

FEASTING MENU

FEASTING PLATES FOR THE TABLE TO SHARE

GUACAMOLE & NACHOS FOR THE TABLE

STARTERS

FIRED STREET CORN

Garlic, chili & lime butter, queso fresco

JALAPEÑOS & CORN CROQUETTES (V)

Rojo sauce, chili oil, lime queso fresco

PORK BELLY CHICHARRONES

Fried pork belly bites with reposado sauce, toasted sesame

ACEVICHADO VEG ROLL (V)

Smoked asparagus, butternut, yellow daikon roll with avo & red pepper on top. Acevichado sauce

MAINS

GRILLED SEAFOOD PLATTER

Josper fired line fish with aji amarillo cream, queen prawns, grilled calamari, coconut lemongrass steamed mussels

CACHAÇA BBQ CHICKEN PLATTER

Parrilla fired, deboned half chicken. Citrus rum BBQ sauce, chipotle mayo

MEXICOLA RIBS PLATTER

Mango & cola braised sticky pork ribs, grilled on the parilla. *nuts

Samba rice + Batatas Frites +
Apple & Fennel Salad

SWEETS

SAMBA TREATS

Alfajores biscuits filled with caramel, Brazilian brigadeiro fudge balls, chili chocolate brownies, fresh berries

R595 PP

* Vegetarian & vegan options available

CARNIVAL MENU

FEASTING PLATES FOR THE TABLE TO SHARE

GUACAMOLE & NACHOS FOR THE TABLE

TACOS

LAMB TACO

Smoked & slow braised pulled lamb shoulder, pico de gallo, coriander creme fraiche

OXTAIL TACO

Slow-braised oxtail, avocado, pico de gallo

CALAMARES TACO

Crispy calamari, piña rostizado salsa, adobo honey & yuzu mayo

GRILLS

RIB-EYE, CHORIZO & FILLET CHURASCO

Rib-eye, chorizo & beef fillet. Samba salsa, criolla sauce, teriyaki sweet potato

CHICKEN & PRAWN CHURASCO

Chimichurri roja chicken thighs, queen prawns, pineapple rostizado. Samba rice, batatas fritas & lemon garlic butter

EMBER ROASTED CAULIFLOWER

Smoked nori & sesame butter, kale, candied onion puree, truffle oil & king oyster mushrooms

Samba rice + Batatas frites
+ Teriyaki sweet potato

SWEETS

SAMBA TREATS

Alfajores biscuits filled with caramel, Brazilian brigadeiro fudge balls, chili chocolate brownies, fresh berries

R495 PP

* Vegetarian & vegan options available

STICKS & SUSHI MENU

FEASTING PLATES FOR THE TABLE TO SHARE

GUACAMOLE & NACHOS FOR THE TABLE

SUSHI

ACEVICHADO RAINBOW ROLL

Tempura prawn, avo & cucumber rolls with tuna, salmon & avo on top. Acevichado sauce

ACEVICHADO VEG ROLL (V)

Smoked asparagus, butternut, yellow daikon roll with avo & red pepper on top. Acevichado sauce

ROCK SHRIMP ROLL

Tempura prawn, cucumber, daikon & avo cali roll with sesame seeds. Chipotle mayo

MAYA-MI ROLL

Salmon, prawn & pickled white ginger roll, topped with fired wagyu, miso mayo & sesame togarashi

GRILLED STICKS

FIRED STREET CORN (V)

Garlic, chili & lime butter, queso fresco

MISO SEA BASS

Grilled sea bass with black pepper sesame teriyaki

LOMO SALTADO STICKS

Coal-fired beef fillet, miso mayo & spring onion

ROBATA CHICKEN STICKS

Achiote spice, fired chicken thighs, chive mayo

SWEET STICKS

Peruvian chili chocolate dulce mini magnums

R495 PP

* Vegetarian & vegan options available