

WINES

STANDARD PACKAGE

White: Macabeo, Suelos ^{Spain}

Red: Cabernet Sauvignon, Suelos ^{Spain}

Rosé: Minuti M ^{France}

PREMIUM PACKAGE

Champagne: Delamotte Brut ^{France}

COCKTAILS

SAMBA NEGRONI

Japanese gin, açai vermouth, cask-aged bitter liquor

SAMBA MELON SOUR

pisco, Japanese melon, sweet & sour, colorful art

SAMBA MARGARITA

reposado tequila, agave, lime, samba salt

MIZU HIGBALL

Komos Rosa tequila, Mancino bianco, watermelon, aloe vera

MACAW SOUR

tonka pisco, blackberries, guava, lemon, vanilla

SAMBA CAIPIRINHA

lime cachaça, lime cordial

SPIRITS

Vodka: Absolut

Gin: Beefeater

Rum: Havana 3 yrs

Tequila: Olmeca Blanco

Whisky: Makers Mark

Beer: Asahi

Rio
Brunch

LIVE STATION

SASHIMI, SUSHI MAKI

SAMBA DUBAI ^{GF, E}

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

BAHIA ^E

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

SHRIMP TEMPURA ^E

chipotle mayo, arare

AMAZONIA ^V

piquillo pepper, palm heart leche de tigre

AVOCADO MAKI

CUCUMBER MAKI

SASHIMI on Ice

Salmon, Tuna, Yellowtail, Salmon Roe

ROBATA ANTICUCHO

EGGPLANT ^{V, VG, GF}

white miso, crispy rice

CHICKEN ^{GF}

aji mirasol, crispy quinoa

ANGUS BEEF TENDERLOIN ^{GF}

aji panca

CHILEAN SEABASS ^{GF}

white miso, chive

STARTERS

MISO SOUP

japanese miso soup, seaweed, tofu, spring onion

GUACAMOLE ^{V, VG, GF}

avocado, aji amarillo, onion, crispy corn tortilla

PERUVIAN CORN SALAD ^{V, VG, GF}

grilled corn, sweet onions, red chili, avocado

SALMON TIRADITO

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

CALAMARI ^E

yuzu mayo, dry miso, shichimi, jalapeño

SEA BREAM SEVICHE

green chilli, coriander, cancha corn, panca oil

CHICKEN TAQUITOS

aji panca, garlic, charred pineapple salsa, avocado

MAIN COURSE

AUSTRALIAN ANGUS TENDERLOIN ^{GF}

spicy soy, foie gras, chives, broccolini

BLACK COD ^{GF}

white miso, shichimi, asparagus

ARROZ CHAUFA ^{V, E}

organic wild black rice, slow cooked egg

CRISPY CASSAVA ^{V, GF, D}

tapioca root, sour cream, molho a campanha, salsa verde

CHAR GRILLED BROCCOLINI ^{V, VG, GF}

sesame ponzu, chili garlic

DESSERT

CHEF'S SELECTION TRIO OF DESSERT