



Alegria

WEEKEND LUNCH

APERITIVOS

(a choice of one)

SALMON TIRADITO

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

PRAWN GYOZA

tiger prawn, crab meat, chili ponzu

SEA BREAM SEVICHE

green chilli, coriander, cancha corn,
panca oil

BAHIA SAMBA ROLL ^E

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

ASEVICHADO SAMBA ROLL ^{GF}

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

AMAZONIA SAMBA ROLL ^{V, VG, GF}

shiitake mushroom, okra, avocado, cucumber

CHICKEN TAQUITOS

aji pança, garlic, charred pineapple salsa, avocado

CRISPY TOFU TAQUITOS ^{V, GF}

spicy ginger soya, corn tortilla, sesame

SMALL PLATES

(a choice of one)

HAMACHI TIRADITO ^{GF}

truffle soy, caviar, seasonal black truffle

SAMBA DUBAI ROLL ^{GF, E}

maine lobster, mango, avocado, soy paper, aji
honey truffle

SAMBA SASHIMI

6 piece, 3 selection

TRUFFLE SEA BREAM SEVICHE

truffle leche de tigre, sweet potato, red onion

SEASONAL MUSHROOM SEVICHE ^{V, VG}

miso marinated mushroom, truffle & black bean
leche de tigre

ANGUS BEEF TENDERLOIN ANTICUCHO ^{GF}

aji panca

CHILEAN SEABASS ANTICUCHO ^{GF}

white miso and chives

EGGPLANT ANTICUCHO ^{V, VG, GF}

white miso, crispy rice

MAIN COURSE

(a choice of one)

QUINOA SALAD with GRILLED PALM HEART ^{V, VG}

black puffed rice furikake, yuzu kosho dressing

AUSTRALIAN LAMB CHOPS

aji panca, garlic, Japanese rice

BLACK COD ^{GF}

white miso, shichimi, Japanese rice

LOBSTER ^{GF, D, E}

yuzu kosho butter, lime, julienne salad,

Japanese rice

(SUPPLIMENTARY + AED 35)

SEAFOOD CAZUELA RICE ^{GF, D}

shrimp, squid, black cod, scallop, octopus,

aji amarillo sauce

AUSTRALIAN ANGUS TENDERLOIN ^{GF}

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

(SUPPLIMENTARY + AED 35)

CHEF'S MORIAWASE VEGETABLE SAMBA

NIGIRI SUSHI / MAKI ^{V, VG}

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

MUSHROOM TOBANYAKI ^{V, VG, GF}

black truffle, seasonal mushroom, crispy tofu, coconut milk

CRISPY MUSHROOM RICE with FRESH TRUFFLE ^{V, E}

ginger soy garlic

TWO COURSES | AED 249 PER PERSON

TWO COURSES AND A DRINK | AED 299 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, lemon-lime cordial, sugar cane
(Choose your flavor: Strawberry, Mango, Passion Fruit, Raspberry)

SAMBA MARGARITA

Reposado tequila, agave, lime, samba salt

MORENA ROSA

Capucana Cachaça, sakura vermouth, yuzu cordial, grapefruit soda