

# TASTE OF SAMBA

Experience the essence of Japanese and Peruvian cuisine  
with a multi-course selection of our signature items.

Minimum of 2 people, ask your server for details.

## SIGNATURE £75pp

EDAMAME  
sea salt and lime <sup>VG</sup>

PLANTAIN CHIPS  
aji amarillo <sup>VG</sup>

PADRÓN  
grilled spicy pepper, sea salt, lime <sup>VG</sup>

CRISPY YELLOWTAIL TAQUITOS  
avocado and roasted corn miso <sup>GS</sup>

SALT & PEPPER SQUID  
dry miso, shichimi, sea salt, crispy garlic,  
su-shoyu <sup>GS</sup>

SEA BASS TIRADITO  
charred mango, ginger passion, bubu arare <sup>S</sup>

NEO TOKYO  
tuna, tempura flakes, ají panca, spicy mayo <sup>GS</sup>

ASSORTED NIGIRI  
chef selection <sup>GS</sup>

ROBATA LAMB CHOP  
red miso and lime <sup>G</sup>

PORKBELLY ANTICUCHO  
butter scotch miso, peruvian corn <sup>D</sup>

GRILLED TENDERSTEM BROCCOLI <sup>VG</sup>

CHOCOLATE BANANA CAKE  
maple butter, plantain chip, vanilla rum ice cream <sup>DG</sup>

## PREMIUM £95pp

EDAMAME  
sea salt and lime <sup>VG</sup>

PLANTAIN CHIPS  
aji amarillo <sup>VG</sup>

HERITAGE TOMATO SALAD  
pomegranate molasses, pickled onion, mint cress <sup>VG</sup>

CRISPY LOBSTER TAQUITOS  
avocado, pickled shallots <sup>GS</sup>

WAGYU GYOZA  
kabocha purée and sweet soy <sup>GD</sup>

SHRIMP TEMPURA  
snap pea julienne, spicy mayo, black truffle vinaigrette <sup>GS</sup>

SCALLOP SEVICHE  
passion fruit, plantain chips <sup>S</sup>

SAMBA EDINBURGH ROLL  
whisky cured salmon, snow crab, avocado, oshinko,  
tempura flakes, whisky mayo <sup>GS</sup>

ASSORTED NIGIRI  
chef selection <sup>GS</sup>

BLACK COD ANTICUCHOS  
peruvian asparagus, miso <sup>S</sup>

SHORT RIBS  
jalapeño puree, corn kakiage, pickled daikon <sup>G</sup>

GRILLED TENDERSTEM BROCCOLI <sup>VG</sup>

CHOCOLATE BANANA CAKE  
maple butter, plantain chip, vanilla rum ice cream <sup>DG</sup>

## VEGETARIAN £65pp

EDAMAME  
sea salt and lime <sup>VG</sup>

PLANTAIN CHIPS  
aji amarillo <sup>VG</sup>

PADRÓN  
grilled spicy pepper, sea salt, lime <sup>VG</sup>

CRISPY VEGETABLE TAQUITOS  
avocado, radish, red onion, peppers,  
pickled shimeji mushrooms <sup>VG</sup>

GREEN SALAD  
gem lettuce, asparagus, avocado, sesame dressing,  
wakame tempura <sup>VGN</sup>

GREEN BEAN TEMPURA  
black truffle aioli <sup>VG</sup>

VEGGIE MAKI  
shibazuke, cucumber, avocado, sesame, sweet gourd,  
spring onion, tempura flakes <sup>GV</sup>

VEGETABLE NIGIRI  
chef selection <sup>VG</sup>

MUSHROOM TOBANYAKI  
poached egg, assorted mushrooms, truffle,  
yuzu soy, garlic chips <sup>VGD</sup>

ROBATA EGGPLANT  
sweet soy <sup>VGS</sup>

GRILLED TENDERSTEM BROCCOLI <sup>VG</sup>

AJI AMARILLO RICE <sup>DV</sup>

ASSORTED MOCHI  
soft japanese rice cake filled with ice cream served  
with white chocolate ganache <sup>DG</sup>