

1100 AED PACKAGE

KETEL ONE CITRON OR KETEL ONE OR TANQUERAY 10
OR MATSALEM GRAN RESERVA OR KNOB CREEK

1200 AED PACKAGE

CIROC OR JOHNNIE WALKER BLACK LABEL OR HENDRICKS OR PATRON CAFE XO

1300 AED PACKAGE

JOHNNIE WALKER DOUBLE BLACK

INCL. SHARING PLATTER

TRIO BURGERS . CHICKEN WINGS . CALIFORNIA MAKI
VEG SPRING ROLL . CALAMARI

HANGOVER


LOADING

PARTY HARD PACKAGE

THREE HOURS FOR JUST 249 AED P.P

UNLIMITED DRINKS

HOUSE SPIRITS

STOLICHNAYA PREMIUM
TANQUERAY
J.W. RED LABEL
MATUSALEM

BOTTLED BEERS

CHANG CARLSBERG BUDWEISER

WINES

HOUSE RED OR WHITE

SOFT DRINKS AND FRESH JUICES

UNLIMITED CANAPES

CALIFORNIA ROLL
YASAI MAKI V
CHICKEN WINGS
VEGETABLE SPRING ROLL V
CHICKEN SATAY
CRAB CAKE
MINI BEEF BURGERS
EDAMAME V
FRENCH FRIES
PRAWN CRACKERS

ADD SWEET CANAPES 30 AED P.P
EVERY ADDITIONAL HOUR 99 AED P.P

V - VEGETARIAN

***ONLY FOR GROUPS OF 15 PEOPLE OR MORE**