

MENÚ EJECUTIVO

AED 145

BOCADO DE CORTESIA

Gazpacho • Pan de Queso

STARTERS

- Choice of **two** -

Ensalada Amazónica (V)

Avocado, mango, confit tomato, kalamansi citrus

Hamachi Tiradito

Thinly sliced yellowtail, passion fruit, shiso dressing

Tiradito de Salmon

Fresh salmon, yellow chili emulsion, tamarind sauce

Ceviche Tradicional

Traditional sea bass ceviche, lime, onion, chulpi corn

Kofta de Cordero (D)

Marinated lamb kofta, tamarind, yogurt sauce

Empanada de Carne (G)

Flank steak, potatoes, aji casero

Tambo Achiote

Marinated chicken breast, lettuce, anchovy dressing

Poblano Patacones (D)(V)

Crispy plantain, burrata, corn, poblano pickles, kimchi

Chirashi Maki (+ AED 10)

Hamachi, tuna, salmon, avocado, cucumber, lime, spicy rocoto

Nigiri

Chef's selection of nigiri (4 pcs)

Causa de Hongos (D)

Peruvian causa, mashed potatoes, yellow chili, mushroom escabeche, horseradish

Anchoas & Tomates (G)

Cured anchovy filets, tomatoes, garlic, sourdough bread, spinach puree

MAIN COURSES

- Choice of **one** -

Pollo de Corral (D)

Half baby chicken, marinated in Peruvian chilies, mashed potatoes

Gnocchi de Calabaza (D)(G)(V)

Pumpkin gnocchi, baby corn, feta cheese, raw and sautéed mushrooms

Cachete de Res (D)

Slow cooked beef cheek, lulo-red wine reduction, creamy potato mille-feuille

Lubina Nikkei

Sea bass, garlic and ginger broth, bok choy, white rice

Salmon Teriyaki (G)

Organic fresh salmon, snow peas, wasabi puree, cucumber pickles

Lomo Saltado

Stir-fry tenderloin, soy sauce, onion, tomatoes, coriander, potatoes

Cebada y Verduras (V)(G)

Barley, corn, edamame, zucchini and roasted baby carrots

Entraña Marinada (+ AED 20)

Chimichurri-marinated skirt steak

DESSERTS

A sweet ending to your jungle escape (+ AED 40)

Piña Rostizada (D)(G)

Roasted caramelized pineapple, quimbolito, coconut sorbet

Torta de Zanahoria (D)(G)

Sponge cake, orange cream, cheese mousse, compressed pineapple-ginger, carrot granita and confit

Helado & Sorbet (D)

Chocolate-Orange • Vanilla • Dulce de Leche • Coconut
Red Berries • Passion Fruit-Mango • Lemon

Allergens: (D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (N) Nuts (A) Alcohol



COCKTAILS

Sangria Blanca • 75

Tanqueray London Dry, Cocchi Americano, Lemon,
Tropical Fruit Wine, Aloe Vera

Jaguarete • 85

Tanqueray London Dry Gin, Papaya, Tangerine,
Salted Cashew, Soda

Rabo De Galo • 90

Rinomato Bianco, Rinomato Scurro, Amaro Lucano, Hendricks Gin,
Tropical Bitters, Franklin and Sons Grapefruit Soda

MOCKTAILS

Tierra Noble • 45

Lyres, Durian, Yuzu, Coconut, Pandan

Oro Fizz • 45

Mango, Osmanthus Saffron

Flor Encantada • 45

Jasmine, Lychee, Soda

WINES

Sparkling White Wine

2020 Raventós i Blanc, Cuvée Josè
Penedès, Spain



125ml
69



250ml



750ml
410

White Wine

2023 Viña Palomeras Blanco, Rioja Vega
Navarra, Spain

150ml

65

95

325

Rosé Wine

2023 Prestige, Château Minuty
Provence, France

85

95

425

Red Wine

2019 Crianza, Navajas
Rioja, Spain

75

95

375

Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fees.