

SMALL PLATES

We recommend 2-3 small plates to share

APERITIVO

BBQ BROCOLLI ✓ 75
Coal-fired broccolli florets, rocoto sweet pepper sauce & sesame crumble *seeds

DOS GUACAMOLE & TORTILLAS ✓ 95
Avo guacamole, beetroot guacamole, jalapeño pico de gallo, pineapple salsa & crispy tortilla chips

JALAPEÑO & CORN CROQUETAS 80
Roasted red pepper sauce, chili oil & lime queso fresco

PORK BELLY CHICHARRONES 95
Fried pork belly bites, reposado sauce & toasted sesame

CRISPY SQUID JALEA 125
Crispy calamari, passion fruit & mango dressing, chili, red onion & teriyaki sauce

PANKO CHICKEN BAO BUN 85
Crispy fried chicken, pickled daikon & carrot slaw, miso mayo & fresh coriander on a steamed bun *sesame

ROBATA STICKS

FIRE STREET CORN 80
Garlic, chili & lime butter & queso fresco

LOMO SALTADO STICKS 125
Coal-fired beef fillet, miso mayo & spring onion

BBQ CHICKEN STICKS 95
Achiote spice, fired chicken thighs & chive mayo

STICKS & SUSHI PLATTER 395

Fired Street Corn, Lomo Saltado & BBQ Chicken Sticks. Crispy Squid California Roll (4pc) & Bonita Salmon Roses (4pc)

SAMBA SUSHI

Peruvian Uchu Sushi – wild abandon may ensue!

ACEVICHADO RAINBOW ROLL (4pc/8pc) 105/185
Tempura prawn, avo & cucumber rolls with tuna, salmon & avo on top. Acevichado sauce

ACEVICHADO VEG ROLL (4pc/8pc) ✓ 95/165
Smoked asparagus, butternut, yellow daikon roll with avo & red pepper on top. Acevichado sauce

ROCK SHRIMP ROLL (6pc) 185
Tempura prawn, cucumber, daikon & avo cali roll with sesame seeds. Chipotle mayo

MAYA-MI ROLL (4pc) 170
Salmon, prawn & pickled white ginger roll, topped with fired wagyu, miso mayo & sesame togarashi

SAMBA FUTU MAKI (4pc) 125
Fried prawn, tuna, salmon & spring onion roll wrapped in nori & cucumber. Tokyo mayo

SASHIMI TACOS (2pc) 140
Marinated salmon, avo, teriyaki lime slaw, salmon roe & Tokyo mayo in hard shell tacos

UCHU NIGIRI (5pc) 150
Salmon, tuna, prawn, avocado & wagyu

BONITA ROSAS (3pc) 95
Salmon roses, avo, wasabi mayo & wasabi pearls

SUSHI MORIAWASE 1175

A celebration of signature dishes from our ceviche & sushi bar. Fresh oysters, salmon & tuna sashimi, white fish ceviche, poached prawns, salmon tacos, tuna, acevichado rainbow rolls, salmon & prawn nigiri. Recommended sharing 2-3 people

OYSTERS

PASSION FRUIT TIGER'S MILK 85 240
SMOKED SAKE, chilli ponzu NAKED 85 240
70 210

CEVICHE

WHITE FISH CEVICHE 125
Tiger's milk, sweet potato, jalapeño & coconut

TUNA TIRADITO 145
Aji cream, charred corn, pineapple & jalapeño salsa

MELON CEVICHE 95
Gochujang cream, paw paw, watermelon, spanspek & feta

SALMON SASHIMI 175
Smokey ponzu, togarashi, spring onion & toasted sesame seeds

TACOS

BRAISED OXTAIL TACOS 125
Slow-braised oxtail, avo & pico de gallo

LAMB BARBACOA TACOS 120
Smoked lamb shoulder, lime queso & bean salsa

CRAYFISH & YELLOWTAIL TAQUITOS 190
Salmon roe, yuzu mayo & avo

BARBACOA GRILL

Grilling in our wood & coal-fired Josper oven & Parrilla

VEG

EMBER ROASTED CAULIFLOWER 175
Smoked nori & sesame butter, kale, candied onion puree, truffle oil & king oyster mushrooms

PESCADO

JOSPER FIRED LINE FISH 295
300g line fish, wok-fired tenderstem broccoli & pak choi, pickled ginger & carrot salad, yuzu cream & salmon roe

SALMON GOCHUJANG 345
220g Grilled salmon, smoked lemon cabbage, grilled baby corn, bbq spring onion & gochujang cream

MUSSELS MOQUESA 195
18 Mussels steamed in chili, tomato, ginger & garlic. Batatas fritas & miso mayo

PRAWNS A LA PLANCHA 595
6 Grilled queen prawns, whiskey togorashi cream, garlic butter & fried sweet potato

CARNE

RIB-EYE BRAVAS 325
350g Josper-fired Rib-eye, red pepper jam, black pepper nori cream, sweet potato bravas & wasabi mayo

COAL FIRED FILLET 325
250g Josper-fired beef fillet, tomato, corn & ginger salsa, aji coconut cream & salsa verde salad

MEXICOLA RIBS 340
650g Mango & cola braised sticky pork ribs grilled on the coals. Fennel & smokey jalapeño salad *nuts

MISO BBQ LAMB CHOPS 345
Misyaki marinated lamb chops grilled on the parilla. Smokey cinnamon roasted pumpkin, feta, mint & apple slaw

CACHAÇA BBQ CHICKEN 235
Parrilla fired deboned half chicken. Citrus rum BBQ sauce, batatas fritas & chipotle mayo

WAGYU T BONE 795
750g grilled wagyu T-bone, chipotle & soy glazed peppers, shimeji mushrooms, sweet potato bravas & Amarillo pepper cream

CARNAVAL

A celebration of Samba style dishes ideal for sharing

CHURRASCO SKEWERS

CHICKEN & PRAWN 550
Chimichurri roja chicken thighs, queen prawns, pineapple rostizado. Samba rice, batatas fritas & lemon garlic butter

LAMB RUMP PICANHA 695
800g Lamb rump, passion fruit & mango ziki, chimichurri, fired street corn, tomato & ginger salsa

RIB-EYE, CHORIZO, FILLET 745
1kg Skewer of rib-eye, chorizo & beef fillet. Samba salsa, criolla sauce & teriyaki sweet potato

SAMBA PLATTERS

SEAFOOD PLATTER 795
Josper Fired Line Fish 300g, 4 Prawns A La Plancha, 9 Mussels Moquesa & grilled calamari. Lemon yuzu cream, batatas fritas, mixta salad & chaufa rice

BARBACOA PLATTER 895
Half deboned BBQ chicken, 2 Miso BBQ Lamb Chops, Mexicola Pork Ribs, 300g rib-eye & grilled chorizo. Batatas fritas, mint apple slaw, whiskey togorashi cream & red pepper jam

MAMA'S WOKS

BBQ AUBERGINE & SWEET POTATO ✓ 175
Stir fried bok choy, edamame beans, green pepper, spring onion & broccoli in a soy & achiote sauce. Served with fragrant coconut rice OR udon noodles

BANG BANG CHICKEN 185
Spicy wok-fried chicken, garlic & chilli sambal, broccoli & mange tout. Served with fragrant coconut rice OR udon noodles

SALMON KATSU 195
Soy cured salmon, yellow curry katsu, carrots, green beans & spring onion. Served with fragrant coconut rice OR udon noodles

LOMO SOLTADO 185
Stir-fried sirloin steak in a chipotle & orange reduction with onions, peppers, potatos, cherry tomatoes. Served with fragrant coconut rice OR udon noodles

CASA ENSALADAS

CALAMARES SALAD 165
Grilled calamari, black rice, puffed grains, avocado, carrots & celery, melon, chili, sesame seeds, grilled nori & chive mayo*sesame

SALMON VOLCANO SALAD 195
Marinated salmon, avocado, teriyaki lime slaw, black rice, salmon roe, nori & spring onion

PUMPKIN & SWEET POTATO SALAD ✓ 155
Roasted pumkin & sweet potato, whipped avocado, quinoa, lemon dressed baby spinach, red onion, orange segments, lychees, fresh coriander & crushed tortillas

BEEF TATAKI SALAD 185
Seared beef fillet, shaved daikon, carrots, baby corn, gem lettuce, sundried tomatoes, pickled ginger & cucumber agua dressing

PLEASE NOTIFY US IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS ✓ VEGAN

SIDES

Batatas Fritas Chipotle mayo **45** | **Sweet Potato Bravas** Wasabi mayo **45** | **Ember Roasted Veg** Chili ponzu **50**
Mixta Salad Tomato, cucumber, corn, beans, avo, ranch dressing **45**