

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 Roll (+AED 10)

Hamachi, tuna, salmon, avocado, cucumber, lime, spicy rocoto (8 pcs)

Nigiri

Chef's selection of nigiri (4 pcs)

Causa de Hongos (D)

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

Tapa de Pecho (D)(G)

Slow-cooked brisket, caramelized miso onions, cucumber pickles

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 (S)

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

Corvina Romesco (N)

Fresh stone bass, romesco sauce, stir-fried greens

Lomo Saltado (S)

Stir-fried tenderloin with soy sauce, onions, tomatoes, coriander, potatoes

Coliflor Asada (D)(N)

Roasted cauliflower, creamy garlic sauce, eggplant mousseline

Entraña Marinada (+AED 20)

Chimichurri-marinated skirt steak

DESSERTS

A sweet ending to your jungle escape

Piña Rostizada (D)(G) (+AED 40)

Roasted caramelized pineapple, quimbolito, coconut sorbet

Paraíso Tropical (N)(G) (+AED 40)

Coconut passion fruit cream, banana pain de gênes, passion fruit jelly, fresh mango and banana

Helado & Sorbet (D)

(+AED 40 for 2 scoops +AED 20 for one scoop)

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



COCKTAILS

Sangria Blanca • 75

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

Javari • 95

Casamigos Blanco Tequila, Lost Explorer Salmiana Mezcal, Marigold, Basil, Papaya Pepper

Rabo De Galo • 90

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

MOCCKTAILS

Oro Fizz • 45

Mango, Osmanthus Saffron

Flor Encantada • 45

Jasmine, Lychee, Soda

Tierra Noble • 45

Lyres, Durian, Yuzu, Coconut, Pandan

WINES

Sparkling White Wine

2020 Raventós i Blanc, Cuvée José
Penedès, Spain



125ml
69



250ml
69



750ml
410

White Wine

2024 Viña Palomeras Blanco, Rioja Vega
Navarra, Spain

150ml

65

95

325

2022 Xarel-lo, Vinya del Coll
Penedès, Spain

130

190

650

2021 Albariño, Pazo Barrantes
Rías Baixas, Spain

185

270

925

Rosé Wine

2024 Prestige, Château Minuty,
Provence, France

90

95

450

Red Wine

2019 Crianza, Navajas
Rioja, Spain

75

95

375

2016 Syrah, Tara
Huasco Valley, Chile

115

165

575

2022 Pinot Noir, Los Parientes, Baettig
Malleco Valley, Chile

130

190

650