

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 (D)(S)(N)(G)

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

Tapa de Jamon (2 pcs)(G)(D)

Beef bresaola, brioche, tomato jam, truffle mayo, mustard pickles

Ceviche Tradicional

Traditional sea bass ceviche, lime, onion, chulpi corn

Croquetas de Pato (4 pcs)(G)

Duck confit, kalamansi, yellow chili, coriander sauce

Muchame de Lubina

Cured sea bass tiradito, citrus soy sauce, cherry tomatoes, arare togarashi

Tambo Achiote (D)

Marinated chicken breast, lettuce, anchovy dressing

Poblano Patacones (D)(V)

Crispy plantain, burrata, corn, pickled poblano, kimchi

Chirashi Roll (+AED 10)

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

Nigiri (4 pcs)

Chef's selection of nigiri

Ceviche Vegetariano (V)

Mushrooms, hearts of palm, avocado, sweet potato, cauliflower sauce

Tartare de Picanha (G)

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

MAIN COURSES

- Choice of **one** -

Pollo Asado (D)

Grilled chicken thigh "a la brasa", mashed potato, broccolini

AjÍ de Calabaza con Hongos (V)

Roasted pumpkin, ajÍ amarillo, mushrooms, broccolini

Cachete de Res (D)

Slow-cooked beef cheek, panca adobo sauce, creamy polenta

Pez Espada (D)

Chard leaf swordfish, pineapple ponzu, spicy wok baby corn

Corvina Nikkei (S)(G)

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

Lomo Saltado (S)(G)

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

Coliflor Romanesco (V)(D)(N)

Roasted cauliflower, almonds, rainbow chard, black garlic sauce

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 gènes, passion fruit jelly, fresh mango, 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 Scuro, Amaro Lucano, Hendricks Gin,
Tropical Bitters, Franklin and Sons Grapefruit Soda

MOCKTAILS

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
105



750ml
360

White Wine

2025 Verdejo, Celeste, Pago del Cielo
Rueda, Spain

150ml

70

105

350

2022 Xarel·lo, Vinya del Coll
Penedès, Spain

130

190

650

Rosé Wine

2024 Prestige, Château Minuty,
Provence, France

90

95

450

Red Wine

2020 Crianza, Navajas
Rioja, Spain

75

95

375

2025 Pinot Noir, Expresión Reserve, Villard
Casablanca Valley, Chile

115

170

575