

# 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>

HALIBUT TIRADITO  
charred mango, yuzu dashi, kaffir oil <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>

CHICKEN ANTICUCHOS  
aji amarillo <sup>D</sup>

ROBATA ASPARAGUS  
sesame, sweet soy <sup>VG G</sup>

CHOCOLATE BANANA CAKE  
maple butter, plantain chip, vanilla rum ice cream <sup>D G</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  
lobster, mango-pineapple salsa, oshinko,  
avocado, yuzu miso, wasabi 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>

ROBATA ASPARAGUS  
sesame, sweet soy <sup>VG G</sup>

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

SAMBA SALAD  
baby spinach, grilled kabocha, honey truffle ponzu,  
radish shavings of heritage carrot, sweet macadamia,  
apple and mango dressing <sup>VG N</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>VG D</sup>

ROBATA EGGPLANT  
sweet soy <sup>VG S</sup>

ROBATA ASPARAGUS  
sesame, sweet soy <sup>GVG</sup>

COCONUT RICE <sup>G VG</sup>

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