

## DESSERT MENU

COCONUT TAPIOCA PANNACOTA <sup>V, GF, VG</sup> 55  
mango compote and sorbet

YUZU CHEESECAKE <sup>V, E, D, N</sup> 60  
matcha ice cream and velouté

MANJARI CHOCOLATE FONDANT <sup>D, V, GF, N, E</sup> 62  
hazelnut ice cream

TRES LECHES <sup>V, E, D</sup> 55  
passion fruit crema, dulce de leche ice cream

JAPANESE DOUGHNUT ANDAGI <sup>V, E, D</sup> 65  
black sesame ice cream, raspberry and mango purée

PINEAPPLE <sup>D, GF, V, E</sup> 69  
caramelized baby pineapple, coconut crème brûlée and sorbet

SELECTION OF MOCHI ICE CREAM <sup>V, D, N</sup> 60  
3 flavour assortment

SAMBA POPS / 3 per order <sup>V, VG, D</sup> 48  
chicha morada sorbet, crispy raspberry, white chocolate, lime

FRUIT PLATTER <sup>V, VG, GF</sup> 60

ICE CREAM <sup>GF, D, E</sup> AND SORBET SELECTION <sup>V, VG, GF</sup> 25  
(PER SCOOP)  
black sesame, mango, coconut, lemon, lychee, green tea

SAMBA DESSERT PLATTER <sup>N, D, E</sup> 135 / 375

**Food Allergy Notice:** Please be advised that food prepared here may contain or have come in contact with these ingredients: Fish, Shellfish, Nuts, Dairy, Eggs, Sesame, Soy and Wheat. Please inform your waiter of any food allergy and/or intolerance before placing your order.

A - Contains Alcohol | GF - Gluten Free | D- Dairy | N - Contains Nuts | V - Vegetarian | VG - Vegan | E - Contains Egg

All prices are in UAE Dirhams inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee



TWO COURSES | AED 169 PER PERSON  
TWO COURSES AND A DRINK | AED 219 PER PERSON

## BEVERAGE MENU

(a choice of one drink)

WHITE WINE

RED WINE

AMAZONIAN SPRITZ

Guarana-infused aperol and artisanal yerba mate tonic  
topped with sparkling wine

SAMBA CAIPIRINHA

Capucana Cachaça, sake, citrus peel, lemon-lime cordial

SAMBA MARGARITA

Reposado tequila, agave, lime, samba salt

MISO SOUP <sup>GF</sup>

tofu, nameko gold mushroom

## STARTERS

(a choice of two)

GUACAMOLE <sup>V, VG, GF</sup>

avocado, aji amarillo, onion, crispy corn tortilla

GREEN BEAN TEMPURA <sup>V, E</sup>

black truffle aioli

PERUVIAN CORN SALAD <sup>V, VG, GF</sup>

grilled corn, sweet onions, red chili, avocado

## PRAWN GYOZA

tiger prawn, crab meat, chili ponzu

CRISPY CASSAVA <sup>V, D, GF</sup>

molho a campanha, parsley, coriander, sour cream

## SALMON TIRADITO

orange ponzu, crispy quinoa, shio konbu, kizami wasabi, avocado

CRISPY TOFU TAQUITOS <sup>V, GF</sup>

spicy ginger soya, corn tortilla, sesame

## CHICKEN TAQUITOS

aji panca, garlic, charred pineapple salsa, avocado

## SALMON SEVICHE

aji amarillo, passion fruit, crispy salmon skin <sup>GF</sup>

## SEA BREAM SEVICHE

green chilli, coriander, cancha corn, panca oil

BAHIA SAMBA ROLL <sup>E</sup>

tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca

AMAZONIA SAMBA ROLL <sup>V, VG, GF</sup>

shiitake mushroom, okra, avocado, cucumber

ASEVICHADO SAMBA ROLL <sup>GF</sup>

tuna, salmon, yellowtail, avocado, cucumber, sweet potato, cancha corn, aji amarillo, leche de tigre

ANGUS BEEF TENDERLOIN ANTICUCHO <sup>GF</sup>

aji panca

EGGPLANT ANTICUCHO <sup>V, VG, GF</sup>

white miso, crispy rice

CHILEAN SEABASS ANTICUCHO <sup>GF</sup>

white miso and chives

## MAIN COURSE

(a choice of one)

VEGETABLE MOQUECA MISTA <sup>V, VG, GF</sup>

Okra, tomato, onion, eggplant, choclo with coconut milk, dendê oil and chimichurri or plain rice

TIGER PRAWN <sup>D</sup>

seaweed butter, lime, chives, chimichurri or plain rice

CRISPY MUSHROOM RICE <sup>V, E</sup>

ginger soy garlic

BLACK COD <sup>GF</sup>

white miso, shichimi, chimichurri or plain rice

AUSTRALIAN ANGUS TENDERLOIN <sup>GF</sup>

spicy soy, foie gras, chives, 100g, chimichurri or plain rice

**(Add fresh truffle, AED 70 supplement)**SAMBA CHIRASHI SUSHI <sup>GF</sup>

avocado, 3 kinds of fish, salmon roe, japanese egg omelette

CHEF'S MORIAWASE VEGETABLE SAMBA NIGIRI SUSHI / MAKI <sup>V, VG</sup>

4 kinds of vegetable nigiri sushi and samba vegetable futomaki

## CHEF'S MORIAWASE SAMBA NIGIRI SUSHI / MAKI

4 kinds of nigiri sushi and samba futomaki

**Food Allergy Notice:** Please be advised that food prepared here may contain or have come in contact with these ingredients: Fish, Shellfish, Nuts, Dairy, Eggs, Sesame, Soy and Wheat. Please inform your waiter of any food allergy and/or intolerance before placing your order.

A - Contains Alcohol | GF - Gluten Free | D- Dairy | N - Contains Nuts | V - Vegetarian | VG - Vegan | E - Contains Egg

All prices are in UAE Dirhams inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee

**Food Allergy Notice:** Please be advised that food prepared here may contain or have come in contact with these ingredients: Fish, Shellfish, Nuts, Dairy, Eggs, Sesame, Soy and Wheat. Please inform your waiter of any food allergy and/or intolerance before placing your order.

A - Contains Alcohol | GF - Gluten Free | D- Dairy | N - Contains Nuts | V - Vegetarian | VG - Vegan | E - Contains Egg

All prices are in UAE Dirhams inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee