

Iftar Menu

AED 290 PER PERSON

MISO SOUP ^{GF}
tofu, nameko gold mushroom

STARTERS

(a choice of two)

GUACAMOLE ^{V, VG, GF}
avocado, aji amarillo, onion, crispy corn tortilla

GREEN BEAN TEMPURA ^{V, E}
black truffle aioli

CALAMARI ^E
yuzu mayo, dry miso, shichimi, jalapeño

PERUVIAN CORN SALAD ^{V, VG, GF}
grilled corn, sweet onions, red chili, avocado

BEEF GYOZA ^D
kabocha purée, sweet soy

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

CRISPY TOFU TAQUITOS ^{V, GF}
spicy ginger soya, corn tortilla, sesame

LOBSTER TAQUITOS ^E
japanese tartar, yuzu gel, coriander, avocado

SEA BREAM SEVICHE
green chilli, coriander, cancha corn, panca oil

BAHIA SAMBA ROLL ^E
tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca

SAMBAZONIA
palm heart tiger, takuwan, avocado, eryngii, kampyo, piquillo

ASEVICHADO SAMBA ROLL ^{GF}
tuna, salmon, yellowtail, avocado, cucumber, sweet potato,
cancha corn, aji amarillo, leche de tigre

ANGUS BEEF TENDERLOIN ANTICUCHO ^{GF}
aji panca

EGGPLANT ANTICUCHO ^{V, VG, GF}
white miso, crispy rice

CHILEAN SEABASS ANTICUCHO ^{GF}
white miso and chives

MAIN COURSE

(a choice of one)

SEAFOOD CAZUELA RICE ^{GF, D}
shrimp, squid, black cod, scallop, clam, octopus, aji amarillo sauce

TIGER PRAWN ^D
seaweed butter, lime, chives, chimichurri rice

MUSHROOM TOBANYAKI ^{V, VG, GF}
black truffle, seasonal mushroom, crispy tofu, coconut milk

BLACK COD ^{GF}
white miso, shichimi, chimichurri rice

AUSTRALIAN ANGUS TENDERLOIN ^{GF}
spicy soy, foie gras, chives, 100g, chimichurri rice
(Add fresh truffle, AED 70 supplement)

SAMBA CHIRASHI SUSHI ^{GF}
avocado, 3 kinds of fish, salmon roe, japanese egg omelette

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