

## DESSERT MENU

COCONUT TAPIOCA PANNA COTTA <sup>V,GF,VG</sup> 55  
mango salsa and sorbet, soursop

BURNT CHEESECAKE <sup>DE</sup> 57  
caramelized cancha, cancha tuille, vanilla crème fraîche

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

JAPANESE STONE <sup>D,E,N</sup> 62  
mascarpone mousse, yuzu, cherry, almond financier,  
chocolate ganache

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

# Vivo

BUSINESS LUNCH

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

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

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

SAMBAZONIA <sup>V, VG</sup>  
piquillo pepper, palm heart leche de tigre

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)

CAZUELA TINTA RICE <sup>D, GF</sup>  
shrimp, squid, black cod, squid ink, aji amarillo sauce

TIGER PRAWN <sup>D</sup>  
seaweed butter, lime, chives, chimichurri or plain rice

VEGETABLE MOQUECA MISTA <sup>V, VG, GF</sup>  
okra, tomato, onion, eggplant, choclo with coconut milk, dendê oil and chimichurri or plain rice

CRISPY MUSHROOM RICE <sup>E, V</sup>  
assorted Japanese mushroom, ginger garlic soy

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

## 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 MARGARITA  
reposado tequila, agave, lime, samba salt

COCONUT & PANDAN  
cachaça, coconut, pandan, lime