

MENÚ EJECUTIVO

AED 155

BOCADO DE CORTESIA

Gazpacho • Pan de Queso

STARTERS

- Choice of two -

Ensalada Amazónica (V)

Avocado, mango, confit tomato, kalamansi citrus

Langostino Meloso (S)(N)(G)

Shrimps, garlic and ginger sauce, mango, caviar, peanuts

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 Bacalao (G)

Cod empanada, pico de gallo

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)

Ceviche Vegetariano (V)

Mushrooms, palm heart, avocado, sweet potato, cauliflower sauce

Tartare de Picahna (G)

Steak tartare, Capon Lima sauce, pear, avocado, sourdough bread

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, panca adobo sauce, creamy polenta

Lubina Nikkei (S)

Fresh sea bass, garlic and ginger broth, bok choy, white rice

Corvina Romesco (N)

Fresh stone bass, romesco sauce, stir-fried green vegetables

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

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

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

NV Parés Baltà, Cava, Brut
Penedès, Spain



125ml
60



250ml
95



750ml
360

White Wine

2025 Viña Palomeras Blanco, Rioja Vega
Navarra, Spain

150ml

65

95

325

2021 Albariño, Pazo Barrantes
Rías Baixas, Spain

185

270

925

Rosé Wine

2024 Prestige, Château Minuty,
Provence, France

90

95

450

Red Wine

2020 Crianza, Navajas
Rioja, Spain

75

95

375

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

130

190

650